

cibo

TRATTORIA

antipasti – starter

Carpaccio 18

arugula, parmesan, semi dried tomato, hazelnut

Octopus 19

grilled baby octopus, cannellini bean, tomato, paprika, chilis

Tuna Crudo 19

seared blue rare ahi tuna, citrus, radish, salsa verde

Burrata 18 | 34

italian burrata, grilled ciabatta, olive oil, salt, pepper

Artichoke 17

crispy baby artichoke, whipped ricotta, lemon, arugula

Cibo Caesar 16

lightly grilled baby romaine, white anchovy, classic dressing, herb crouton, parmesan

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

primi – pasta

Amatriciana 23

rigatoni, guanciale, san marzano tomato, pecorino

Bolognese 23

tagliatelle, classic meat ragu of beef and pork, tomato, cream, white wine
add meatballs 7

Zucchini Carbonara 21

spaghetti, zucchini, farm fresh egg yolk, black pepper, Reggiano

Ravioli 21

fresh ricotta stuffed ravioli with brown butter and sage

Arrabiatta 22

spicy tomato, sautéed prawns, parmesan and herbs

secondi – main

Half Cornish Hen 30

mushroom, cream, root vegetables

Beef 35

7oz new york striploin, aged balsamic, arugula, pecorino

Cod 39

asparagus, lemon, potato, spiced butter sauce

Lamb 42

grilled lamb chop, balsamic braised raddichio, apricot