

ANTIPASTO

POLENTA FRIES with gorgonzola dip	9
POLPETTINE mini meatballs with tomato sauce	10
ARANCINI rice balls stuffed with ragu, melted mozzarella	10
SPIDUCCI seasoned and grilled sirloin steak skewers	10
POMODORI	
Bruschetta	8
GF Mozzarella di bufala, seasonal tomatoes, basil, extra-virgin olive oil, balsamic vinegar	17
GF Seasonal tomatoes, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	11
FUNGHI	
GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, balsamic vinegar	14
CARPACCIO	
GF Thinly sliced raw beef, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	18
ZUCCHINI + MELANZANE + CARCIOFI	
Fried zucchini + artichokes with roasted red pepper aioli and lemon lime aioli	13
Baked eggplant layered with melted bocconcini, parmigiano in a light tomato	14
GF Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	15
GF Sautéed spicy Italian sausage, rapini, garlic, chili flakes	16
PESCE	
GF Grilled whole calamari, mixed greens, diced tomatoes extra-virgin olive oil, lemon juice	16
GF Grilled octopus, radicchio, fried capers, lemon juice	18
Black tiger shrimp in a spicy wine garlic tomato sauce	18
Fried baby squid rings garlic mayo + spicy marinara dips	16
GF Mediterranean clams + mussels with diced potatoes in a spicy wine and garlic tomato sauce	16
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	17
SALUMERIA	
SALUMI	
Prosciutto, capocollo, salsiccia calabrese homemade taralli + olives	18
GF PROSCIUTTO + FORMAGGIO Prosciutto, hot salami, Italian cheeses, caponata + olives	18
GF FORMAGGI A selection of soft and hard Italian cheeses, walnuts + honey peppered pineapple	17
GF BURRATA Traditional Italian cheese, parma prosciutto, arugula, aged balsamic vinegar	18
INSALATE	
VERDE	
GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	10
Insalata Cesare with croutons, bacon, parmigiano, lemon, extra-virgin olive oil	13
GF Radicchio + endive with cambozola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	14
Spinach salad with orange + dried fig pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	14
GF Organic mixed greens, with sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	14
ARUGULA	
GF Arugula, radicchio, endive, sliced portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	13
GF Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	15
GF Arugula, seared tuna, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	15
PESCE CRUDO	
GF Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	18
GF Thinly sliced raw shrimp*, lemon, basil pesto, extra-virgin olive oil, sea salt	18
GF Chopped raw tuna*, lemon, Sicilian capers, spicy extra-virgin olive oil, sea salt	18
GF Housemade cured Atlantic salmon*, blood orange, red peppercorn, fennel	18

