

ANTIPASTO

POLENTA FRIES with gorgonzola dip	9
POLPETTINE in tomato sauce	10
ARANCINI rice balls stuffed with ragu, melted mozzarella	10
SPIDUCCI seasoned, grilled sirloin steak skewers	10
POMODORI	
Bruschetta	7
GF Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	16
GF Seasonal tomatoes wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	10
FUNGHI	
GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	14
CARPACCIO	
GF Thinly sliced raw beef*, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	16
ZUCCHINI + MELANZANE + RAPINI	
Fried zucchini + artichokes with roasted red pepper aioli and lemon lime aioli	13
Baked eggplant, melted bocconcini, parmigiano, light tomato	14
GF Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	14
GF Sautéed spicy Italian sausage, rapini, garlic, chili flakes	14
PESCE	
GF Grilled whole calamari, mixed greens, diced tomatoes extra-virgin olive oil, lemon juice	16
GF Grilled octopus, mixed greens, radicchio, purple potato green beans, fried capers, lemon juice	17
Black tiger shrimp, spicy wine garlic tomato sauce	17
Fried baby squid rings, garlic mayo + spicy marinara dips	15
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	17
GF Mediterranean clams + mussels, diced potatoes, spicy wine garlic tomato sauce	16
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	17

SALUMERIA

SALUMI	
Prosciutto di Parma, capocollo, salsiccia calabrese homemade taralli, olives	20
GF PROSCIUTTO + FORMAGGIO	
Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	20
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	20

INSALATE

VERDE	
GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	11
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	13
GF Radicchio + endive, sweet gorgonzola, black olives roasted red peppers, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	13
Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	13
GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	13
ARUGULA	
GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	12
GF Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	13
GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	13
PESCE CRUDO	
GF Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	17
GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	17

ZUPPE

GF STRACCIATELLA	
Egg drop, spinach in a chicken broth with parmigiano reggiano	9
GF MINESTRONE	
Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth	9
PASTA + FAGIOLI	
White + Romano bean soup with pancetta, ditalini pasta in a spicy tomato broth	10
RISOTTO	
GF With fresh seasonal vegetables	19
GF With porcini mushrooms	20
GF With fresh clams, mussels, calamari, tiger shrimp	21

PASTA

PASTA FRESCA FRESH IN HOUSE

RAVIOLI	
stuffed with lobster, lemon, béchamel lobster cream sauce	22
GNOCCHI	
with ricotta cheese, tomato sauce, parmigiano reggiano	21
with gorgonzola cream sauce, parmigiano reggiano	21
CANNELLONI	
with spinach, aged ricotta, rosé sauce	22
LASAGNA	
mozzarella cheese, salumi, traditional Bolognese meat sauce, parmigiano reggiano	22
PAPPARDELLE	
with slow cooked lamb ragu, pecorino shavings	22
TAGLIATELLE	
Traditional Bolognese sauce, parmigiano reggiano	18
SPAGHETTI	
homemade meatballs, spicy tomato sauce	18
ORECCHIETTE	
rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	21
GIGLI	
cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	18

PASTA LUNGA

Spaghetti with fresh tomato sauce, basil, garlic	16
Spaghetti carbonara + pancetta, egg yolk, parmigiano reggiano, cracked black pepper	19
Linguine with grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	20
Linguine with fresh clams, white wine sauce or light tomato sauce	21
Linguine with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce	22
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	18
Fettucine with shrimp, pesto, mascarpone cheese in a touch of tomato sauce	21

PASTA CORTA

Penne arrabiata - tomato, hot chillies, garlic	17
Penne, rosé vodka cream sauce, pancetta	18
Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce	19
Fusilli, chicken, porcini mushrooms, light cream sauce	20
Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	21

Gluten-free, Spelt and whole wheat pasta available



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DINNER 7 DAYS A WEEK 4PM
BRUNCH SUNDAYS 11AM-4PM

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SECONDI

GF POLLO MATTONE	
Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes	26
GF POLLO PARMIGIANA	
Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted 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	34
GF BISTECCA ALLA GRIGLIA	
Grilled striploin steak*, garlic mash, lemon sautéed spinach	34
CHIANTI BRAISED SHORT RIBS	
10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	34
GF PESCE DEL GIORNO	
Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled treviso	MP

All items indicated with **GF** are created using gluten-free ingredients

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	16
SAN GIORGIO	
Tomato, mozzarella, spicy soppressata, black olives	17
AMERICANA	
Tomato, mozzarella, pepperoni, mushroom, green peppers	17
DIAVOLA	
Tomato, mozzarella, spicy calabrese salami, roasted red peppers	17
PUZZI	
Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	18
CAPRICCIOSA	
Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	18
CAPRESE	
Cherry tomatoes, bocconcini, arugula, grana padano	17
QUATTRO STAGIONI	
Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	17
di NICOLINO	
Tomato, fior di latte, arugula, prosciutto di parma	18
POLLO	
Tomato, mozzarella, grilled chicken, pancetta	18
FUNGHI	
Wild mushrooms, fontini cream, white truffle oil	18
SAN MATTEO	
Mozzarella, spicy Italian sausage, rapini, garlic	17
GORGONZOLA	
Mozzarella, gorgonzola, fresh pears, walnuts, honey	18
FRUTTE DI MARE	
Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	20
<i>Whole wheat pizza available</i>	
CALZONE	
ROASTED VEG	
Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	17
ITALIAN SAUSAGE	
Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	17