



WINE BAR

GROUP AND CORPORATE FUNCTION PACKAGE DINNER MENUS



Call today for a free estimate and venue tour:

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Visit our website at www.cibowinebar.com



A PROJECT BY:





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.

Please note that the items on the menu may be substituted and will need to be confirmed by the coordinator. Pricing would change depending on your specific requests. Also note that our menus are subject to change.

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PRIVATE DINING



CAPACITIES

Milano	28 seated
Toscana	16 seated
Torino	14 seated
Verona	12 seated
Lounge	110 standing



DINNER MENU 1

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI

Choice of:

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinegar, 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

Choice of:

POLLO PARMIGIANA

breaded boneless organic chicken breast,
melted mozzarella, parmigiano, tomato sauce,
rapini, roasted fingerling potatoes
OR

SALMONE FRESCO ATLANTICO

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

RISOTTO

with porcini mushrooms, truffle oil

DOLCI

Choice of:

CHOCOLATE BACI BOMBE

hazelnut praline
OR

TIRAMISU

a Venetian classic
OR

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

\$75 Per Person ++

Prices subject to applicable taxes and gratuities.

Dinner Menus available Sunday – Wednesday only.



DINNER MENU 2

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI

Choice of:

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

Choice of:

POLLO PARMIGIANA

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

OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

OR

ORECCHIETTE

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

OR

GNOCCHI

gorgonzola cream sauce, parmigiano reggiano

DOLCI

Choice of:

TIRAMISU

a Venetian classic

OR

CHOCOLATE BACI BOMBE

hazelnut praline

OR

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

\$85 Per Person ++

Prices subject to applicable taxes and gratuities.

Dinner Menus available Sunday – Wednesday only.



DINNER MENU 3

ANTIPASTO

To share:

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI

Choice of:

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

Choice of:

POLLO PARMIGIANA

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

OR

BRANZINO

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

OR

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs, gorgonzola polenta,
crispy onion

OR

RAVIOLI

Stuffed with lobster, lemon, béchamel, lobster cream sauce

OR

RISOTTO

with porcini mushrooms, truffle oil

DOLCI

Choice of:

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

OR

CHOCOLATE BACI BOMBE

hazelnut praline

OR

TIRAMISU

a Venetian classic

\$90 Per Person ++

Prices subject to applicable taxes and gratuities.

Dinner Menus available Sunday – Wednesday only.