

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.



5pm to 10pm, Daily

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

Prawns [gf] 17
wild caught side stripe prawns, garlic vellutata,
crispy garlic, cannellini bean, chive

Calamari Ripieni 18
lollo squid, stuffed with a soffritto of salumi,
braised and crispy kale

Scallops 19
diver scallops, turnip, herb crumb, grapefruit

Burrata [v] 16
Italian burrata, cauliflower, chilis, lemon

Carpaccio 19
rosemary aioli, crispy caper,semi dry tomatoes,
pickled cippolini, crostini

CONTORNI – SIDES

Pane 6
house baked selection of breads, olive oil,
balsamic vinegar

Braised Tuscan Kale [gf] [v] 8
chili, garlic

Roasted Nugget Potatoes [gf] [v] 8
caper bagna cauda

Soft Creamy Polenta [gf] [v] 11
seasonal mushrooms

PRIMI – PASTA + RISOTTO

Tortellini in Brodo 17
poultry and ricotta stuffed tortellini served in a rich
parmesan infused broth

Cannelloni [v] 18
wild mushrooms, mascarpone, bechamel, parmigiano

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

Gnocchi al Ragu di Cinghiale 18
braised wild boar ragu, 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

Cornish Game Hen 32
roasted game hen, fregola, celery root, truffle sauce

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.

TOMAHAWK TUESDAYS 125

Fresh pasta, Tomahawk steak with accompaniments
Every Tuesday from December 1st to January 12th
Limited availability, book your table today!