



GROUP AND CORPORATE FUNCTION PACKAGE LUNCH MENUS



Call today for a free estimate and venue tour:

Sales + Event Coordinator: Alexandra Pisano
416.925.2143 ext. 2
events.yorkville@cibowinebar.com

Visit our website at www.cibowinebar.com



A PROJECT BY: **Liberty**
ENTERTAINMENT GROUP
WWW.LIBERTYGROUP.COM



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



LUNCH MENU 1

PRIMI

Choice of:

MELANZANE

baked eggplant, melted bocconcini, parmigiano
light tomato sauce

OR

INSALTE

organic mixed greens, balsamic vinegar
extra-virgin olive oil

SECONDI

Choice of:

DIAVOLA PIZZA

tomato, mozzarella, spicy calabrese salami,
Roasted red peppers

OR

RISOTTO

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

OR

FUSILLI

chicken, porcini mushrooms
light cream sauce

DOLCI

Choice of:

TIRAMISU

a Venetian classic

OR

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

\$55 Per Person ++

Prices subject to applicable taxes and gratuities.



LUNCH MENU 2

PRIMI

Choice of:

INSALATE CESARE

croutons, bacon, parmigiano

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine +
garlic tomato sauce

SECONDI

Choice of:

RISOTTO

with porcini mushrooms, truffle oil

OR

ORECCHIETTE

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

OR

AMERICANA PIZZA

tomato, mozzarella, pepperoni, mushroom,
green peppers

DOLCI

Choice of:

TIRAMISU

a Venetian classic

OR

VANILLA BEAN PANACOTTA

strawberry, prosecco fizz

\$60 Per Person ++

Prices subject to applicable taxes and gratuities.



LUNCH MENU 3

PRIMI

Choice of:

GRILLED CALAMARI

grilled whole calamari, mixed greens, diced tomatoes,
extra virgin olive oil, lemon juice

OR

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinegar, extra-virgin olive oil

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra virgin olive oil, balsamic vinegar

SECONDI

Choice of:

POLLO PARMIGIANA

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

OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

OR

RISOTTO

porcini mushrooms, white truffle oil

DOLCI

Choice of:

TIRAMISU

a Venetian classic

OR

LEMON RICOTTA CHEESECAKE

Black cherries, white chocolate shavings

\$65 Per Person ++

Prices subject to applicable taxes and gratuities.