cibo
TRATTORIA

ANTIPASTI — STARTER

Warm Herb and Citrus Marinated Olives 9

Grilled House Focaccia 8
Olive oil, balsamic vinegar

Spring Pea Arancini 15
Spicy Calabrian ricotta pesto

Burrata 32
Salad of roasted tomato, compressed watermelon, strawberries, grapes

Grilled Humboldt Squid 21
Salsa verde, arugula, chickpea salad

Cibo Meatballs 15
Marinara sauce, Parmigiano Reggiano

INSALATA — SALAD

Kale and Citrus Salad 16
Lemon vinaigrette, puffed wild rice, shaved fennel

Caesar Salad 17
Herb croutons, classic dressing, parmigiano, crispy prosciutto

CONTORNI — SIDE

Triple-Cooked Potatoes 9
Bagna càuda

Arugula Salad 7
Shaved parmigiano

Grilled Broccolini 8
Lemon dressing

ONLY - ONLY - ONLY - ONLY - ONLY - ONLY
$29

Daily Pasta & Wine
Pasta alla arrabbiata and a glass of house wine

PRIMI — PASTA

Linguine with Sea Scallops 34
Saffron aglio e olio, shaved fennel, chili

Classic Spaghetti and Meatballs 28

Rigatoni alla Norma 26
Roasted eggplant, caramelized onion, tomato

Linguine con Crema di Zucchine 27
Pine nuts, confit garlic cream, basil

Rigatoni alla Carbonara 28
Pancetta, egg yolk, parmigiano, black pepper

SECONDI — MAIN

Grilled Beef Striploin 43
Triple-cooked potatoes, kale bagna càuda

Sicilian Caponata 31
Salsa verde, braised fennel, baked polenta

Chicken Marsala 35
Roasted seasonal vegetables, mushrooms

Pan-Seared Steelhead Trout 35
Chickpea peperonata

DOLCE — DESSERT

Tiramisù 11

Vanilla Bean Panna Cotta 11
Raspberry compote, basil

Affogato 8.5
Vanilla gelato, almond biscotto, house roast espresso

Gelati e Sorbetti 8
please ask about our selection

ADD-ON

Burrata 9

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

A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF 6 OR MORE