

cibo

WINE BAR

GROUP AND CORPORATE FUNCTION PACKAGE



Call today for a free estimate and venue tour:

Sales + Event Coordinator 416.925.2143
info-yorkville@cibowinebar.com

Visit our website at www.cibowinebar.com



A PROJECT BY: **Liberty**
ENTERTAINMENT GROUP
WWW.LIBERTYGROUP.COM



W I N E B A R

PLANNING

Cibo Wine Bar is proud of its unique facilities, excellent service and exquisite cuisine. From the planning process through to the event finale, our staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. The following information is provided to assist you in the planning process.

MENU SELECTIONS

Please find enclosed a selection of group menus that we've designed specifically for larger parties. We provide more of a family style of service, meaning that some plates are designed to be shared between people. Because of this style of service the number of orders per item served will vary depending on the number of guests in your party.

These menus have been specifically designed to provide a nice balance of items to ensure that you and your guests experience the absolute best variety of what Cibo Wine Bar has to offer. It is much easier and highly recommended for larger dinner parties to pre-arrange a menu.

You are welcome to pre-choose items you may wish to include on a set menu from our regular a la carte menu.

Please note that the dishes on the menus are changeable and pricing would change depending on your specific requests. Also note that our menus are subject to change.

CIBO WINE BAR



PRIVATE DINING ROOMS

Florence.....	14 people
Napoli.....	32 people
Lower Level....	134 seated
.....	160 standing



LIFE IS BEAUTIFUL IN THE HEART OF YORKVILLE

Cibo is the newest Italian eatery in the Yorkville area. Created by Liberty Entertainment Group, this bold and beautiful space is a blend of old world rustic and modern industrial chic.

HAND-MADE TRADITIONAL ITALIAN CIBO... a true taste of authentic southern cooking fresh made amongst patrons at the open kitchen counter. 2500 BOTTLES OF VINO in a soaring award-winning wine room. From Cibo's INDUSTRIAL CHIC vibrant bar area to the casual Yorkville Avenue patio, every corner turned offers a distinctly different experience.

When in Yorkville, this space cannot be missed!

AMENITIES

WIRELESS INTERNET - PLASMA TELEVISIONS
SOMMELIER - ENOMATIC WINE SERVING SYSTEM - PRIVATE DINING

EXECUTIVE CHEF: SAVERIO MACRI

For more information or bookings, please contact:

Cibo Wine Bar
133 Yorkville Ave.
Toronto ON

T: 416.925.2143
info-yorkville@cibowinebar.com
www.cibowinebar.com

cibo

WINE BAR

PROJECT BY:

Liberty
ENTERTAINMENT GROUP

WWW.LIBERTYGROUP.COM



EXECUTIVE CHEF



CHEF SAVERIO MACRI

EXECUTIVE CHEF

CIBO WINE BAR

As a native Italian and raised by first generation Italian parents, Chef Saverio Macri's passion for Italian culture and cuisine were nurtured from a very young age. Saverio's first years in the kitchen were spent training in various trattorias in Tuscany, Italy which has immensely influenced and shaped his culinary journey.

With an interest in culinary arts and science, Saverio began his professional studies in the United States at Virginia's Averett University, where he graduated with an Honors Bachelor of Science Degree, specializing in food and nutrition. His culinary voyage led him north soon after, and he enrolled in the Culinary Management Program at George Brown College in Toronto, Ontario. His science foundation combined with his enthusiasm for Italian gastronomy, proved to be a powerful force in the kitchen.

Saverio has immersed himself in all facets of culinary arts, competing in many prestigious Canadian competitions alongside world renowned chefs. Most notably, Saverio has displayed his talents in the National culinary competition, Gold Metal Plates, which celebrates excellence in Canadian cuisine, wine, arts and athletic achievement and the Grand Cru Culinary Wine Festival, a spectacular culinary event that raises money for the University Health Network in Toronto.

Saverio's tremendous culinary talents, passion for food and community involvement, make him an incredible influence in the Toronto culinary industry and to Cibo Wine Bar as Executive Chef.

cibo

WINE BAR

LUNCH MENU 1

PRIMI

MELANZANE

baked eggplant, melted bocconcini, parmigiano
light tomato sauce

OR

INSALTE

organic mixed greens, balsamic vinegar
extra-virgin olive oil

SECONDI

DIAVOLA PIZZA

tomato, mozzarella, spicy calabrese salami,
Roasted red peppers

OR

FETTUCINE

shrimp, pesto, mascarpone cheese
touch of tomato sauce

OR

FUSILLI

chicken, porcini mushrooms
light cream sauce

DOLCI

TIRAMISU

a Venetian classic

OR

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

\$40 Per Person

*Prices subject to applicable taxes and gratuities.

p.1

cibo

WINE BAR

LUNCH MENU 2

PRIMI

INSALATE CESARE

croutons, bacon, parmigiano
lemon, extra virgin olive oil

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

SECONDI

RISOTTO

porcini mushrooms, white truffle oil

OR

ORRECHEITTI

rapini, spicy Italian sausage, fontina, parmigiano
garlic, extra virgin olive oil

