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| <b>ANTIPASTO</b>   |    |
| <b>POLENTA FRIES</b> gorgonzola dip  | 9  |
| <b>POLPETTINE</b> in tomato sauce  | 11 |
| <b>ARANCINI</b> rice balls stuffed with ragu, melted mozzarella  | 11 |
| <b>SPIDUCCI</b> seasoned, grilled sirloin steak skewers  | 11 |
| <b>POMODORI</b>  |    |
| Bruschetta   | 8  |
| <b>GF</b> Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar               | 18 |
| <b>GF</b> Seasonal tomato wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar | 12 |
| <b>FUNGHI</b>  |    |
| <b>GF</b> Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar          | 15 |
| <b>CARPACCIO</b>   |    |
| <b>GF</b> Thinly sliced raw beef*, arugula, shavings of parmigiano, reggiano, extra-virgin olive oil, lemon juice    | 18 |
| <b>ZUCCHINI + MELANZANE + RAPINI</b>   |    |
| Fried zucchini + artichokes, roasted red pepper aioli, lemon lime aioli  | 14 |
| Baked eggplant, melted bocconcini, parmigiano, light tomato  | 15 |
| <b>GF</b> Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle   | 15 |
| <b>GF</b> Sautéed spicy Italian sausage, rapini, garlic, chili flakes  | 16 |
| <b>PESCE</b>   |    |
| <b>GF</b> Grilled whole calamari, mixed greens, diced tomatoes, extra-virgin olive oil, lemon juice                  | 17 |
| <b>GF</b> Grilled octopus, mixed greens, radicchio, purple potato, green beans, fried capers, lemon juice            | 19 |
| Black tiger shrimp, spicy wine garlic tomato sauce   | 18 |
| Fried baby squid rings, garlic mayo + spicy marinara dips  | 16 |
| Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip  | 18 |
| <b>GF</b> 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 |
| <b>PESCE CRUDO</b>   |    |
| <b>GF</b> Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice                        | 18 |
| <b>GF</b> Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt                       | 18 |
| <b>SALUMERIA</b>   |    |
| <b>SALUMI</b>  |    |
| Prosciutto di Parma, capocollo, salsiccia Calabrese, homemade taralli, olives  | 19 |
| <b>GF</b> <b>PROSCIUTTO + FORMAGGIO</b><br>Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives        | 19 |
| <b>GF</b> <b>FORMAGGI</b><br>Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple             | 18 |
| <b>GF</b> <b>BURRATA</b><br>Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar          | 19 |

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| <b>INSALATE</b>  |    |
| <b>VERDE</b>   |    |
| <b>GF</b> Organic mixed greens, balsamic vinegar, extra-virgin olive oil   | 11 |
| Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil  | 14 |
| <b>GF</b> Radicchio + endive, sweet gorgonzola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil                  | 14 |
| Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette   | 14 |
| <b>GF</b> Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil   | 15 |
| <b>ARUGULA</b>   |    |
| <b>GF</b> Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil  | 14 |
| <b>GF</b> Arugula, Prosciutto di Parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil   | 16 |
| <b>GF</b> Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil | 16 |
| <b>ZUPPE</b>   |    |
| <b>GF</b> <b>STRACCIATELLA</b><br>Egg drop, spinach, chicken broth, parmigiano reggiano  | 10 |
| <b>GF</b> <b>MINESTRONE</b><br>Zucchini, potatoes, beans, celery, carrots, spicy tomato broth  | 10 |
| <b>PASTA + FAGIOLI</b>   |    |
| White + Romano bean soup, pancetta, ditalini pasta, spicy tomato broth   | 11 |
| <b>RISOTTO</b>   |    |
| <b>GF</b> with fresh seasonal vegetables   | 19 |
| <b>GF</b> with porcini mushrooms   | 20 |
| <b>GF</b> with fresh clams, mussels, calamari, tiger shrimp  | 21 |
| <b>SECONDI</b>   |    |
| <b>GF</b> <b>POLLO MATTONE</b><br>Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes                                  | 26 |
| <b>POLLO PARMIGIANA</b><br>Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted fingerling potatoes      | 27 |
| <b>GF</b> <b>TONNO SCOTTATO + CAPONATA</b><br>Seared Ahi tuna*, black olive salsa, green beans   | 30 |
| <b>GF</b> <b>TROTA ALLA GRIGLIA</b><br>Grilled local trout, lemon caper sauce, baby squash, fava bean ragu   | 29 |
| <b>GF</b> <b>SALMONE FRESCO ATLANTICO</b><br>Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad   | 28 |
| <b>VEAL MILANESE</b><br>Butterflied breaded veal chop, rapini, roasted fingerling potatoes   | 36 |
| <b>GF</b> <b>BISTECCA ALLA GRIGLIA</b><br>Grilled striploin steak*, garlic mash, lemon sautéed spinach   | 37 |
| <b>CHIANTI BRAISED SHORT RIBS</b><br>10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions   | 37 |
| <b>GF</b> <b>PESCE DEL GIORNO</b><br>Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled traviso  | MP |

