

cibo

TRATTORIA

ANTIPASTI — STARTER

Grilled House Focaccia	8
Olive oil, balsamic vinegar	
Warm Herb and Citrus Marinated Olives	9
Spring Pea Arancini	15
Spicy Calabrian ricotta pesto	
Cibo Meatballs	16
Marinara sauce, Parmigiano Reggiano	
Grilled Humboldt Squid	21
Salsa verde, arugula, chickpea salad	
Burrata	34
Roasted tomato, sundried tomato, prosciutto, Castelvetro olive	

INSALATA — SALAD

Pear Radicchio Salad	16
Sumac vinaigrette, arugula, julienne red onion, puffed wild rice	
Caesar Salad	17
Herb croutons, classic dressing, parmigiano, crispy prosciutto	

CONTORNI — SIDE

Arugula Salad	7
Shaved parmigiano	
Triple-Cooked Potatoes	10
Calabrian pesto, garlic, herbs, Parmigiano	
Grilled Broccolini	10
Lemon dressing	

ADD-ON

Burrata	9
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PRIMI — PASTA

Rigatoni alla Norma	25
Roasted eggplant, caramelized onion, tomato	
Rigatoni alla Carbonara	28
Pancetta, egg yolk, parmigiano, black pepper	
Tagliatelle ai Funghi	30
Assorted mushrooms, garlic, white wine butter sauce	
Tagliatelle al Ragù	30
Slow-braised meat sauce, fresh tagliatelle	
Linguine with Sea Scallops	34
Saffron aglio e olio, shaved fennel, chili	

SECONDI — MAIN

Asparagus Risotto	28
Sautéed asparagus, arborio rice, sundried tomato crumble	
Add Seared Scallops +\$8	
Chicken Marsala	35
Roasted seasonal vegetables, mushrooms	
Pan-Seared Steelhead Trout	35
Chickpea peperonata	
Grilled Beef Striploin	44
Triple-cooked potatoes, spring mix radicchio, ligurian walnut sauce	

DOLCE — DESSERT

Gelati e Sorbetti	8
<i>please ask about our selection</i>	
Affogato	8.5
Vanilla gelato, almond biscotto, house roast espresso	
Tiramisù	11
Vanilla Bean Panna Cotta	11
Raspberry compote	

[GF] = GLUTEN-FREE OPTION AVAILABLE + \$2

TAX NOT INCLUDED. A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF 6 OR MORE.