

## ANTIPASTI – STARTER

<b>Grilled House Focaccia</b>	10
Olive oil, balsamic vinegar	
<b>Spring Pea Arancini</b>	15
Calabrian chili, ricotta almond pesto, pea tendrils	
<b>Cibo Meatballs</b>	16
Pomodoro sauce, Parmigiano Reggiano	
<b>Grilled Humboldt Squid</b> GF	21
Salsa verde, arugula	
<b>Seasonal Beef Carpaccio</b> GF	22
Aioli, fried capers, shaved Parmigiano, arugula, focaccia	

## INSALATE – SALAD

<b>Pear &amp; Radicchio Salad</b> GF	16
Tender and crisp greens, sumac vinaigrette, red onion julienne	
<b>Cibo Caesar Salad</b> GF	18
Artisan gem romaine, classic dressing, herb croutons, Parmigiano	
<b>Burrata Caprese</b> GF	30
Apulian burrata, heirloom tomatoes	

## CONTORNI – SIDE

<b>Marinated Olives</b> GF	10
Mixed olives, citrus, herbs	
<b>Warm Mediterranean Potato Salad</b> GF	13
Roasted potatoes, Castelvetro olives, lemon dressing	
<b>Zucchini Trifolati</b> GF	15
Lightly sautéed zucchini, garlic, mint, olive oil	
<b>Grilled Broccolini</b> GF	15
Calabrian chili, garlic confit	
<b>Caponata Siciliana</b> GF	16
Eggplant and vegetable agrodolce stew	
<b>Roasted Asparagus</b> GF	18
Aged balsamic, Parmigiano, olive oil	

## ADD-ON

<b>Burrata</b>	12
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GF = GLUTEN-FREE

GFA = GLUTEN-FREE OPTION AVAILABLE + \$2

## PRIMI – PASTA & RISOTTI

<b>Rigatoni alla Norma</b> GFA	25
Roasted eggplant, tomato, basil, Parmigiano	
<b>Risotto Milanese</b> GF	28
Saffron, butter, Parmigiano	
<b>Add Seared Scallops</b> +\$8 each	
<b>Risotto alle Zucchine</b> GF	30
Sautéed zucchini, white wine, butter, Parmigiano, parsley	
<b>Add Seared Scallops</b> +\$8 each	
<b>Spaghetti alla Carbonara</b> GFA	30
Guanciale, egg yolk, Parmigiano, black pepper	
<b>Casarecce ai Funghi</b> GFA	32
Wild mushrooms, garlic, white wine, herbs	
<b>Orecchiette “Cime di Rapa” Style</b> GFA	34
Manila clams, braised kale, spicy tomato, parsley, olive oil	
<b>Tagliatelle al Ragù</b> GFA	34
Slow-braised Bolognese, olive oil, Parmigiano	
<b>Linguine with Sea Scallops</b> GFA	36
Saffron aglio e olio, shaved fennel, chili	

## SECONDI – MAIN

<b>Chicken Marsala</b>	35
Seasonal vegetables, mushroom medley	
<b>Steelhead Trout</b> GF	35
Buttered cannellini beans, salsa verde, charred lemon	
<b>Scallops Acqua Pazza</b>	36
Pan-seared Hokkaido scallops, roasted cherry tomatoes, fennel, crispy fregola	
<b>Tagliata di Manzo</b> GF	44
Grilled striploin, balsamic, olive oil, arugula salad	

## DOLCI – DESSERT

<b>Gelati e Sorbetti</b> GF	8
<i>please ask about our selection</i>	
<b>Affogato</b>	8.5
Vanilla gelato, almond biscotto, house-roast espresso	
<b>Tiramisù</b>	11
<b>Vanilla Bean Panna Cotta</b> GF	11
<b>Migliaccio</b>	14
Ricotta and semolina cake, rhubarb sauce	