

FOOD

STARTERS

WARM HERB AND CITRUS MARINATED OLIVES 7

GRILLED HOUSE FOCACCIA 7
with olive oil and balsamic vinegar

SPRING PEA ARANCINI 15
with spicy calabrian ricotta pesto

BURRATA 32
with golden beets, orange marinade, apricot, pistachio

GRILLED HUMBOLDT SQUID 21
with salsa verde, arugula, chickpea salad

CIBO MEATBALLS 14
with marinara sauce and parmigiano reggiano

SALADS

KALE AND CITRUS SALAD 16
with lemon vinaigrette, puffed wild rice, shaved fennel

CAESAR SALAD 17
with herb croutons, classic dressing, parmesan,
crispy prosciutto

SIDES

TRIPLE COOKED POTATO 9
with bagna cauda

ARUGULA SALAD WITH SHAVED PARMESAN 6
with shaved parmesan

GRILLED BROCCOLINI 8
with lemon dressing



PASTAS

LINGUINI WITH SEA SCALLOPS 32

with a lemon and caper cream sauce, shaved fennel

CLASSIC SPAGHETTI AND MEATBALLS 28

RIGATONI ALLA NORMA 25

with roasted eggplant, caramelized onion, and tomato

LINGUINI AL PESTO AND BURRATA 29

with a classic pine nut and basil pesto

RIGATONI ALLA CARBONARA 28

with pancetta, egg yolk, parmesan, black pepper

MAINS

GRILLED BEEF STRIPLOIN 39

with triple-cooked potatoes, kale bagna cauda

EGGPLANT INVOLTINI 29

with ricotta, and sundried tomato filling, baked polenta

CHICKEN PICCATA 35

with lemon and white wine cream sauce roasted seasonal vegetables

PAN SEARED SOCKEYE SALMON 35

with chickpea peperonata

DESSERTS

TIRAMISU 11

VANILLA BEAN PANNA COTTA 11

with fig and balsamic compote

