

ANTIPASTI — STARTER

Grilled House Focaccia	10
Olive oil, balsamic vinegar	
Spring Pea Arancini	15
Calabrian chili, ricotta almond pesto, pea tendrils	
Cibo Meatballs	16
Pomodoro sauce, Parmigiano Reggiano	
Grilled Humboldt Squid GF	21
Salsa verde, arugula	
Seasonal Beef Carpaccio GF	22
Aioli, fried capers, shaved Parmigiano, arugula, focaccia	

INSALATE — SALAD

Pear & Radicchio Salad GF	16
Tender and crisp greens, sumac vinaigrette, red onion julienne	
Cibo Caesar Salad GF	18
Artisan gem romaine, classic dressing, herb croutons, Parmigiano	
Burrata Caprese GF	30
Apulian burrata, heirloom tomatoes	

CONTORNI — SIDE

Marinated Olives GF	10
Mixed olives, citrus, herbs	
Warm Mediterranean Potato Salad GF	13
Roasted potatoes, Castelvetro olives, lemon dressing	
Zucchini Trifolati GF	15
Lightly sautéed zucchini, garlic, mint, olive oil	
Grilled Broccolini GF	15
Calabrian chili, garlic confit	
Caponata Siciliana GF	16
Eggplant and vegetable agrodolce stew	
Roasted Asparagus GF	18
Aged balsamic, Parmigiano, olive oil	

ADD-ON

Burrata	12
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GF = GLUTEN-FREE

GFA = GLUTEN-FREE OPTION AVAILABLE + \$2

PRIMI — PASTA & RISOTTI

Rigatoni alla Norma GFA	25
Roasted eggplant, tomato, basil, Parmigiano	
Risotto Milanese GF	28
Saffron, butter, Parmigiano	
Add Seared Scallops +\$8 each	
Risotto alle Zucchine GF	30
Sautéed zucchini, white wine, butter, Parmigiano, parsley	
Add Seared Scallops +\$8 each	
Spaghetti alla Carbonara GFA	30
Guanciale, egg yolk, Parmigiano, black pepper	
Casarecce ai Funghi GFA	32
Wild mushrooms, garlic, white wine, herbs	
Orecchiette "Cime di Rapa" Style GFA	34
Braised kale, garlic confit, chilis, olive oil, topped with pangrattato and white anchovies	
Tagliatelle al Ragù GFA	34
Slow-braised Bolognese, olive oil, Parmigiano	
Linguine with Sea Scallops GFA	36
Saffron aglio e olio, shaved fennel, chili	

SECONDI — MAIN

Chicken Marsala	35
Seasonal vegetables, mushroom medley	
Steelhead Trout GF	35
Buttered cannellini beans, salsa verde, charred lemon	
Scallops Acqua Pazza	36
Pan-seared Hokkaido scallops, roasted cherry tomatoes, fennel, crispy fregola	
Tagliata di Manzo GF	44
Grilled striploin, balsamic, olive oil, arugula salad	

DOLCI — DESSERT

Gelati e Sorbetti GF	8
<i>please ask about our selection</i>	
Affogato	10
Vanilla gelato, pistachio biscotto, house-roast espresso	
Tiramisù	11
Vanilla Bean Panna Cotta GF	11