

FOOD

STARTERS

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

SALADS

KALE AND CITRUS SALAD 16

lemon vinaigrette, puffed wild rice, shaved fennel

CAESAR SALAD 16

herb croutons, classic dressing, parmesan, pancetta

SIDES

HERB ROASTED POTATO 6

ARUGULA SALAD 6

shaved parmesan

GRILLED ASPARAGUS WITH LEMON AND PINE NUTS 9

lemon, pine nuts

TAX NOT INCLUDED



PASTAS

LINGUINI WITH SEA SCALLOPS 32

lemon and mascarpone sauce, shaved fennel

CLASSIC SPAGHETTI AND MEATBALLS 28

RIGATONI ALLA NORMA 25

roasted eggplant, caramelized onion, tomato

LINGUINI AL PESTO AND BURRATA 29

classic pine nut and basil pesto

CANNELLONI BOSCAIOLA 29

mushrooms, italian sausage, ricotta, bechamel sauce

MAINS

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

DESSERTS

TIRAMISU 11

BASQUE-STYLE CHEESECAKE 12

berry compote

PINE NUT AND OLIVE OIL CRUMB CAKE 11

lemon sorbet

TAX NOT INCLUDED

