

# cibo

TRATTORIA

## antipasti – starter

**Warm Herb and Citrus Marinated Olives 7**

**Grilled House Focaccia 7**  
olive oil, balsamic vinegar

**Spring Pea Arancini 15**  
spicy calabrian ricotta pesto

**Burrata 18/34**  
marinated tomatoes, garden herbs,  
grilled focaccia

**Grilled Humboldt Squid 21**  
salsa verde, arugula, chickpea salad

**Cibo Meatballs 14**  
marinara sauce, parmigiano reggiano

## insalata – salad

**Kale and Citrus Salad 16**  
lemon vinaigrette, puffed wild rice,  
shaved fennel

**Caesar Salad 16**  
herb croutons, classic dressing,  
parmesan, pancetta

## contorni – side

**Herb Roasted Potato 6**

**Arugula Salad 6**  
shaved parmesan

**Grilled Broccolini 8**  
lemon dressing

## primi – pasta

**Linguini with Sea Scallops 32**  
lemon and caper cream sauce,  
shaved fennel

**Classic Spaghetti and Meatballs 28**

**Rigatoni alla Norma 25**  
roasted eggplant, caramelized onion,  
and tomato

**Linguini al Pesto and Burrata 29**  
classic pine nut and basil pesto

**Rigatoni all Carbonara 28**  
pancetta, egg yolk, parmesan, black pepper

## secondi – main

**Grilled Beef Striploin 39**  
salsa verde,  
roasted zucchini and cannellini bean salad,  
shaved parmesan

**Eggplant Involtini 29**  
roasted eggplant, ricotta, tomato sauce,  
basil, oregano crumb

**Chicken Piccata 35**  
lemon and white wine pan sauce, arugula,  
herb roasted fingerling potatoes

**Pan Seared Sockeye Salmon 35**  
chickpea peperonata

## dolce – dessert

**Tiramisu 11**

**Vanilla Bean Panna Cotta 11**  
fig and balsamic compote

**Pine Nut and Olive Oil Crumb Cake 11**  
lemon sorbet

[gf] = gluten-free option available +\$2  
a gratuity of 18% will be added to groups of  
6 or more