



CECINA

(Traditional Tuscan Streetfood. Garbanzo Flour, Olive Oil, Salt & Water)

- Cecina Classica** + fresh cracked black pepper (v, gf) 8
- Cecina Genovese** + true Genovese pesto (v, gf) 12
- Cecina con Melanzana** + grilled garlic eggplant (v, gf) 11
- Cecina Salsiccia** + House made sausage & taleggio (gf) 12

INSALATE

SALADS

- Insalata Mista (v, gf)** - House Mixed Green Salad 6
+seasonal greens, house red wine vinegar, & olive oil
- Caesar Salad *** 9
+romaine, ciabatta croutons, & housemade dressing
ADD Sicilian Anchovies - 2 ADD Grilled Chicken - 5
- Insalata di Polpo (gf)** 11
+grilled octopus & fried potato over arugula salad

PIATTI PICCOLI

SMALL PLATES

- House Baked Bread** - foccacia & ciabatta baked daily 5
+ served with olive tapenade & house salsa verde
- Contorni** - seasonal vegetable sides (ask your server) MP
- Arancini (v)** - risotto ball made with il Carnaroli rice 8
+ stuffed with eggplant, zucchini, & mozzarella
- Cheese Board** - curated by Cowbell Cheesemonger MP
+ roasted hazlenuts, house bread, & seasonal fruit
- Antipasto Board** - served with house pickles & ciabatta 14
+cured meats, artisanal cheese, & olives
- Pollo Fritto** - fried chicken with 5 spice & turmeric 9
+served with arbol chili aioli*
- Fried Calamari & Fennel** 9
+served with arbol chili aioli*
- Mussels** - served with grilled house ciabatta 12
+tomato, cream, & saffron ADD Extra Grilled Ciabatta - 2

PIZZE della CASA

HOUSE PIZZAS

(All Pizzas 14")

- Margherita (v)** - tomato sauce, mozzarella & basil 13
- Bianca and Chef's Special** (see specials menu) MP
- Pizza del Figo** 17
+ fig jam, prosciutto di parma, arugula, chevre, & mozzarella
- Soppressata** 17
+ sopressata, ricotta, mozzarella, calabrian chili, & a little honey
- Stromboli** - Philadelphia style rolled pizza 17
+ Snake River Berkshire ham, prosciutto di Parma, soppressata, cacio di Roma, provolone, & olives
- Pizza Filippo (v)** 17
+ pesto base, artichoke heart, red onion, chevre, mozzarella, calabrian chili & lemon zest
- Funghi e Salsiccia** 16
+ house made pork and fennel sausage, mushrooms, caramelized onion, & mozzarella
- Cibo Pepperoni Pizza** 15
+ fresh house pepperoni & mozzarella

CREATE YOUR OWN PIZZA

(no more than 4 toppings recommended)

- BASE PIZZA** - tomato sauce, mozzarella & basil 13
- \$2/per topping** - capers, mushrooms, kalamata olives, red onion, eggplant, anchovies, arugula, artichoke, roasted red pepper, roasted garlic, egg, calabrian chili
- \$4/per topping** - chevre, taleggio, cacio di Roma, ricotta, (extra)mozzarella pepperoni, Snake River Berkshire ham, soppressata, prosciutto, house Italian sausage



PASTA

Spaghetti con Pesto Genovese (v)	14
+fresh basil, pine nuts, garlic, EVOO, & parmigiano	
Spaghetti Picchio Pacchio (v)	14
+eggplant, garlic, chili, cacio di Roma, pecorino, & tomato	
Pasta al Salmone	15
+local cold-smoked salmon sauteed in tomato cream sauce served over penne	
Pasticcio di Pasta al forno - baked in our wood oven	13
+penne pasta, cacio di Roma, provolone, parmigiano, fontina, bechamel, braised pork & beef ragu, & basil	
Roman Meatball	15
+beef, spinach, house spaghetti, tomato sauce, & pecorino	
Penne Puttanesca	12
+ penne, olives, chili, anchovies, capers, & tomato	
Malfatti al Ragu	15
+classic pork & beef sauce over fresh pasta, & pecorino	

**PIATTI GRANDI
LARGE PLATES**

Cibo Burger* - Piedmontese grass-fed beef on house bun	10
+parma prosciutto, aioli, red onion, arugula, & tuscan fries	
ADD cave-aged fontina - 2	
Pollo Saltimbocca - Rolled and Braised Chicken Breast	16
+Snake River Berkshire Ham, Cacio di Roma in a White Wine and Butter Pan Sauce with Seasonal Vegetables	
Tagliata (gf)	17
+Piedmontese hanger steak*, herbs, garlic, & Tuscan fries	
Substitute mixed green salad for \$2	

HAPPY HOUR

EARLY: Everyday until 6PM

LATE: Sun-Thur 9-10, Fri- Sat 10-11

Wood Fired Margherita Pizza (v)	8
+see pizza section for toppings menu	
Pizza Bianca or Chef's Special (see specials menu)	3 off
Polenta Fries (v, gf) w/ tomato basil sauce	4
Escargot baked in the shell in our woodfired oven	7
+garlic, butter, & parsley - served w/ grilled ciabatta	
Pollo Fritto - fried chicken with 5 spice & turmeric	6
+served with arbol chili aioli*	
Red Onion Rings (v, gf) w/ tarragon aioli	5
Spicy Housemade Spaghetti (v)	5
+sauteed with olive oil, chili flake, garlic, & parmigiano	
Mussels served w/ grilled ciabatta	9
+tomato, saffron, & cream ADD Extra Grilled Ciabatta - 2	
Cibo Burger* - Piedmontese Grass-Fed Beef on house bun	7
+Parma prosciutto, house aioli, red onion, and arugula	
ADD cave-aged fontina - 2	

HAPPY HOUR PRICING NOT AVAILABLE TO GO

1 DRINK MINIMUM PER PERSON FOR HAPPY HOUR PRICES

PARTIES OF 6 OR MORE WILL BE CHARGED AN AUTOMATIC 18% GRATUITY

GIFT CARDS AVAILABLE

*Contains Raw Egg/Burgers and Steaks are Cooked to Order

Consuming Raw or Undercooked Meat or Eggs May Increase Your Risk for Foodborne Illness