

## ANTIPASTO

<b>POLENTA FRIES</b> with gorgonzola dip	9
<b>POLPETTINE</b> mini meatballs with tomato sauce	10
<b>ARANCINI</b> rice balls stuffed with ragu, melted mozzarella	10
<b>SPIDUCCI</b> seasoned and grilled sirloin steak skewers	10
<b>POMODORI</b> Bruschetta	8
<b>GF</b> Mozzarella di bufala, seasonal tomatoes, basil, extra-virgin olive oil, balsamic vinegar	17
<b>GF</b> Seasonal tomatoes, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	11
<b>FUNGHI</b> <b>GF</b> Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, balsamic vinegar	14
<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 + CARCIOFI</b> 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
<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	16
<b>GF</b> Grilled octopus, radicchio, fried capers, lemon juice	18
Black tiger shrimp in a spicy wine garlic tomato sauce	18
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	17
Fried baby squid rings garlic mayo + spicy marinara dips	16
<b>GF</b> 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
<b>SALUMERIA</b> <b>SALUMI</b> Prosciutto, capocollo, salsiccia calabrese homemade taralli + olives	18
<b>GF</b> <b>PROSCIUTTO + FORMAGGIO</b> Prosciutto, hot salami, Italian cheeses, caponata + olives	18
<b>GF</b> <b>FORMAGGI</b> A selection of soft and hard Italian cheeses, walnuts + honey peppered pineapple	17
<b>GF</b> <b>BURRATA</b> Traditional Italian cheese, parma prosciutto, arugula, aged balsamic vinegar	18
<b>INSALATE</b> <b>VERDE</b> <b>GF</b> Organic mixed greens, balsamic vinegar, extra-virgin olive oil	10
Insalata Cesare with croutons, bacon, parmigiano, lemon, extra-virgin olive oil	13
<b>GF</b> 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	15
<b>GF</b> Organic mixed greens, with sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	14

<b>ARUGULA</b> <b>GF</b> Arugula, radicchio, endive, sliced portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	13
<b>GF</b> Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	15
<b>GF</b> Arugula, seared tuna, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	15
<b>PESCE CRUDO</b> <b>GF</b> Thinly sliced raw tuna, sliced fennel, orange, extra-virgin olive oil, lemon juice	18
<b>GF</b> Thinly sliced raw shrimp, lemon, basil pesto, extra-virgin olive oil, sea salt	18
<b>GF</b> Chopped raw tuna, lemon, Sicilian capers, spicy extra-virgin olive oil, sea salt	18
<b>GF</b> Housemade cured Atlantic salmon, blood orange, red peppercorn, fennel	18
<b>ZUPPE</b> <b>GF</b> <b>STRACCIATELLA</b> Egg drop + spinach in a chicken broth with parmigiano reggiano	8
<b>GF</b> <b>MINISTRONE</b> Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth	9
<b>PASTA + FAGIOLI</b> White + Romano bean soup with pancetta, ditalini pasta + spicy tomato	10
<b>RISOTTO</b> <b>GF</b> With fresh seasonal vegetables	18
<b>GF</b> With porcini mushrooms	19
<b>GF</b> With fresh clams, mussels, calamari, tiger shrimp	20
<b>PASTA</b> <b>PASTA CORTA</b> Penne arrabiata - tomato, hot chillies + garlic Penne in rosé vodka cream sauce with pancetta Rigatoni in traditional Bolognese meat sauce + parmigiano reggiano Fusilli with chicken + mushrooms in a light cream sauce Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	17 18 19 20 20
<b>PASTA LUNGA</b> Spaghetti, fresh tomato sauce, basil, garlic Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, cracked black pepper Linguine, grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil Linguine, fresh clams, white wine sauce or light tomato sauce Linguine, fresh clams, mussels, calamari, tiger shrimp, light tomato sauce Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley Fettucine, shrimp, pesto, mascarpone cheese, touch of tomato sauce	16 19 19 19 21 18 20

