

CiboDivino

Trattoria

ANTIPASTI

ANATRA / 13

Pan seared duck, apple, Belgian endive, green onion salad blueberry demi

PROSCIUTTO E MELONE / 12

Cantaloupe, prosciutto di Parma, candied jalapeño, crushed pistachios, sea salt, whipped EVOO

BURRATA / 12

Imported burrata, butternut squash, grilled radicchio, smashed cherry tomatoes, balsamic reduction, EVOO

CAPRESE "PAZZA" / 11

Fresh mozzarella, cherry tomatoes, garden basil, radicchio, red onion, anchovies, EVOO

INSALATE

CESARE / 11

Hearts of romaine, house Caesar dressing, lemon/garlic croutons, shaved Parmigiano

TRICOLORE / 11

Radicchio, arugula, Belgian endive, EVOO, balsamic reduction

SEARED TUNA SALAD / 14

Poppy seed, sashimi grade tuna, frisée, Napa slaw, Calabrian pepper aioli, red currant mustard

ORTOLANA / 10

Garden greens, preserved lemon, green onion, garden basil, fresh mint, goat cheese crumbles, EVOO

PIZZE

TREVISANA / 18

San Marzano tomato sauce, mozzarella Fior di latte, radicchio, arugula, prosciutto di Parma, shaved Parmigiano, EVOO, balsamic reduction

VALDOSTANA / 18

San Marzano tomato sauce, mozzarella Fior di latte, fontina, speck, walnuts, black truffle oil

PASTA

RIGATONI ALLA PASTORA / 17

44 Farms beef ragù, prosciutto di Parma, mushrooms, green peas, tomato sauce, touch of cream

PAPPARDELLE FUNGHI E SALSICCIA / 18

Wild Mushrooms ragù, homemade Sicilian sausage, creamy Parmigiano sauce

PACCHERI AL PIC PAC / 14

San Marzano tomatoes, fresh garlic, garden basil, EVOO

GNOCCHI AL GORGONZOLA / 17

Creamy gorgonzola sauce, Parmigiano

SECONDI

All entrees served with garden vegetable

SALMONE / 19

Pan Seared filet of salmon, creamy cognac and shallot sauce

WHOLE FISH / MARKET PRICE

Chef's selection of fresh fish

SONOMA PULLED PORK / 20

Crispy pulled pork-radicchio, grilled gorgonzola polenta, cannellini bean croutons, spiced apple cream

AGED 44 FARMS RIBEYE / 39

Seared to temperature, served with herbed pomme frites

DOLCE

ARTISANAL BOMBOLONI / 11

Chef's weekly inspired Sicilian doughnuts

RICOTTA AND PISTACHIO CAKE / 10

Pistachio and ricotta creams separated by sponge cake, decorated with pistachio pieces and dusted with powdered sugar

TORTA NOCCIOLA / 10

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream finished with praline hazelnuts



LET'S STAY CONNECTED



44 FARMS SINCE 1909 EXCLUSIVE RETAILER



OLMOS FAMOUS ORGANICS
ALWAYS USED WHEN AVAILABLE