

ANTIPASTO

HOUSE MADE FOCACCIA spiced olives and pepperoncino	3
POLENTA FRIES gorgonzola dip	11
POLPETTINE in tomato sauce	14
ARANCINI rice balls stuffed with ragu, melted mozzarella	14
SPIDUCCI seasoned, grilled sirloin steak skewers	14
POMODORI	
Bruschetta	9
GF Mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar	19
GF Seasonal tomato wedges, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	14
FUNGHI	
GF Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar	16
CARPACCIO	
GF Thinly sliced raw beef*, arugula, shavings of parmigiano, reggiano, extra-virgin olive oil, lemon juice	19
ZUCCHINI + MELANZANE + RAPINI	
Fried zucchini + artichokes, roasted red pepper aioli, lemon lime aioli	15
Baked eggplant, melted bocconcini, parmigiano, light tomato	17
GF Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	16
GF Sautéed spicy Italian sausage, rapini, garlic, chili flakes	17
PESCE	
GF Grilled whole calamari, mixed greens, diced tomatoes, extra-virgin olive oil, lemon juice	19
GF Grilled octopus, mixed greens, radicchio, purple potato, green beans, fried capers, lemon juice	19
Black tiger shrimp, spicy wine garlic tomato sauce	19
Fried baby squid rings, garlic mayo + spicy marinara dips	18
Fried jumbo shrimp, zucchini strings, lime, spicy Italian dip	19
GF Mediterranean clams + mussels, diced potatoes, spicy wine garlic tomato sauce	18
Insalata di mare - steamed clams, mussels, calamari, shrimp, parsley, lemon, extra-virgin olive oil	18
GF Chopped raw tuna*, lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt	19

SALUMERIA

SALUMI	
Prosciutto di Parma, capocollo, salsiccia Calabrese, homemade taralli, olives	23
GF PROSCIUTTO + FORMAGGIO	
Prosciutto di Parma, hot salami, Italian cheeses, caponata, olives	24
GF FORMAGGI	
Selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple	22
GF BURRATA	
Traditional Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar	25

INSALATE

VERDE

GF Organic mixed greens, balsamic vinegar, extra-virgin olive oil	13
Insalata Cesare, croutons, bacon, parmigiano, lemon, extra-virgin olive oil	15
GF Radicchio + endive, sweet gorgonzola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil	15
Spinach salad, organic dried fig, pine nuts, cranberries, brie, capellini crisps, strawberry vinaigrette	15
GF Organic mixed greens, sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil	16

ARUGULA

GF Arugula, radicchio, endive, portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil	17
GF Arugula, Prosciutto di Parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil	18
GF Arugula, seared tuna*, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil	18

ZUPPE

GF STRACCIATELLA	
Egg drop, spinach, chicken broth, parmigiano reggiano	12
GF MINISTRONE	
Zucchini, potatoes, beans, celery, carrots, spicy tomato broth	12
PASTA + FAGIOLI	
White + Romano bean soup, pancetta, ditalini pasta, spicy tomato broth	14
RISOTTO	
GF with fresh seasonal vegetables	20
GF with porcini mushrooms	24
GF with fresh clams, mussels, calamari, tiger shrimp	26

PASTA

PASTA FRESCA FRESH IN HOUSE

RAVIOLI	
stuffed with lobster, lemon, béchamel, lobster cream sauce	25
stuffed with braised short rib, porcini cream sauce, parmigiano reggiano	25
GNOCCHI	
with ricotta cheese, tomato sauce, parmigiano reggiano	23
with gorgonzola cream sauce, parmigiano reggiano	23
CANNELLONI	
spinach, aged ricotta, rosé sauce	24
LASAGNA	
mozzarella cheese, salumi, traditional Bolognese, parmigiano reggiano	24
PAPPARDELLE	
slow cooked lamb ragu, pecorino shavings	24
TAGLIATELLE	
traditional Bolognese sauce, parmigiano reggiano	22
wild mushroom, black truffle paste, white wine	24
SPAGHETTI	
homemade meatballs, spicy tomato sauce	22
ORECCHIETTE	
rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil	22
GIGLI	
with cherry tomato, zucchini, bocconcini, black olives, basil, extra-virgin olive oil	22

