

ANTIPASTO

POLENTA FRIES with gorgonzola dip	9
POLPETTINE in tomato sauce	10
ARANCINI rice balls stuffed with ragu, melted mozzarella	10
SPIDUCCI seasoned, grilled sirloin steak skewers	10
POMODORI	
Bruschetta	7
GF Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	16
GF Seasonal tomatoes wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	10
FUNGHI	
GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	13
CARPACCIO	
GF Thinly sliced raw beef*, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	16
ZUCCHINI + MELANZANE + RAPINI	
Fried zucchini + artichokes with roasted red pepper aioli and lemon lime aioli	12
Baked eggplant, melted bocconcini, parmigiano, light tomato	13
GF Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	13
GF Sautéed spicy Italian sausage, rapini, garlic, chili flakes	14
PESCE	
GF Grilled whole calamari, mixed greens, diced tomatoes extra-virgin olive oil, lemon juice	15
GF Grilled octopus, mixed greens, radicchio, purple potato green beans, fried capers, lemon juice	17
Black tiger shrimp, spicy wine garlic tomato sauce	16
Fried baby squid rings, garlic mayo + spicy marinara dips	14
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	16
GF Mediterranean clams + mussels, diced potatoes, spicy wine garlic tomato sauce	15
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	16

SALUMERIA

SALUMI	
Prosciutto di Parma, capocollo, salsiccia calabrese homemade taralli, olives	18
GF PROSCIUTTO + FORMAGGIO	
Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	18
GF FORMAGGI	
Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	17
GF BURRATA	
Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	18

INSALATE

VERDE	
GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	10
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	12
GF Radicchio + endive, sweet gorgonzola, black olives roasted red peppers, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	12
Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	12
GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	13
ARUGULA	
GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	12
GF Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	13
GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	13
PESCE CRUDO	
GF Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	16
GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	16

ZUPPE

GF STRACCIATELLA	
Egg drop, spinach in a chicken broth with parmigiano reggiano	9
GF MINESTRONE	
Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth	9
PASTA + FAGIOLI	
White + Romano bean soup with pancetta, ditalini pasta in a spicy tomato broth	10
RISOTTO	
GF With fresh seasonal vegetables	18
GF With porcini mushrooms	19
GF With fresh clams, mussels, calamari, tiger shrimp	20

PASTA

PASTA FRESCA FRESH IN HOUSE	
RAVIOLI	
stuffed with lobster, lemon, béchamel lobster cream sauce	19
GNOCCHI	
with ricotta cheese, tomato sauce, parmigiano reggiano	18
with gorgonzola cream sauce, parmigiano reggiano	18
CANNELLONI	
with spinach, aged ricotta, rosé sauce	19
LASAGNA	
mozzarella cheese, salumi, traditional Bolognese meat sauce, parmigiano reggiano	19
PAPPARDELLE	
with slow cooked lamb ragu, pecorino shavings	20
TAGLIATELLE	
Traditional Bolognese sauce, parmigiano reggiano	17
SPAGHETTI	
homemade meatballs, spicy tomato sauce	17
ORECCHIETTE	
rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	19
GIGLI	
cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	17
PASTA LUNGA	
Spaghetti with fresh tomato sauce, basil, garlic	15
Spaghetti carbonara + pancetta, egg yolk, parmigiano reggiano, cracked black pepper	18
Linguine with grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	18
Linguine with fresh clams, white wine sauce or light tomato sauce	18
Linguine with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce	20
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	17
Fettucine with shrimp, pesto, mascarpone cheese in a touch of tomato sauce	19
PASTA CORTA	
Penne arrabiata - tomato, hot chillies, garlic	15
Penne, rosé vodka cream sauce, pancetta	17
Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce	18
Fusilli, chicken, porcini mushrooms, light cream sauce	19
Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	19

Gluten-free, Spelt and whole wheat pasta available



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**CIBO IS OPEN 7 DAYS A WEEK FOR LUNCH & DINNER.
SUNDAY - WEDNESDAY 11:30 AM - 12:00 AM
THURSDAY - SATURDAY 11:30 AM - 2:00 AM**



SECONDI

GF POLLO MATTONE	
Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes	25
GF POLLO PARMIGIANA	
Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted potatoes	26
GF TONNO SCOTTATO + CAPONATA	
Seared Ahi tuna*, black olive salsa, green beans	29
GF TROTA ALLA GRIGLIA	
Grilled local trout, lemon caper sauce, baby squash, fava bean ragu	28
GF SALMONE FRESCO ATLANTICO	
Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	27
VEAL MILANESE	
Butterflied breaded veal chop, rapini, roasted fingerling potatoes	32
GF BISTECCA ALLA GRIGLIA	
Grilled striploin steak*, garlic mash, lemon sautéed spinach	32
CHIANTI BRAISED SHORT RIBS	
10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	32
GF PESCE DEL GIORNO	
Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled treviso	MP

All items indicated with **GF** are created using gluten-free ingredients

PIZZA

MARGHERITA	
Tomato, mozzarella, basil	12
da NAPOLI	
Tomato chunks, mozzarella, grana padano, garlic, oregano	13
MOZZARELLA DI BUFALA	
Tomato, mozzarella di bufala, basil, extra-virgin olive oil	16
SAN GIORGIO	
Tomato, mozzarella, spicy soppressata, black olives	16
AMERICANA	
Tomato, mozzarella, pepperoni, mushroom, green peppers	16
DIAVOLA	
Tomato, mozzarella, spicy calabrese salami, roasted red peppers	16
PUZZI	
Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	17
CAPRICCIOSA	
Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	17
CAPRESE	
Cherry tomatoes, bocconcini, arugula, grana padano	16
QUATTRO STAGIONI	
Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	16
di NICOLINO	
Tomato, fior di latte, arugula, prosciutto di parma	17
POLLO	
Tomato, mozzarella, grilled chicken, pancetta	17
FUNGHI	
Wild mushrooms, fontini cream, white truffle oil	17
SAN MATTEO	
Mozzarella, spicy Italian sausage, rapini, garlic	16
GORGONZOLA	
Mozzarella, gorgonzola, fresh pears, walnuts, honey	17
FRUTTE DI MARE	
Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	19
<i>Whole wheat pizza available</i>	
CALZONE	
ROASTED VEG	
Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	17
ITALIAN SAUSAGE	
Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	17