

TASTING MENU

A shared tasting menu custom designed by Chef Jesse Zuber’s favorite on and off menu ideas
which allows guests to experience the true ethos of Cibo.
75 / 95 per person
Wine pairings available 35 / 45

We kindly request that the entire table partake in the experience. While we strive to accommodate dietary restrictions, sometimes it is not possible, please advise your server of any concerns.



ANTIPASTI – STARTERS

- Piatto di Salumi** 24
curated selection of house made, local and imported salumi served with chef’s accompaniments
- Insalata** [gf] 13
organic greens, farm fresh spring vegetables, organic honey and thyme vinaigrette, parmigiano
- Tuna Crudo** [gf] 15
raw seared albacore tuna, smoked steelhead caviar, artichoke, grapefruit, basil
- Octopus Carpaccio** 17
braised, thinly sliced octopus, citrus, pepperoncini
- Calamari Ripieni** 18
lollo squid, stuffed with a soffritto of salumi, braised and crispy kale
- Bone Marrow Croquette** 18
roasted bone marrow, whipped potato, chive, parsley, lemon
- Burrata** [v] 16
Italian burrata, cauliflower, chilis, lemon
- Beef Tartar** 19
AAA beef tenderloin, brandy, caper, cornichons, egg yolk
- Vitello Tonnato** 17
roasted shaved veal, tonnato sauce, caper, lemon

CONTORNI – SIDES

- Pane** 6
house baked selection of breads, olive oil, balsamic vinegar
- Side Greens** 6
organic greens, organic honey and thyme vinaigrette, parmigiano
- Braised Tuscan Kale** [gf] [v] 8
chili, garlic
- Panissa** 8
crispy chickpea fritter, aioli
- Soft Creamy Polenta** 9
organic cornmeal, butter, parmigiana

PRIMI – PASTA + RISOTTO

- Agnolotti del Plin** 18
veal and kale stuffed pasta, veal jus
- Rotolo** 19
carbonara style, egg yolk, parmigiana, pancetta, bechamel
- Mezzaluna** 16
roasted beet and ricotta stuffing, brown butter and poppy seed
- Maltagliati all’Amatriciana** 17
guanciale, onion, San Marzano tomato, pecorino
- Tagliatelle alla Bolognese** 18
beef and pork ragu, parmigiano
- Linguine alle Vongole** 17
manila clams, parsley, white wine, spicy n’duja sausage, chilis
- Papperdelle all’Anatra** 18
duck ragu, sage, parsley, parmigiano
- Risotto del Giorno** market price
daily risotto creation

SECONDI – MAIN COURSES

- Tagliata di Manzo** [gf] 38
30-day dry-aged beef rib-eye, arugula, olive oil, balsamic, parmigiano
- Arctic Char** 27
lightly poached arctic char, aqua pazza, braised and crispy kale, cannellini beans, parsley, preserved cherry tomatoes
- Porchetta** 27
rolled pork loin and belly, autumn herbs, radicchio, squash, apple
- Piccata di Vitello** 22
pounded veal, lemon, capers, parsley, roasted artichoke

[gf] = gluten-free [v] = vegetarian
wheat-free pasta is available
a gratuity of 18% will be added to groups of 6 or more

ITALIAN LONG WEEKENDS

Enjoy 50% off bottles of wine priced under \$150
Sunday and Monday evenings
Ask your server for full details.