PASTA CORTA

Penne arrabbiata - tomato, hot chillies, garlic	19
Penne, rosé vodka cream sauce, pancetta	20
Fusilli, chicken, porcini mushrooms, light cream sauce	23

PASTA LUNGA

Spaghetti, fresh tomato sauce, basil, garlic	19
Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, cracked black pepper	22
Linguine, grilled chicken, pesto, parmigiano reggiano, extra-virgin olive oil	23
Linguine, fresh clams, white wine sauce, or light tomato sauce	23
Linguine, fresh clams, mussels, calamari, tiger shrimp, light tomato sauce	25
Fettucine alfredo - light cream sauce, parmigiano reggiano, Italian parsley	21
Fettucine, shrimp, pesto, mascarpone cheese, touch of tomato sauce	24

Spelt + gluten free pasta available

SECONDI

GF POLLO MATTONE	
Roasted free range chicken, rosemary, garlic, heirloom carrots, roasted fingerling potatoes	26
POLLO PARMIGIANA	
Breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, rapini, roasted fingerling potatoes	28
GF TONNO SCOTTATO + CAPONATA	
Seared Ahi tuna*, black olive salsa, green beans	32
GF TROTA ALLA GRIGLIA	
Grilled local trout, lemon caper sauce, baby squ fava bean ragu	32
GF SALMONE FRESCO ATLANTICO	
Fresh Atlantic salmon*, grilled asparagus, fennel, orange salad	30
VEAL MILANESE	
Butterflied breaded veal chop, rapini, roasted fingerling potatoes	36
GF BISTECCA ALLA GRIGLIA	
Grilled striploin steak*, garlic mash, lemon sautéed spinach	38
CHIANTI BRAISED SHORT RIBS	
10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions	38
GF PESCE DEL GIORNO	
Oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled traviso	MP

PIZZA

MARGHERITA	
Tomato, mozzarella, basil	14
da NAPOLI	
Tomato chunks, mozzarella, grana padano, garlic, oregano	14
MOZZARELLA DI BUFALA	
Tomato, mozzarella di bufala, basil, extra-virgin olive oil	19
DI BETOLA	
Wilted Swiss chard, cherry tomato, garlic, mozzarella, grana padano	18
ZUCCHINE	
Padano creama, zucchini, patty pan squash, parsley, red onion, agro dolce	18
SAN GIORGIO	
Tomato, mozzarella, spicy soppressata, black olives	19
AMERICANA	
Tomato, mozzarella, pepperoni, mushroom, green peppers	19
DIAVOLA	
Tomato, mozzarella, spicy calabrese salami, roasted red peppers	19
PUZZI	
Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	19
CAPRICCIOSA	
Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	19
CAPRESE	
Cherry tomatoes, bocconcini, arugula, grana padano	19
QUATTRO STAGIONI	
Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	19
di NICOLINO	
Tomato, fior di latte, arugula, prosciutto di parma	21
POLLO	
Tomato, mozzarella, grilled chicken, pancetta	21
FUNGHI	
Wild mushrooms, fontina cream, white truffle oil	19
SAN MATTEO	
Mozzarella, spicy Italian sausage, rapini, garlic	19
GORGONZOLA	
Mozzarella, gorgonzola, fresh pears, walnuts, honey	19
FRUTTE DI MARE	
Tomato, bocconcini, fresh clams, mussels, calamari, tiger shrimp	21
CALZONE	
ROASTED VEG	
Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	19
ITALIAN SAUSAGE	
Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	19

Whole wheat pizza available

ALL ITEMS INDICATED WITH * ARE EITHER COOKED TO ORDER, UNDERCOOKED OR SERVED RAW.

ALL ITEMS INDICATED WITH GF ARE CREATED USING GLUTEN-FREE INGREDIENTS.

cibo

WINE BAR

OPEN 7 DAYS A WEEK
SUNDAY – WEDNESDAY 11.30AM – 11PM
THURSDAY 11.30AM – 12AM
FRIDAY + SATURDAY 11.30AM – 2AM

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416.504.3939
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