<b>PASTA FRESCA</b> <i>FRESH IN HOUSE</i> <b>RAVIOLI</b> stuffed with lobster, lemon, béchamel, lobster cream sauce	18
<b>GNOCCHI</b> with fresh tomato sauce + ricotta cheese  with gorgonzola cream sauce + parmigiano	19 19
<b>LASAGNA</b> with mozzarella cheese + salumi in traditional Bolognese meat sauce + parmigiano	20
<b>CANNELLONI</b> spinach, aged ricotta, rosé sauce	20
<b>PAPPARDELLE</b> with slow cooked lamb ragu + pecorino shavings	21
<b>TAGLIATELLE</b> traditional Bolognese sauce, parmigiano reggiano	19
<b>GIGLI</b> with cherry tomato, zucchini, bocconcini, black olives, prosciutto, basil, extra-virgin olive oil	20
<b>ORECCHIETTE</b> with rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	20
<i>Spelt + gluten free pasta available</i>	
<b>SECONDI</b> <b>GF</b> <b>POLLO MATTONE</b> Roasted organic free range chicken, rosemary, garlic, sautéed spinach, roasted potatoes	26
<b>POLLO PARMIGIANA</b> Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, seasonal vegetables, roasted potatoes	26
<b>GF</b> <b>TONNO SCOTTATO + CAPONATA</b> Seared Ahi tuna, black olive salsa, green beans	29
<b>GF</b> <b>TROTA ALLA GRIGLIA</b> Crispy grilled trout with lemon caper sauce, baby summer squash, fava bean ragu	28
<b>GF</b> <b>SALMONE FRESCO ATLANTICO</b> Fresh Atlantic salmon, grilled asparagus, fennel + orange salad	27
<b>VEAL MILANESE</b> Butterflied breaded veal chop, seasonal vegetables, roasted potatoes	35
<b>GF</b> <b>BISTECCA ALLA GRIGLIA</b> Grilled strip loin steak, arugula, roasted potatoes	36
<b>GF</b> <b>COSTATA ALLA GRIGLIA</b> 20oz bone-in rib-eye steak, rapini, roasted potatoes	39
<b>CHIANTI BRAISED SHORT RIBS</b> 10oz porcini crusted beef short ribs with a creamy gorgonzola polenta + crispy onions	36
<b>GF</b> <b>PESCE DEL GIORNO</b> Oven baked whole fish, lemon, parsley, extra-virgin olive oil, seaonsal vegetables, roasted potatoes	MP
<b>ALL ITEMS INDICATED WITH GF ARE CREATED USING GLUTEN-FREE INGREDIENTS.</b>	

## PIZZA

<b>MARGHERITA</b> Tomato, mozzarella, basil	12
<b>da NAPOLI</b> Tomato chunks, mozzarella, grana padano, garlic, oregano	13
<b>MARINARA</b> Tomato, mozzarella, basil, capers, anchovies, olives	14
<b>SAN GIORGIO</b> Tomato, mozzarella, spicy soppressata, black olives	17
<b>AMERICANA</b> Tomato, mozzarella, salami, mushroom, green peppers	18
<b>DIAVOLA</b> Tomato, mozzarella, spicy calabrese salami, roasted red peppers	18
<b>PUZZI</b> Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	18
<b>CAPRICCIOSA</b> Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	18
<b>CAPRESE</b> Cherry tomatoes, bocconcini, arugula, grana padano	18
<b>QUATTRO STAGIONI</b> Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	18
<b>di NICOLINO</b> Tomato, fior di latte, arugula, prosciutto di parma	18
<b>POLLO</b> Tomato, mozzarella, grilled chicken, pancetta	17
<b>PATATE + SALSICCIA</b> Mozzarella, gorgonzola, potatoes, spicy Italian sausage	17
<b>SAN MATTEO</b> Mozzarella, spicy Italian sausage, rapini, garlic	18
<b>GORGONZOLA</b> Mozzarella, gorgonzola, fresh pears, walnuts, honey	18
<b>SALMONE</b> Smoked salmon, red onions, capers, Italian cream	18
<b>CALZONE</b> <b>ROASTED VEG</b> Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	18
<b>ITALIAN SAUSAGE</b> Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	18
<i>Whole wheat pizza available</i>	
<b>OPEN 7 DAYS A WEEK</b> <b>SUN - WED 11:30AM - 12:00AM</b> <b>THURS - SAT 11:30AM - 2:00AM</b>	
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