

ANTIPASTO

POLENTA FRIES gorgonzola dip	9
POLPETTINE in tomato sauce	12
ARANCINI rice balls stuffed with ragu, melted mozzarella	12
SPIDUCCI seasoned, grilled sirloin steak skewers	12
POMODORI	
Bruschetta	9
GF Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	19
GF Seasonal tomato wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	14
FUNGHI	
GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	16
CARPACCIO	
GF Thinly sliced raw beef*, arugula, shavings of parmigiano, reggiano, extra-virgin olive oil, lemon juice	19
ZUCCHINI + MELANZANE + RAPINI	
Fried zucchini + artichokes, roasted red pepper aioli, lemon lime aioli	15
Baked eggplant, melted bocconcini, parmigiano, light tomato	16
GF Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	16
GF Sautéed spicy Italian sausage, rapini, garlic, chili flakes	17
PESCE	
GF Grilled whole calamari, mixed greens, diced tomatoes, extra-virgin olive oil, lemon juice	18
GF Grilled octopus, mixed greens, radicchio, purple potato, green beans, fried capers, lemon juice	19
Black tiger shrimp, spicy wine garlic tomato sauce	19
Fried baby squid rings, garlic mayo + spicy marinara dips	17
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	19
GF Mediterranean clams + mussels, diced potatoes, spicy wine garlic tomato sauce	17
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	18
GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	19

SALUMERIA

SALUMI Prosciutto di Parma, capocollo, salsiccia Calabrese, homemade taralli, olives	21
GF PROSCIUTTO + FORMAGGIO Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	22
GF FORMAGGI Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	20
GF BURRATA Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	23

INSALATE

VERDE	
GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	12
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	15
GF Radicchio + endive, sweet gorgonzola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	15
Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	15
GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	16
ARUGULA	
GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	16
GF Arugula, Prosciutto di Parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	17
GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	17

ZUPPE

GF STRACCIATELLA Egg drop, spinach, chicken broth, parmigiano reggiano	11
GF MINESTRONE Zucchini, potatoes, beans, celery, carrots, spicy tomato broth	11
PASTA + FAGIOLI White + Romano bean soup, pancetta, ditalini pasta, spicy tomato broth	12

RISOTTO

GF with fresh seasonal vegetables	19
GF with porcini mushrooms	22
GF with fresh clams, mussels, calamari, tiger shrimp	24

SECONDI

GF POLLO MATTONE Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes	26
POLLO PARMIGIANA Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted fingerling potatoes	28
GF TONNO SCOTTATO + CAPONATA Seared Ahi tuna*, black olive salsa, green beans	32
GF TROTA ALLA GRIGLIA Grilled local trout, lemon caper sauce, baby squash, fava bean ragu	32
GF SALMONE FRESCO ATLANTICO Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	30
VEAL MILANESE Butterflied breaded veal chop, rapini, roasted fingerling potatoes	36
GF BISTECCA ALLA GRIGLIA Grilled striploin steak*, garlic mash, lemon sautéed spinach	38
CHIANTI BRAISED SHORT RIBS 10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	38
GF PESCE DEL GIORNO Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled traviso	MP

PASTA

PASTA FRESCA <i>FRESH IN HOUSE</i>	
RAVIOLI stuffed with lobster, lemon, béchamel, lobster cream sauce	24
GNOCCHI with ricotta cheese, tomato sauce, parmigiano reggiano	22
with gorgonzola cream sauce, parmigiano reggiano	22
CANNELLONI spinach, aged ricotta, rosé sauce	23
LASAGNA mozzarella cheese, salumi, traditional Bolognese, parmigiano reggiano	23
PAPPARDELLE slow cooked lamb ragu, pecorino shavings	24
TAGLIATELLE traditional Bolognese sauce, parmigiano reggiano	21
SPAGHETTI homemade meatballs, spicy tomato sauce	20
ORECCHIETTE rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	22
GIGLI with cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	21
PASTA CORTA	
Penne arrabbiata - tomato, hot chillies, garlic	19
Penne, rosé vodka cream sauce, pancetta	20
Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce	22
Fusilli, chicken, porcini mushrooms, light cream sauce	23
Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	23
PASTA LUNGA	
Spaghetti, fresh tomato sauce, basil, garlic	19
Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, cracked black pepper	22
Linguine, grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	22
Linguine, fresh clams, white wine sauce, or light tomato sauce	23
Linguine, fresh clams, mussels, calamari, tiger shrimp, light tomato sauce	24
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	21
Fettucine, shrimp, pesto, mascarpone cheese, touch of tomato sauce	23

Spelt + gluten free pasta available

ALL ITEMS INDICATED WITH * ARE EITHER COOKED TO ORDER, UNDERCOOKED OR SERVED RAW.

ALL ITEMS INDICATED WITH GF ARE CREATED USING GLUTEN-FREE INGREDIENTS.



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TORONTO
YORKVILLE · KING STREET WEST · YONGE STREET
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PIZZA

MARGHERITA Tomato, mozzarella, basil	13
da NAPOLI Tomato chunks, mozzarella, grana padano, garlic, oregano	14
MOZZARELLA DI BUFALA Tomato, mozzarella di bufala, basil, extra-virgin olive oil	19
SAN GIORGIO Tomato, mozzarella, spicy soppressata, black olives	19
AMERICANA Tomato, mozzarella, pepperoni, mushroom, green peppers	19
DIAVOLA Tomato, mozzarella, spicy calabrese salami, roasted red peppers	19
PUZZI Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	19
CAPRICCIOSA Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	19
CAPRESE Cherry tomatoes, bocconcini, arugula, grana padano	19
QUATTRO STAGIONI Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	19
di NICOLINO Tomato, fior di latte, arugula, prosciutto di parma	21
POLLO Tomato, mozzarella, grilled chicken, pancetta	20
FUNGHI Wild mushrooms, fontina cream, white truffle oil	19
SAN MATTEO Mozzarella, spicy Italian sausage, rapini, garlic	19
GORGONZOLA Mozzarella, gorgonzola, fresh pears, walnuts, honey	19
FRUTTE DI MARE Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	21

CALZONE

ROASTED VEG Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	19
ITALIAN SAUSAGE Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	19

Whole wheat pizza available

cibo
WINE BAR

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

**2472 YONGE ST. TORONTO
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