

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

Daily Pasta & Wine

Only \$29

pasta alla arrabiata
and a glass of house wine

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

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

secondi – main

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

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

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