

# cibo

TRATTORIA

## antipasti – starter

**Warm Herb and Citrus Marinated Olives** 7

**Grilled House Focaccia** 7

olive oil, balsamic vinegar

**Caramelized Artichoke  
and White Bean Bruschetta** 13

house sourdough

**Spring Pea Arancini** 15

spicy calabrian ricotta pesto

**Burrata** 18/34

marinated tomatoes, garden herbs,  
grilled focaccia

**Grilled Humboldt Squid** 21

citrus salsa, arugula, chickpea salad

**Cibo Meatballs** 19

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 Asparagus** 9

lemon and pine nuts

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

## primi – pasta

**Linguini with Sea Scallops** 32

lemon and mascarpone 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

**Cannelloni Boscaiola** 29

mushrooms, italian sausage, ricotta,  
bechamel sauce

## secondi – main

**Pan Roasted Beef Tenderloin** 47

marsala and truffle pan sauce, buttered kale,  
mushrooms, crushed potatoes

**Eggplant Parmigiana** 29

roasted eggplant, fior di latte mozzarella,  
tomato sauce, basil

**Grilled Jumbo Prawns** 42

chive and garlic butter, asparagus,  
seasonal risotto

**Chicken Piccata** 35

lemon and white wine pan sauce,  
herb roasted fingerling potatoes

**Roasted Ling Cod Oreganata** 37

oregano crumb, peperonata

## dolce – dessert

**Tiramisu** 11

**Basque-style Cheesecake** 12

berry compote

**Pine Nut and Olive Oil Crumb Cake** 11

lemon sorbet