

# cibo

TRATTORIA

antipasti – starter

**Warm Herb and Citrus Marinated Olives 7**

**Grilled House Focaccia 7**  
olive oil, balsamic vinegar

**Spring Pea Arancini 15**  
spicy calabrian ricotta pesto

**Burrata 32**  
golden beets, orange marinade, apricot, pistachio

**Grilled Humboldt Squid 21**  
salsa verde, arugula, chickpea salad

**Cibo Meatballs 14**  
marinara sauce, parmigiano reggiano

insalata – salad

**Kale and Citrus Salad 16**  
lemon vinaigrette, puffed wild rice, shaved fennel

**Caesar Salad 17**  
herb croutons, classic dressing, parmesan, crispy prosciutto

contorni – side

**Triple Cooked Potatoes 9**  
bagna cauda

**Arugula Salad 6**  
shaved parmesan

**Grilled Broccolini 8**  
lemon dressing

primi – pasta

**Linguini with Sea Scallops 32**  
lemon and caper cream sauce, shaved fennel

**Classic Spaghetti and Meatballs 28**

**Rigatoni alla Norma 25**  
roasted eggplant, caramelized onion, and tomato

**Linguini al Pesto and Burrata 29**  
classic pine nut and basil pesto

**Rigatoni alla Carbonara 28**  
pancetta, egg yolk, parmesan, black pepper

secondi – main

**Grilled Beef Striploin 39**  
triple-cooked potatoes, kale bagna cauda

**Eggplant Involtini 29**  
ricotta, and sundried tomato filling, baked polenta

**Chicken Piccata 35**  
lemon and white wine cream sauce  
roasted seasonal vegetables

**Pan Seared Sockeye Salmon 35**  
chickpea peperonata

dolce – dessert

**Tiramisu 11**

**Vanilla Bean Panna Cotta 11**  
fig and balsamic compote

**Daily Pasta & Wine**

**Only \$29**

pasta alla arrabiata  
and a glass of house wine

[GF] = gluten-free option available + \$2

A gratuity of 18% will be added to groups of 6 or more