

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

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 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