ZUPPE

GF STRACCIATELLA Egg drop + spinach in a chicken broth with parmigiano reggiano	9
GF MINISTRONE Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth	9
PASTA + FAGIOLI	
White + Romano bean soup with pancetta, ditalini pasta + spicy tomato	10
RISOTTO	
GF With fresh seasonal vegetables	18
GF With porcini mushrooms	19
GF With fresh clams, mussels, calamari, tiger shrimp	20
PASTA	
PASTA CORTA	
Penne arrabiata - tomato, hot chillies + garlic	17
Penne in rosé vodka cream sauce with pancetta	18
Rigatoni in traditional Bolognese meat sauce + parmigiano reggiano	19
Fusilli with chicken + mushrooms in a light cream sauce	20
Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	20
PASTA LUNGA	
Spaghetti, fresh tomato sauce, basil, garlic	16
Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, cracked black pepper	19
Linguine, grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	19
Linguine, fresh clams, white wine sauce or light tomato sauce	19
Linguine, fresh clams, mussels, calamari, tiger shrimp, light tomato sauce	21
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	18
Fettucine, shrimp, pesto, mascarpone cheese, touch of tomato sauce	20
PASTA FRESCA FRESH IN HOUSE	
RAVIOLI	
stuffed with aged ricotta cheese, sundried tomatoes, pine nuts, Sicilian pesto in rosé sauce	18
GNOCCHI with fresh tomato sauce + ricotta cheese	19
with gorgonzola cream sauce + parmigiano	19
LASAGNA with mozzarella cheese + salumi in traditional Bolognese meat sauce + parmigiano	20
CANNELLONI with Nova Scotia lobster, lemon, ricotta in a rosé sauce	20
PAPPARDELLE with slow cooked lamb ragu + pecorino shavings	21
TAGLIATELLE traditional Bolognese sauce, parmigiano reggiano	19
GIGLI with cherry tomato, zucchini, bocconcini, black olives, prosciutto, basil, extra-virgin olive oil	20
ORECCHIETTE with rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	20
<i>Spelt + gluten free pasta available</i>	
SECONDI	
GF POLLO MATTONE Roasted organic free range chicken, rosemary, garlic, sautéed spinach, roasted potatoes	25
POLLO PARMIGIANA Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, seasonal vegetables, roasted potatoes	26
GF TONNO SCOTTATO + CAPONATA Seared Ahi tuna, black olive salsa, green beans	29
GF TROTA ALLA GRIGLIA Crispy grilled trout with lemon caper sauce, baby summer squash, fava bean ragu	28
GF SALMONE FRESCO ATLANTICO Fresh Atlantic salmon, grilled asparagus, fennel + orange salad	27
VEAL MILANESE Butterflied breaded veal chop, seasonal vegetables, roasted potatoes	35
GF BISTECCA ALLA GRIGLIA Grilled strip loin steak, arugula, roasted potatoes	36
GF COSTATA ALLA GRIGLIA 20oz bone-in rib-eye steak*, rapini, roasted potatoes	39
CHIANTI BRAISED SHORT RIBS 10oz porcini crusted beef short ribs with a creamy gorgonzola polenta + crispy onions	36
GF PESCE DEL GIORNO Oven baked whole fish, lemon, parsley, extra-virgin olive oil, seasonal vegetables, roasted potatoes	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
MARINARA Tomato, mozzarella, basil, capers, anchovies, olives	14
SAN GIORGIO Tomato, mozzarella, spicy soppressata, black olives	17
AMERICANA Tomato, mozzarella, salami, mushroom, green peppers	18
DIAVOLA Tomato, mozzarella, spicy calabrese salami, roasted red peppers	18
PUZZI Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	18
CAPRICCIOSA Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	18
CAPRESE Cherry tomatoes, bocconcini, arugula, grana padano	18
QUATTRO STAGIONI Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	18
di NICOLINO Tomato, fior di latte, arugula, prosciutto di parma	18
POLLO Tomato, mozzarella, grilled chicken, pancetta	17
PATATE + SALSICCIA Mozzarella, gorgonzola, potatoes, spicy Italian sausage	17
SAN MATTEO Mozzarella, spicy Italian sausage, rapini, garlic	18
GORGONZOLA Mozzarella, gorgonzola, fresh pears, walnuts, honey	18
SALMONE Smoked salmon, red onions, capers, Italian cream	18

CALZONE

ROASTED VEG	
Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	18
ITALIAN SAUSAGE	
Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	18

Whole wheat pizza available

PANINI OR GRILLED FLAT BREAD | \$10

Baked fresh in our stone-oven
Served with mixed greens

ITALIAN CLUB	
Sliced chicken breast, crispy pancetta, tomato, spinach, pesto aioli	
WARM VEG	
Baked eggplant, tomato, fior di latte, basil, balsamic drizzle	
PROSCIUTTO	
Prosciutto di Parma, brie, arugula, lemon dressing	
CHICKEN PARMIGIANA	
Tomato sauce, mozzarella, basil leaves	
BISTECCA	
Grilled 6oz New York steak, sautéed red onions, fontina, arugula	



OPEN 7 DAYS A WEEK
SUN - WED 11:30AM - 12:00AM
THURS - SAT 11:30AM - 2:00AM

522 KING ST. W. TORONTO
416.504.3939
WWW.CIBOWINEBAR.COM



www.libertygroup.com

TORONTO
KING STREET WEST · YONGE STREET
MIAMI BEACH · CORAL GABLES · FL. LAUDERDALE