

SOTTO



GHIBELLINA

ANTIPASTI

VARIETÁ D'OLIVE 5
HOUSE CURED OLIVES

RISO AL SALTO 10
CRISPY RISOTTO CAKES, PROSCIUTTO,
TOMATO AND CORIANDER SAUCE

BURRATA 16
WINTER SQUASH PURÉE, SAGE OIL,
PROSCIUTTO CHIP,
PUMPKIN SEEDS, SABA

CARPACCIO DI POLPO 14
BRAISED OCTOPUS, FRIED CAPERS,
CHICKPEAS, ARUGULA,
RED ONION, LEMON

INSALATE

INSALATA DI CAVOLO 12
LACINATO KALE, GRANA PADANO,
PUMPKIN SEEDS, POLENTA CROUTONS,
LEMON CITRONETTE

INSALATA DI LATTUGA 12
BIBB LETTUCE, TOASTED HAZELNUTS,
SHAVED ONION, GORGONZOLA,
MAPLE ROSEMARY DRESSING

ZUPPA

LA ZUPPA DEL GIORNO 9
HOUSE-MADE SOUP OF THE DAY

SALUMI E FORMAGGI

VARIETÁ DI SALUMI ARTIGIANALI 26 // 7 EA
SELECTION OF OUR SALUMI, FEGATINI, PICKLES

SALAME TOSCANO | FRA'MANI | CALIFORNIA

FINOCCHIONA | CREMINELLI | UTAH

SALAMETTO PICCANTE | FRA'MANI | CALIFORNIA

PROSCIUTTO | EMILIA-ROMAGNA | ITALY

VARIETÁ DI FORMAGGI ITALIANI 22 // 6 EA
SELECTION OF IMPORTED ITALIAN CHEESES, RAISIN WALNUT BREAD & FIG JAM

QUADRELLO DI BUFALA | BUFFALO | LOMBARDIA

BRUNET | GOAT | PIEMONTE

GORGONZOLA DOLCE | COW | PIEMONTE

BLACK TRUFFLE PECORINO | SHEEP | TOSCANA

PRIMI PIATTI

TAGLIATELLE AL RAGÚ 20
BEEF RAGÚ, GRANA PADANO

RISOTTO ALLA ZUCCA 21
BUTTERNUT SQUASH, PANCETTA,
MASCARPONE, ROCK SHRIMP

**FUSSILI CORTI CON
GORGONZOLA E SPINACI** 18
GORGONZOLA DOLCELATTE,
SPINACH, CRUMBLLED WALNUTS

CONTORNI

PATATE ARROSTO 9
OVEN-ROASTED POTATOES, GARLIC,
ROSEMARY, BLACK PEPPERCORNS

RAPINI SALTATI 9
BROCCOLI RABE, PEPPERONCINO,
GARLIC, LEMON OIL, PECORINO

SECONDI

DISSOATA ALLA GRIGLIA 38
PORCINI-RUBBED, 21 DAY DRY-AGED
RIBEYE FROM ROSEDA FARM MD,
OLIO VERDE, ARUGULA

POLLO AL MATTONE 26
FREE-RANGE CHICKEN COOKED UNDER A
HOT BRICK, BALSAMIC CHICKEN JUS

PETTO D'ANATRA 28
PAN ROASTED ROHAN DUCK BREAST,
BRAISED RED CABBAGE, APPLE, VIN COTTO

PESCE DEL GIORNO *MARKET PRICE
FISH OF THE DAY



MINDFUL RESTAURANTS

LATE NIGHT

TUESDAY-THURSDAY
SERVED 10:30 - 11:30PM

FRIDAY & SATURDAY
SERVED 11:30 - 12:30AM

VARIETÁ D'OLIVE 5
HOUSE CURED OLIVES

VARIETÁ DI SALUMI ARTIGIANALI 19
SELECTION OF OUR SALUMI, FEGATINI, PICKLES

VARIETÁ DI FORMAGGI ITALIANI 16
SELECTION OF IMPORTED ITALIAN CHEESES,
RAISIN WALNUT BREAD & FIG JAM

PIZZETTA ALLE VERDURE 14
SHAVED RED ONIONS, MUSHROOMS,
SPINACH, GORGONZOLA

PIZZETTA AL SALAMETTO 14
TOMATO SAUCE, OREGANO, FIOR DI LATTE,
BASIL, SALAMETTO PICCANTE

PANNA COTTA 9
CREAM, VANILLA, SABA

TIRAMISU 9
LADYFINGERS SOAKED IN ESPRESSO,
MASCARPONE CHEESE, FRANGELICO,
TOPPED WITH ESPRESSO
AND COCOA POWDER

DOLCI | 9

PANNA COTTA
CREAM, VANILLA, SABA

TIRAMISU
LADYFINGERS SOAKED IN ESPRESSO,
MASCARPONE CHEESE, FRANGELICO,
TOPPED WITH ESPRESSO AND
COCOA POWDER

GELATI E SORBETTI
SEASONAL FLAVORS, HOUSE-MADE

AFFOGATO AL CAFFÈ
FIOR DI LATTE GELATO "DROWNED"
IN ESPRESSO

TORTA DI MELE
APPLES, GOLDEN RAISINS,
BROWN BUTTER, WHIPPED CREAM

BISCOTTI VIN SANTO 15
ALMOND CANTUCCI, CASTELLO DI
POPPIANO VIN SANTO

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.