



GROUP AND CORPORATE FUNCTION PACKAGE SOCIAL MENUS



Call today for a free estimate and venue tour:

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A PROJECT BY: **Liberty**
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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.





PRIVATE DINING



CAPACITIES

Florence Private Room	14 seated
Napoli Private Room	32 seated
Social Table (non-private)	20 seated
Lower Level Dining Room	100 - 150 seated
Lower Level Dining Room	200 standing





SOCIAL MENU 1

CHEF'S SELECTION SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

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 meat ragu,
melted mozzarella

+

FRIED CALAMARI

garlic mayo + spicy marinara

GNOCCHI

ricotta cheese, tomato sauce parmigiano reggiano

+

ORECCHIETTE

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

+

PENNE ALLA VODKA

rosé vodka cream sauce, pancetta

+

RISOTTO

with porcini mushrooms, truffle oil

CHEF'S SELECTION DESSERT PLATTER

\$60 Per Person++

Prices subject to applicable taxes and gratuities.



SOCIAL MENU 2

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

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

+

ARANCINI

rice balls stuffed with meat ragu, melted mozzarella

FUNGHI

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

+

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

+

POLPETTINE

mini meatballs in tomato sauce

SEAFOOD LINGUINE

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

+

RISOTTO

with sundried tomato + almond pesto,
blistered tomato, parmigiano reggiano, spinach

+

POLLO PARMIGIANA

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

+

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs, gorgonzola polenta, crispy onions

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESSERT PLATTER

\$80 Per Person++

Prices subject to applicable taxes and gratuities.



SOCIAL MENU 3

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

ARANCINI

rice balls stuffed with meat ragu, melted mozzarella

+

FUNGHI

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

+

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

+

ORECCHIETTE

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

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs,
gorgonzola polenta, crispy onions

+

POLLO PARMIGIANA

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

+

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESSERT PLATTER

\$95 Per Person ++

Prices subject to applicable taxes and gratuities.