

# cibo

TRATTORIA

## antipasti – starter

### **Cauliflower 17**

wild cauliflower mushroom, cauliflower, 64 degree egg, mushroom broth, grilled toast

### **Crudo 18**

yellowtail Kingfish, apple, lemon, olive oil, basil

### **Carpaccio 17**

AAA beef tenderloin, pickled chanterelle, arugula, grana padano, crostini

### **Crispy Squash 16**

crispy fried heirloom squash, whipped ricotta, lemon and brown butter vinaigrette, sage

### **Greens 15**

organic local greens, white anchovies, summer vegetables, pecorino

### **Crochetta 17**

crispy fish croquette, autumn vegetable slaw, lemon butter sauce, caper aioli

## secondi – main

### **Sablefish 30**

pan roasted fillet, barley 'risotto', cauliflower, kale

### **Quail 29**

roasted and stuffed quail, wild mushroom, brussels sprouts

### **Beef 28**

marinated hangar steak, pesto, carrot, caraway jus

## primi – pasta

### **Lobster Tagliolini 27**

poached lobster, lobster butter sauce, lobster mushroom

### **Gnocchi 19**

beet and ricotta gnocchi, arugula, brown butter, ricotta salata

### **Cappellacci 21**

heirloom squash and mascarpone stuffed, brown butter, sage

### **Bucatini 18**

pork and beef meatballs, tomato sauce, grana padano

### **Carbonara 16**

rigatoni, egg yolk, black pepper, pancetta

### **Bolognese 18**

tagliatelle, classic meat ragu of beef and pork, tomato, cream, white wine

## dolci – dessert

### **Panna Cotta 12**

tahitian vanilla, pear, streusel, pumpkin spice gelato

### **Lemon Cake 12**

lemon chiffon, meringue, lemon sherbet

### **Apple Galette 12**

heirloom apple, puff pastry, caramel, tahitian vanilla bean gelato

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