

# 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** 32

golden beets, orange marinade, apricot, pistachio

**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** 17

herb croutons, classic dressing, parmesan, crispy prosciutto

contorni – side

**Triple Cooked Potatoes** 9

bagna cauda

**Arugula Salad** 6

shaved parmesan

**Grilled Broccolini** 8

lemon dressing

**Daily Pasta & Wine**

Only \$29

pasta alla arrabiata  
and a glass of house wine

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 alla Carbonara** 28

pancetta, egg yolk, parmesan, black pepper

secondi – main

**Grilled Beef Striploin** 39

triple-cooked potatoes, kale bagna cauda

**Eggplant Involtini** 29

ricotta, and sundried tomato filling, baked polenta

**Chicken Piccata** 35

lemon and white wine cream sauce  
roasted seasonal vegetables

**Pan Seared Sockeye Salmon** 35

chickpea peperonata

dolce – dessert

**Tiramisu** 11

**Vanilla Bean Panna Cotta** 11

fig and balsamic compote

**Lemon and Olive Oil Cake** 11

lemon sorbet