

ANTIPASTO

HOUSE MADE FOCACCIA with kalamata olives	3
POLENTA FRIES with gorgonzola dip	10
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	17
GF Seasonal tomatoes wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	11

FUNGHI

GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	15
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CARPACCIO

GF Thinly sliced raw beef*, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	17
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ZUCCHINI + MELANZANE + RAPINI

Fried zucchini + artichokes with roasted red pepper aioli and 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	15

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	18
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

SALUMERIA

SALUMI

Prosciutto di Parma, capocollo, salsiccia calabrese homemade taralli, olives	21
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GF PROSCIUTTO + FORMAGGIO Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	21
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GF FORMAGGI Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	19
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GF BURRATA Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	21
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INSALATE

VERDE

GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	12
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	14

GF Radicchio + endive, sweet gorgonzola, black olives roasted red peppers, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	14
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Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	14
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GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	14
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ARUGULA

GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	13
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GF Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	14
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GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	14
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PESCE CRUDO

GF Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	18
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GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	18
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ZUPPE

GF STRACCIATELLA Egg drop, spinach in a chicken broth with parmigiano reggiano	10
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GF MINESTRONE Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth	10
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PASTA + FAGIOLI

White + Romano bean soup with pancetta, ditalini pasta in a spicy tomato broth	11
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RISOTTO

GF With fresh seasonal vegetables	20
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GF With porcini mushrooms	21
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GF With fresh clams, mussels, calamari, tiger shrimp	22
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PASTA

PASTA FRESCA FRESH IN HOUSE

RAVIOLI stuffed with lobster, lemon, béchamel lobster cream sauce	23
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GNOCCHI with ricotta cheese, tomato sauce, parmigiano reggiano with gorgonzola cream sauce, parmigiano reggiano	22
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CANNELLONI with spinach, aged ricotta, rosé sauce	23
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LASAGNA mozzarella cheese, salumi, traditional Bolognese meat sauce, parmigiano reggiano	23
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PAPPARDELLE with slow cooked lamb ragu, pecorino shavings	23
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TAGLIATELLE Traditional Bolognese sauce, parmigiano reggiano	19
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SPAGHETTI homemade meatballs, spicy tomato sauce	19
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ORECCHIETTE rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	22
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GIGLI cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	19
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PASTA LUNGA Spaghetti with fresh tomato sauce, basil, garlic	17
Spaghetti carbonara + pancetta, egg yolk, parmigiano reggiano, cracked black pepper	20

Linguine with grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	21
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Linguine with fresh clams, white wine sauce or light tomato sauce	22
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Linguine with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce	23
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Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	19
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Fettucine with shrimp, pesto, mascarpone cheese in a touch of tomato sauce	22
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PASTA CORTA Penne arrabiata - tomato, hot chillies, garlic	18
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Penne, rosé vodka cream sauce, pancetta	19
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Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce	20
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Fusilli, chicken, porcini mushrooms, light cream sauce	21
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Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	22
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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	27
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POLLO PARMIGIANA Breaded boneless organic chicken breast, melted mozzarella, 28 parmigiano, tomato sauce, Tuscan kale, roasted potatoes	
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GF TONNO SCOTTATO + CAPONATA Seared Ahi tuna*, black olive salsa, green beans	31
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GF TROTA ALLA GRIGLIA Grilled local trout, lemon caper sauce, baby squash, fava bean ragu	30
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GF SALMONE FRESCO ATLANTICO Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	29
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VEAL MILANESE Butterflied breaded veal chop, rapini, roasted fingerling potatoes	35
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GF BISTECCA ALLA GRIGLIA Grilled striploin steak*, garlic mash, lemon sautéed spinach	35
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CHIANTI BRAISED SHORT RIBS 10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	35
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GF PESCE DEL GIORNO Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled treviso	MP
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PIZZA

MARGHERITA Tomato, mozzarella, basil	14
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da NAPOLI Tomato chunks, mozzarella, grana padano, garlic, oregano	15
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MOZZARELLA DI BUFALA Tomato, mozzarella di bufala, basil, extra-virgin olive oil	17
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SAN GIORGIO Tomato, mozzarella, spicy soppressata, black olives	18
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AMERICANA Tomato, mozzarella, pepperoni, mushroom, green peppers	18
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DIAVOLA Tomato, mozzarella, spicy calabrese salami, roasted red peppers	18
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PUZZI Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	19
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CAPRICCIOSA Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	19
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CAPRESE Cherry tomatoes, bocconcini, arugula, grana padano	18
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QUATTRO STAGIONI Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	18
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di NICOLINO Tomato, fior di latte, arugula, prosciutto di parma	19
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POLLO Tomato, mozzarella, grilled chicken, pancetta	19
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FUNGHI Wild mushrooms, fontini cream, white truffle oil	19
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SAN MATTEO Mozzarella, spicy Italian sausage, rapini, garlic	18
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GORGONZOLA Mozzarella, gorgonzola, fresh pears, walnuts, honey	19
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FRUTTE DI MARE Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	21
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Whole wheat pizza available

CALZONE Roasted veg Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	18
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ITALIAN SAUSAGE Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	18
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All items indicated with **GF** are created using gluten-free ingredients.