

ANTIPASTO

POLENTA FRIES gorgonzola dip	9
POLPETTINE in tomato sauce	11
ARANCINI rice balls stuffed with ragu, melted mozzarella	11
SPIDUCCI seasoned, grilled sirloin steak skewers	11
POMODORI Bruschetta	8
GF Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	18
GF Seasonal tomato wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	12
FUNGHI GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	15
CARPACCIO GF Thinly sliced raw beef*, arugula, shavings of parmigiano, reggiano, extra-virgin olive oil, lemon juice	18
ZUCCHINI + MELANZANE + RAPINI Fried zucchini + artichokes, roasted red pepper aioli, lemon lime aioli	14
Baked eggplant, melted bocconcini, parmigiano, light tomato	15
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	17
GF 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
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
PESCE CRUDO GF Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	18
GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	18

SALUMERIA

SALUMI Prosciutto di Parma, capocollo, salsiccia Calabrese, homemade taralli, olives	19
GF PROSCIUTTO + FORMAGGIO Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	19
GF FORMAGGI Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	18
GF BURRATA Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	19

INSALATE

VERDE GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	11
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	14
GF 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
GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	15
ARUGULA GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	14
GF Arugula, Prosciutto di Parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	16
GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	16

ZUPPE

GF STRACCIATELLA Egg drop, spinach, chicken broth, parmigiano reggiano	10
GF MINISTRONE Zucchini, potatoes, beans, celery, carrots, spicy tomato broth	10
PASTA + FAGIOLI White + Romano bean soup, pancetta, ditalini pasta, spicy tomato broth	11
RISOTTO GF with fresh seasonal vegetables	19
GF with porcini mushrooms	20
GF with fresh clams, mussels, calamari, tiger shrimp	21

PASTA

PASTA FRESCA <i>FRESH IN HOUSE</i> RAVIOLI stuffed with lobster, lemon, béchamel, lobster cream sauce	21
GNOCCHI with ricotta cheese, tomato sauce, parmigiano reggiano with gorgonzola cream sauce, parmigiano reggiano	20 20
CANNELLONI spinach, aged ricotta, rosé sauce	21
LASAGNA mozzarella cheese, salumi, traditional Bolognese, parmigiano reggiano	21
PAPPARDELLE slow cooked lamb ragu, pecorino shavings	22
TAGLIATELLE traditional Bolognese sauce, parmigiano reggiano	19
SPAGHETTI homemade meatballs, spicy tomato sauce	19
ORECCHIETTE rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	21
GIGLI with cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	19
PASTA CORTA 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
PASTA LUNGA 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

Spelt + gluten free pasta available

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	27
GF TONNO SCOTTATO + CAPONATA Seared Ahi tuna*, black olive salsa, green beans	30
GF TROTA ALLA GRIGLIA Grilled local trout, lemon caper sauce, baby squash, fava bean ragu	29
GF SALMONE FRESCO ATLANTICO Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	28
VEAL MILANESE Butterflied breaded veal chop, rapini, roasted fingerling potatoes	36
GF BISTECCA ALLA GRIGLIA Grilled striploin steak*, garlic mash, lemon sautéed spinach	37
CHIANTI BRAISED SHORT RIBS 10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	37
GF PESCE DEL GIORNO Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled traviso	MP

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	18
SAN GIORGIO Tomato, mozzarella, spicy soppressata, black olives	18
AMERICANA Tomato, mozzarella, pepperoni, mushroom, green peppers	18
DIAVOLA Tomato, mozzarella, spicy calabrese salami, roasted red peppers	18
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	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	19
POLLO Tomato, mozzarella, grilled chicken, pancetta	19
FUNGHI Wild mushrooms, fontina cream, white truffle oil	19
SAN MATTEO Mozzarella, spicy Italian sausage, rapini, garlic	18
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

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

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

cibo

WINE BAR

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

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