

ANTIPASTI — STARTER

Grilled House Focaccia	10
Olive oil, balsamic vinegar	
Arancini	15
Calabrian chili, ricotta almond pesto	
Cibo Meatballs	16
Pomodoro sauce, Parmigiano Reggiano	
Grilled Humboldt Squid GF	22
Salsa verde, arugula	
Beef Carpaccio GFA	24
Aioli, fried capers, shaved Parmigiano, arugula, focaccia	

INSALATE — SALAD

Pear & Radicchio Salad GF	16
Crisp greens, sumac vinaigrette, red onion julienne	
Cibo Caesar Salad GF	18
Artisan gem romaine, classic dressing, herb croutons, Parmigiano	
Burrata (S/L) GFA	20/36
Tomato confit, basil oil, grilled focaccia	

CONTORNI — SIDE

Marinated Olives GF	10
Mixed olives, citrus, herbs	
Crispy New Potatoes GF	13
Roasted Winter Squash GF	16
Chili honey, candied pumpkin seeds	
Grilled Broccolini GF	16
Olive oil, garlic confit	
Caponata Siciliana GF	16
Eggplant and vegetable agrodolce stew	
Crispy Brussel Sprouts	16
Grana Padano, lemon, chili flakes	

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 alla Zucca GFA	30
Fried and pureed winter squash, butter, Parmigiano	
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	38
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	42
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	8.5
Vanilla gelato, pistachio biscotto, house-roast espresso	
Tiramisù	11
Vanilla Bean Panna Cotta GF	11