OR

AMERICANA PIZZA

tomato, mozzarella, pepperoni, mushroom,
green peppers

DOLCI

TIRAMISU

a Venetian classic

OR

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

\$45 Per Person

*Prices subject to applicable taxes and gratuities.

p.2



WINE BAR

LUNCH MENU 3

PRIMI

GRILLED CALAMARI

grilled whole calamari, mixed greens, diced tomatoes,
extra virgin olive oil, lemon juice

OR

INSALATE CESARE

croutons, bacon, parmigiano,
lemon, extra virgin olive oil

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra virgin olive oil, balsamic vinegar

SECONDI

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted mozzarella,
parmigiano, tomato sauce, Tuscan kale, roasted fingerling potatoes

OR

TONNO SCOTTATO

seared Ahi Tuna, green beans, arugula,
grape + black olive salsa

OR

RISOTTO

porcini mushrooms, white truffle oil

DOLCI

TIRAMISU

a Venetian classic

OR

LEMON RICOTTA CHEESECAKE

Black cherries, white chocolate shavings

\$50 Per Person

*Prices subject to applicable taxes and gratuities.

p. 3



WINE BAR

LUNCH SOCIAL MENU

CIBO SERVICE STYLE

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

grilled crostini, fresh tomatoes basil, extra virgin olive oil

+

POLENTA FRIES

gorgonzola dip

INSALATE

arugula, radicchio, endive + sliced portobello mushrooms shaved
parmigiano reggiano

lemon, extra-virgin olive oil

+

MELANZANE

baked eggplant layered with melted bocconcini + mozzarella light
tomato sauce

+

ARANCINI

rice balls stuffed with ragu and melted mozzarella

RISOTTO

porcini mushrooms, white truffle oil

+

ORECCHIETTE

with rapini, spicy Italian sausage, fontina,
parmigiano, garlic, extra virgin olive oil

+

LINGUINE PESCATORE

fresh clams, mussels, calamari, tiger shrimp, light tomato sauce

CHEF'S SELECTIN DESSERT PLATTER

\$45 Per Person

*Prices subject to applicable taxes and gratuities.

p.4



WINE BAR

DINNER MENU 1

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

grilled crostini, fresh tomatoes, basil, extra virgin olive oil

+

POLENTA + FRIES

gorgonzola dip

PRIMI

INSALATE CESARE

croutons, bacon, parmigiano,
lemon, extra virgin olive oil

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

OR

MELANZANE

baked eggplant, melted bocconcini,
parmigiano, light tomato sauce

SECONDI

POLLO MATTONE

roasted free range chicken, rosemary, garlic
heirloom carrots, roasted fingerling potatoes

OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus,
fennel + orange salad

OR

RISOTTO

with fresh seasonal vegetables

DOLCI

CHOCOLATE BACI BOMBE

hazelnut praline

OR

TIRAMISU

a Venetian classic

OR

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

\$55 Per Person



WINE BAR

DINNER MENU 2

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

grilled crostini, fresh tomatoes, basil, extra virgin olive oil

+

POLENTA + FRIES

gorgonzola dip

PRIMI

GRILLED CALAMARI

whole grilled calamari, mixed greens, diced tomatoes,
extra virgin olive oil, lemon juice

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra-virgin olive oil, balsamic vinegar

SECONDI

VEAL MILANESE

butterflied breaded veal chop, rapini, roasted fingerling potatoes

OR

POLLO MATTONE

roasted free range chicken, rosemary, garlic,
heirloom carrots, roasted fingerling potatoes

OR

TONNO SCOTTATO + CAPONATA

seared Ahi tuna, grape + black olive salsa, green beans

OR

ORECCHIETTE

rapini, spicy Italian sausage, fontina, parmigiano,
garlic, extra-virgin olive oil

DOLCI

TIRAMISU

a Venetian classic

OR

CHOCOLATE BACI BOMBE

hazelnut praline

OR

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

\$65 Per Person



WINE BAR

DINNER MENU 3

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

grilled crostini, fresh tomatoes, basil, extra virgin olive oil

+

POLENTA FRIES

gorgonzola dip

PRIMI

INSALATE

arugula, radicchio, endive, Portobello mushrooms,
shaved parmigiano reggiano, lemon, extra virgin olive oil

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra-virgin olive oil, balsamic vinegar

OR

BEEF CARPACCIO

thinly sliced raw beef, arugula, shavings of parmigiano
reggiano, extra-virgin olive oil, lemon juice

SECONDI

POLLO MATTONE

roasted free range chicken, rosemary, garlic,
heirloom carrots, roasted fingerling potatoes

OR

PESCE DEL GIORNO

oven baked whole fish, lemon,
extra-virgin olive oil, asparagus

OR

RISOTTO

porcini mushrooms, white truffle oil

OR

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs,
gorgonzola polenta, crispy onion

DOLCI

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

OR

CHOCOLATE BACI BOMBE

hazelnut praline

OR

TIRAMISU

a Venetian classic

\$70 Per Person



WINE BAR

DINNER MENU 4

CIBO SERVICE STYLE

PRIMI

To Share

QUATTRO STAGIONI PIZZA

tomato, mozzarella, olives,
¼ red peppers, ¼ mushrooms, ¼ eggplant, ¼ zucchini
+

DIAVOLA PIZZA

tomato, mozzarella, spicy Calabrese salami,
Roasted red peppers
+

INSALATE

arugula, radicchio, endive, sliced portabello mushrooms,
shaved parmigiano reggiano, lemon, extra virgin olive oil
+

