

## ANTIPASTO

<b>POLENTA FRIES</b> with gorgonzola dip	9
<b>POLPETTINE</b> in tomato sauce	10
<b>ARANCINI</b> rice balls stuffed with ragu, melted mozzarella	10
<b>SPIDUCCI</b> seasoned, grilled sirloin steak skewers	10
<b>POMODORI</b>	
Bruschetta	7
<b>GF</b> Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	16
<b>GF</b> Seasonal tomatoes wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	10
<b>FUNGHI</b>	
<b>GF</b> Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	13
<b>CARPACCIO</b>	
<b>GF</b> Thinly sliced raw beef*, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	16
<b>ZUCCHINI + MELANZANE + RAPINI</b>	
Fried zucchini + artichokes with roasted red pepper aioli and lemon lime aioli	12
Baked eggplant, melted bocconcini, parmigiano, light tomato	13
<b>GF</b> Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	13
<b>GF</b> Sautéed spicy Italian sausage, rapini, garlic, chili flakes	14
<b>PESCE</b>	
<b>GF</b> Grilled whole calamari, mixed greens, diced tomatoes extra-virgin olive oil, lemon juice	15
<b>GF</b> Grilled octopus, mixed greens, radicchio, purple potato green beans, fried capers, lemon juice	17
Black tiger shrimp, spicy wine garlic tomato sauce	16
Fried baby squid rings, garlic mayo + spicy marinara dips	14
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	16
<b>GF</b> Mediterranean clams + mussels, diced potatoes, spicy wine garlic tomato sauce	15
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	16

## SALUMERIA

<b>SALUMI</b>	
Prosciutto di Parma, capocollo, salsiccia calabrese homemade taralli, olives	18
<b>GF PROSCIUTTO + FORMAGGIO</b>	
Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	18
<b>GF FORMAGGI</b>	
Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	17
<b>GF BURRATA</b>	
Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	18

## INSALATE

<b>VERDE</b>	
<b>GF</b> Organic mixed greens, balsamic vinegar, extra-virgin olive oil	10
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	12
<b>GF</b> Radicchio + endive, sweet gorgonzola, black olives roasted red peppers, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	12
Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	12
<b>GF</b> Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	13
<b>ARUGULA</b>	
<b>GF</b> Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	12
<b>GF</b> Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	13
<b>GF</b> Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	13
<b>PESCE CRUDO</b>	
<b>GF</b> Thinly sliced raw tuna*, sliced fennel, orange, extra-virgin olive oil, lemon juice	16
<b>GF</b> Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	16

## ZUPPE

<b>GF STRACCIATELLA</b>	
Egg drop, spinach in a chicken broth with parmigiano reggiano	9
<b>GF MINESTRONE</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 in a spicy tomato broth	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

## PASTA

<b>PASTA FRESCA FRESH IN HOUSE</b>	
<b>RAVIOLI</b>	
stuffed with lobster, lemon, béchamel lobster cream sauce	19
<b>GNOCCHI</b>	
with ricotta cheese, tomato sauce, parmigiano reggiano	18
with gorgonzola cream sauce, parmigiano reggiano	18
<b>CANNELLONI</b>	
with spinach, aged ricotta, rosé sauce	19
<b>LASAGNA</b>	
mozzarella cheese, salumi, traditional Bolognese meat sauce, parmigiano reggiano	19
<b>PAPPARDELLE</b>	
with slow cooked lamb ragu, pecorino shavings	20
<b>TAGLIATELLE</b>	
Traditional Bolognese sauce, parmigiano reggiano	17
<b>SPAGHETTI</b>	
homemade meatballs, spicy tomato sauce	17
<b>ORECCHIETTE</b>	
rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	19
<b>GIGLI</b>	
cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	17
<b>PASTA LUNGA</b>	
Spaghetti with fresh tomato sauce, basil, garlic	15
Spaghetti carbonara + pancetta, egg yolk, parmigiano reggiano, cracked black pepper	18
Linguine with grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	18
Linguine with fresh clams, white wine sauce or light tomato sauce	18
Linguine with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce	20
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	17
Fettucine with shrimp, pesto, mascarpone cheese in a touch of tomato sauce	19
<b>PASTA CORTA</b>	
Penne arrabiata - tomato, hot chillies, garlic	15
Penne, rosé vodka cream sauce, pancetta	17
Rigatoni, Italian sausage, mushroom, ricotta, tomato sauce	18
Fusilli, chicken, porcini mushrooms, light cream sauce	19
Farfalle, shrimp, spinach, capers, lemon, extra-virgin olive oil	19

*Gluten-free, Spelt and whole wheat pasta available*



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



## SECONDI

<b>GF POLLO MATTONE</b>	
Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes	25
<b>GF POLLO PARMIGIANA</b>	
Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, Tuscan kale, roasted potatoes	26
<b>GF TONNO SCOTTATO + CAPONATA</b>	
Seared Ahi tuna*, black olive salsa, green beans	29
<b>GF TROTA ALLA GRIGLIA</b>	
Grilled local trout, lemon caper sauce, baby squash, fava bean ragu	28
<b>GF SALMONE FRESCO ATLANTICO</b>	
Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	27
<b>VEAL MILANESE</b>	
Butterflied breaded veal chop, rapini, roasted fingerling potatoes	32
<b>GF BISTECCA ALLA GRIGLIA</b>	
Grilled striploin steak*, garlic mash, lemon sautéed spinach	32
<b>CHIANTI BRAISED SHORT RIBS</b>	
10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	32
<b>GF PESCE DEL GIORNO</b>	
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

<b>MARGHERITA</b>	
Tomato, mozzarella, basil	12
<b>da NAPOLI</b>	
Tomato chunks, mozzarella, grana padano, garlic, oregano	13
<b>MOZZARELLA DI BUFALA</b>	
Tomato, mozzarella di bufala, basil, extra-virgin olive oil	16
<b>SAN GIORGIO</b>	
Tomato, mozzarella, spicy soppressata, black olives	16
<b>AMERICANA</b>	
Tomato, mozzarella, pepperoni, mushroom, green peppers	16
<b>DIAVOLA</b>	
Tomato, mozzarella, spicy calabrese salami, roasted red peppers	16
<b>PUZZI</b>	
Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	17
<b>CAPRICCIOSA</b>	
Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	17
<b>CAPRESE</b>	
Cherry tomatoes, bocconcini, arugula, grana padano	16
<b>QUATTRO STAGIONI</b>	
Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	16
<b>di NICOLINO</b>	
Tomato, fior di latte, arugula, prosciutto di parma	17
<b>POLLO</b>	
Tomato, mozzarella, grilled chicken, pancetta	17
<b>FUNGHI</b>	
Wild mushrooms, fontini cream, white truffle oil	17
<b>SAN MATTEO</b>	
Mozzarella, spicy Italian sausage, rapini, garlic	16
<b>GORGONZOLA</b>	
Mozzarella, gorgonzola, fresh pears, walnuts, honey	17
<b>FRUTTE DI MARE</b>	
Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	19
<i>Whole wheat pizza available</i>	
<b>CALZONE</b>	
<b>ROASTED VEG</b>	
Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	17
<b>ITALIAN SAUSAGE</b>	
Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	17