

brunch

Eggs Benedict 17-
Canadian bacon, Hollandaise, poached eggs

Norwegian Benedict 18-
smoked salmon - lox, Hollandaise

Omelette 16-
*choice of 3: goat cheese, fontina, mushrooms
roasted peppers, spinach, onion, smoked salmon*
*eggwhites + \$2 *extra ingredient + \$3

French toast 15-
*Maple-cinnamon custard, nutella, banana,
candied walnuts*

Belgian waffles 15-
strawberry coulis, Mascarpone mousse

CIBO BURGER \$20
*short rib-brisket blend, caramelized onion
mostarda, smoked pepper aioli, brioche bun*

Salmon Burger 18-
Brioche bun, lemon-caper aioli

Soup of the day 10-

sides

bacon/ French fries \$5 -
avocado/ toasted grain bread \$3 -
arugula salad \$7-

appetizers & salads

Arugula 14-
grape tomatoes, parmigiano, balsamic vinaigrette

Caesar 14-
romaine hearts, homemade focaccia croutons

Kale 15-
*roasted sweet potato, farro, goat cheese,
lemon- tahini dressing*

Beet 15-
*red & gold beets, citrus ricotta, pistachio,
baby arugula, balsamic drizzle*

Salmon niçoise 18-
*fingerling potatoes, olives, French beans, boiled egg
cherry tomatoes, avocado*

Octopus 18-
Mediterranean salad, fennel, green olives salsa verde

Steak Salad 20-
*NY Strip steak, whole Romaine heart, grape tomatoes,
smoked pancetta, gorgonzola vinaigrette*
*add chicken \$7, salmon \$10, steak \$12

toast served on Pugliese bread

Avocado 17-
sundried tomato - red pepper pesto, poached eggs

Wild mushroom 16-
herb-basil goat cheese, poached eggs

Smoked Salmon - lox 18-
vine-ripe tomato, citrus ricotta, capers, poached eggs

entrées

Tagliatelle bolognese 22-
traditional ragù, parmigiano

Penne alla vodka 19-
creamy tomato sauce with vodka

Rigatoni 21-
peppernada, fresh mozzarella, spicy Italian sausage

Spaghetti vongole 21-
Manila clams, garlic, white wine, chili, lemon

Milanese chicken 25-
Breaded chicken breast, avocado, baby arugula

Branzino 28-
cauliflower, eggplant, capers, tomatoes, olives

Salmon 26-
farro risotto, baby heirloom carrots, spiced yogurt

pizzas

(AVAILABLE EVENINGS, WEEKEND BRUNCH)

Margherita 15-
fresh mozzarella, basil, tomato

Diavola 17-
fresh mozzarella, spicy hot salami, tomato

Emiliana 19-
fresh mozzarella, Parma prosciutto, arugula, parmesan

Capriciosa 17-
fresh mozzarella, olives, artichoke, ham, mushrooms, tomato

Buratta 18-
Maine buratta, cherry tomatoes, za'atar

Funghi misti 18-
black truffle, wild mushrooms, fontina, truffle béchamel