CALAMARI

deep fried baby squid rings, garlic mayo
+ spicy marinara dips

SECONDI

Choice of:

POLLO MATTONE

roasted free range chicken, rosemary, garlic,
heirloom carrots, roasted fingerling potatoes
OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad
OR

RISOTTO

fresh seasonal vegetables
OR

PENNE

pink rosé vodka cream sauce, pancetta

DOLCI

To Share:

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings
+

TIRAMISU

a Venetian classic
+

CHOCOLATE BACI BOMBE

hazelnut praline

\$50 Per Person



W I N E B A R

DINNER MENU 5

CIBO SERVICE STYLE

PRIMI

To Share:

QUATTRO STAGIONI PIZZA

tomato, mozzarella, olives, ¼ red peppers,
¼ mushrooms, ¼ eggplant, ¼ zucchini

+

DIAVOLA PIZZA

tomato, mozzarella, spicy Calabrese salami,
Roasted red peppers

+

CALAMARI

fried baby squid rings,
garlic mayo & spicy marinara dips

+

CAPRESE

mozzarella di bufala, vine ripened tomatoes,
basil, extra virgin olive oil, balsamic vinegar

SECONDI

Choice of:

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs,
gorgonzola polenta, crispy onions

OR

POLLO PARMIGIANO

breaded boneless organic chicken breast,
melted mozzarella, parmigiano, tomato sauce,
Tuscan kale, roasted fingerling potatoes

OR

TONNO SCOTTATO

seared Ahi Tuna, green beans, arugula,
grape + black olive salsa

OR

RISOTTO

porcini mushrooms, white truffle oil

DOLCI

To Share:

TIRAMISU

a Venetian classic

+

CHOCOLATE BACI BOMBE

hazelnut praline

+

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

\$65 Per Person

p.5



WINE BAR

SOCIAL MENU 1

CIBO SERVICE STYLE

CHEF'S SELECTION SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip

INSALATE

arugula, radicchio, endive, sliced portobello
mushrooms shaved parmigiano, lemon, extra virgin
olive oil

+

MELANZANE

baked eggplant, melted bocconcini, parmigiano
light tomato sauce

ARANCINI

rice balls stuffed with ragu, melted
mozzarella

+

CALAMARI

fried baby squid rings,
garlic mayo & spicy marinara dips

GNOCCHI

gorgonzola cream sauce, parmigiano reggiano

+

Orecchiette

rapini, spicy Italian sausage, fontina,
parmigiano, garlic, extra virgin olive
oil+

PENNE ALLA VODKA

rosé vodka cream sauce, pancetta

+

RISOTTO

fresh seasonal vegetables

CHEF'S SELECTION DESSERT PLATTER

\$50.00 Per Person



WINE BAR

SOCIAL MENU 2

CIBO SERVICE STYLE

CHEF'S SELECTION OF SIGNATURE PIZZA'S

+

POLENTA FRIES

gorgonzola dip

INSALATA

radicchio + endive, sweet gorgonzola, roasted red peppers,
black olives, pine nuts, honey, balsamic vinegar, extra virgin olive oil

+

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra virgin olive oil, balsamic vinegar

+

FUNGHI

grilled portobello, oyster + cremini mushrooms
extra-virgin olive oil, truffled balsamic vinegar

ARANCINI

rice balls stuffed with ragu, melted mozzarella

+

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

+

POLPETTINE

mini meatballs in tomato sauce

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted
mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted
fingerling potatoes

+

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs,
gorgonzola polenta, crispy onions

+

FETTUCINE

shrimp, pesto, mascarpone cheese,
touch of tomato sauce

+

RISOTTO

porcini mushrooms, white truffle oil

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESERT PLATTER

\$60.00 Per Person



WINE BAR

SOCIAL MENU 3

CIBO SERVICE STYLE

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip

BEEF CARPACCIO

thinly sliced raw beef, arugula, shavings of parmigiano reggiano, extra virgin olive oil, lemon juice

+

ARANCINI

rice balls stuffed with ragu, melted mozzarella

+

SPIDUCCI

seasoned, grilled sirloin steak skewers

+

GRILLED OCTOPUS

mixed greens, raddichio, purple potato, green beans, fried capers, lemon juice

+

POLPETINNE

mini meat balls in tomato sauce

GNOCCHI

gorgonzola cream sauce, parmigiano reggiano

+

RAVIOLI

stuffed with lobster, lemon, bechamel
lobster cream sauce

+

ORECCIETTE

rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra virgin olive oil

VEAL MILANESE

butterflied breaded veal chop, rapini
roasted fingerling potatoes

+

POLLO PARMIGIANA

breaded boneless organic chicken breast,
melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted fingerling potatoes

+

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus,
fennel + orange salad

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESSERT PLATTER

\$70.00 Per Person