

## PASTA

Single / Family  
Family serves 3-4

### Burro e Cacio 10 / 25

Penne with butter and parmigiano

### Penne Pomodoro or Arrabiata 13 / 33

Classic house tomato and fresh basil sauce, or spicy house tomato sauce

### Rigatoni 16 / 42

Traditional bolognese sauce with 44 Farms beef

### Gnocchi 16 / 42 \$

Speck, walnuts, Gorgonzola cream sauce, parmigiano

### Farfalle al Salmone 15 / 39 \$

Bow tie pasta, sautéed salmon, white wine, San Marzano tomatoes, arugula, EVOO, garlic, garden basil, touch of cream

### Cavatelli 15 / 39 \$

Small pasta shells with chicken, prosciutto, mushrooms and peas in light cream sauce

### Penne \*Gluten Free\* 14 / 36

Sauteed zucchini and cipollotti, green peas, fresh mint, creamy ricotta sauce

Add 44 Farms Meatball / \$1.50 ea

## MARKET SPECIALS

### Rosemary Focaccia / 8

Warm bread with rosemary olive oil and sea salt

### Fried Calamari / 13

Served with arugula and spicy Sicilian sauce

### Charcuterie

For 2 / 24 ~ For 4 / 48 ~ For 6 / 64

### **Steak / Market Price**

Cooked to order and priced per pound

### **Tagliata / Market Price + 5**

Sliced steak over arugula with cherry tomato, shaved parmigiano and EVOO

## PIZZA

### Margherita / 12

Mozzarella Fior di latte, tomato sauce, basil

### Pizza Burrata / 16 \$

Mozzarella, tomato sauce, arugula, cherry tomatoes, Burrata, EVOO and drizzled with balsamic reduction

### Di Fica (White Pizza) / 14

Mozzarella, gorgonzola, dried figs, arugula, habanero honey

### Contadina (White Pizza) / 16 \$

Mozzarella, chicken, mushrooms, caramelized onion, oregano

### Diavola (White Pizza) / 15

Mozzarella, fresh cherry tomatoes, imported salame, peperoncino calabrese, shaved parmigiano, basil

### Sasizza / 16

Cibo house-made sausage, roasted red peppers, caramelized onion, provolone

### Carne Mista / 17

Cheese pizza topped with prosciutto, pepperoni, sausage

### Prosciutto e Rucola / 17

Mozzarella, tomato sauce, arugula, prosciutto, cherry tomatoes, shaved parmigiano

Gluten Free Crust Available / +2

Cauliflower Crust Available / +2

## BUILD YOUR OWN / 12

### Tomato and Mozzarella Base

Additional Toppings / \$1.50 ea

### Veggies

Arugula, Basil, Cherry Tomato, Figs, Jalapeño, Kalamata Olives, Mushrooms, Onions (Caramelized or Red), Roasted Bell Peppers

### Cheese and Sauce

Gorgonzola, Pesto

### Protein

Anchovies, Chicken, Ham, Pepperoni, Prosciutto, Salame, Cibo Sausage, 44 Farms Meatball / +1.50 ea

## INSALATA

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### CiboDivino Caesar 11 / 28

Hearts of romaine, lemon garlic croutons, with house-made caesar dressing and topped with shaved parmigiano

### Caprese 10 / 24 \$

Fresh tomatoes, mozzarella Fior di latte, fresh basil

### Panzanella con Burrata 12 / 32

Burrata mozzarella, fresh tomatoes, arugula, cucumber, red onion and lemon-scented croutons with extra virgin olive oil

### Farmhouse 13 / 35

Seared free range chicken breast with arugula, dried figs, cherry tomatoes, cannellini beans, peperoncino, red onion, hardboiled egg and toasted almonds, tossed in house-made citronette

### Insalata Mista 7 / 18

Garden mix greens with an Italian vinaigrette

## ZUPPE

Seasonal item - available Fall/Winter

### Roasted Corn Chowder / 8

Potatoes, celery, onion, cayenne

### Mesciua Spezzina / 8

Traditional ligurian soup with garbanzo beans, cannellini, and spelt in light vegetable broth and EVOO

## DOLCE

### Nutella Pizza / 10 \$

Neapolitan style pizza crust topped with Nutella, strawberries, and powdered sugar

### Sicilian Sfince / 10 \$

A basket full of Sicilian doughnuts served warm and dusted with sugar and cinnamon

## SEASONAL OPTIONS



OLMOS FAMOUS ORGANICS  
ALWAYS USED WHEN AVAILABLE

# CIBO