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| <b>PASTA</b>   |    |
| <b>PASTA FRESCA</b> <i>FRESH IN HOUSE</i>  |    |
| <b>RAVIOLI</b><br>stuffed with lobster, lemon, béchamel, lobster cream sauce                             |    |
|  | 21 |
| <b>GNOCCHI</b><br>with ricotta cheese, tomato sauce, parmigiano reggiano                                 |    |
|  | 20 |
| with gorgonzola cream sauce, parmigiano reggiano   |    |
|  | 20 |
| <b>CANNELLONI</b><br>spinach, aged ricotta, rosé sauce   |    |
|  | 21 |
| <b>LASAGNA</b><br>mozzarella cheese, salumi, traditional Bolognese, parmigiano reggiano                  |    |
|  | 21 |
| <b>PAPPARDELLE</b><br>slow cooked lamb ragu, pecorino shavings   |    |
|  | 22 |
| <b>TAGLIATELLE</b><br>traditional Bolognese sauce, parmigiano reggiano                                   |    |
|  | 19 |
| <b>SPAGHETTI</b><br>homemade meatballs, spicy tomato sauce   |    |
|  | 19 |
| <b>ORECCHIETTE</b><br>rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil |    |
|  | 21 |
| <b>GIGLI</b><br>with cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil    |    |
|  | 19 |
| <b>PASTA CORTA</b>   |    |
| Penne arrabbiata - tomato, hot chillies, garlic  | 17 |
| Penne, rosé vodka cream sauce, pancetta  | 19 |
| Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce   | 20 |
| Fusilli, chicken, porcini mushrooms, light cream sauce   | 21 |
| Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil   | 21 |
| <b>PASTA LUNGA</b>   |    |
| Spaghetti, fresh tomato sauce, basil, garlic   | 17 |
| Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, cracked black pepper                      | 20 |
| Linguine, grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil                            | 20 |
| Linguine, fresh clams, white wine sauce, or light tomato sauce   | 20 |
| Linguine, fresh clams, mussels, calamari, tiger shrimp, light tomato sauce                               | 22 |
| Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley                              | 19 |
| Fettucine, shrimp, pesto, mascarpone cheese, touch of tomato sauce                                       | 21 |
| <i>Spelt + gluten free pasta available</i>   |    |

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| <b>PIZZA</b>  |    |
| <b>MARGHERITA</b><br>Tomato, mozzarella, basil  |    |
|   | 13 |
| <b>da NAPOLI</b><br>Tomato chunks, mozzarella, grana padano, garlic, oregano                                      |    |
|   | 14 |
| <b>MOZZARELLA DI BUFALA</b><br>Tomato, mozzarella di bufala, basil, extra-virgin olive oil                        |    |
|   | 18 |
| <b>SAN GIORGIO</b><br>Tomato, mozzarella, spicy soppressata, black olives   |    |
|   | 18 |
| <b>AMERICANA</b><br>Tomato, mozzarella, pepperoni, mushroom, green peppers  |    |
|   | 18 |
| <b>DIAVOLA</b><br>Tomato, mozzarella, spicy calabrese salami, roasted red peppers                                 |    |
|   | 18 |
| <b>PUZZI</b><br>Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions                                     |    |
|   | 19 |
| <b>CAPRICCIOSA</b><br>Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives                              |    |
|   | 19 |
| <b>CAPRESE</b><br>Cherry tomatoes, bocconcini, arugula, grana padano  |    |
|   | 18 |
| <b>QUATTRO STAGIONI</b><br>Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini |    |
|   | 18 |
| <b>di NICOLINO</b><br>Tomato, fior di latte, arugula, prosciutto di parma   |    |
|   | 19 |
| <b>POLLO</b><br>Tomato, mozzarella, grilled chicken, pancetta   |    |
|   | 19 |
| <b>FUNGHI</b><br>Wild mushrooms, fontina cream, white truffle oil   |    |
|   | 19 |
| <b>SAN MATTEO</b><br>Mozzarella, spicy Italian sausage, rapini, garlic  |    |
|   | 18 |
| <b>GORGONZOLA</b><br>Mozzarella, gorgonzola, fresh pears, walnuts, honey  |    |
|   | 19 |
| <b>FRUTTE DI MARE</b><br>Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp                         |    |
|   | 21 |
| <b>CALZONE</b>  |    |
| <b>ROASTED VEG</b><br>Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives                          |    |
|   | 19 |
| <b>ITALIAN SAUSAGE</b><br>Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata                      |    |
|   | 19 |
| <i>Whole wheat pizza available</i>  |    |

**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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