



(CHEE-BOH)

CECINA

create your own with up to 3 toppings

(Garbanzo flour, olive oil, water and salt. A gluten-free pizza alternative)

- Cecina Classica** + fresh cracked black pepper (v, gf) **8.5**
- Cecina Genovese** + true Genovese pesto (v, gf) **13**
- Cecina con Melanzana** + grilled garlic eggplant (v, gf) **12**
- Cecina Salsiccia** + House made sausage & taleggio (gf) **13**

INSALATE

SALADS

- Insalata Mista (v, gf)** - House Mixed Green Salad **6.5**
+seasonal greens, house red wine vinegar, & olive oil
- Caesar Salad *** **10**
+romaine, ciabatta croutons, & housemade dressing
ADD Sicilian Anchovies - 2 ADD Grilled Chicken - 5
- Insalata di Polpo (gf)** **13**
+grilled octopus & fried potato over arugula salad

PIATTI PICCOLI

SMALL PLATES

- House Giardiniera** - assorted pickled vegetables **3.5**
- House Baked Bread** - foccacia & ciabatta baked daily **5.5**
+ with herb butter and Arbequina olive oil
- Contorni** - seasonal vegetable sides (ask your server) **MP**
- Farro Salad (v)** - mint salsa verde, parmesan, almonds, **12**
marinated zucchini & eggplant, fennel, & 6 minute egg
- Antipasto (serves 2-4)** - artisanal cured meat & cheese **19.5**
+ house bread, giardiniera, & herb butter
- Pollo Fritto** - fried chicken with 5 spice & turmeric **9.5**
+served with arbol chili aioli*
- Fried Calamari & Fennel** **10**
+served with arbol chili aioli*
- Mussels** - served with grilled house ciabatta **13**
+tomato, cream, & saffron **ADD Extra Grilled Ciabatta - 2**

PIZZE della CASA

HOUSE PIZZAS

(All Pizzas 14")

- Margherita (v)** - tomato sauce, mozzarella & basil **14**
- Bianca and Chef's Special** (see specials menu) **MP**
- Pizza del Figo** **20.5**
+ fig jam, prosciutto di parma, arugula, chevre, & mozzarella
- Soppressata** **19.5**
+ sopressata, ricotta, mozzarella, calabrian chili, & a little honey
- Stromboli** - Philadelphia style rolled pizza **18.5**
+ Snake River Berkshire ham, prosciutto di Parma, soppressata, cacio di Roma, provolone, & olives
- Pizza Filippo (v)** **18.5**
+ pesto base, artichoke heart, red onion, chevre, mozzarella, calabrian chili & lemon zest
- Funghi e Salsiccia** **17.5**
+ house made pork and fennel sausage, mushrooms, caramelized onion, & mozzarella
- Cibo Pepperoni Pizza** **16**
+ fresh house pepperoni & mozzarella

CREATE YOUR OWN PIZZA

(no more than 4 toppings recommended)

- BASE PIZZA** - tomato sauce, mozzarella & basil **14**
- \$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

- Pasticcio di Pasta al forno** - baked in our wood oven **14**
+penne pasta, cacio di Roma, provolone, parmigiano, fontina, bechamel, braised pork & beef ragu, & basil
- Spaghetti con Pesto Genovese (v)** **15**
+fresh basil, pine nuts, garlic, EVOO, & parmigiano
- Pasta al Salmone** **16**
+local cold-smoked salmon and peas sauteed in a tomato cream sauce served over penne
- Roman Meatball** **17**
+beef, spinach, house spaghetti, tomato sauce, & pecorino
- Pappardelle alla Bolognese** **16.5**
+fresh pappardelle, beef, pork, tomato, cream & pecorino
- Spaghetti con Zucchini e Melanzane (v)** **15**
+zucchini, eggplant, tomato, basil, garlic & parmesan
- Spaghetti alle Vongole** **20.5**
+ manila clams, garlic, white wine, house bacon, chili flake, parsley & lemon

PIATTI GRANDI

LARGE PLATES

- Cibo Burger*** - Piedmontese grass-fed beef on house bun **13**
+parma prosciutto, aioli, red onion, & arugula
w/ potatoes fried in olive oil with rosemary, sage and garlic
ADD cave-aged fontina - 2
- Pollo Saltimbocca** - Rolled and Braised Chicken Breast **17.5**
+Snake River Berkshire Ham, Cacio di Roma in a White Wine and Butter Pan Sauce with Seasonal Vegetables
- Tagliata (gf)** **18.5**
+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)** **8.5**
+see pizza section for toppings menu
- Pizza Bianca or Chef's Special** (see specials menu) **3 off**
- House Giardiniera** - assorted pickled vegetables **2**
- Polenta Fries (v, gf) w/ tomato basil sauce** **4.5**
- Pollo Fritto** - fried chicken with 5 spice & turmeric **6.5**
+served with arbol chili aioli*
- Red Onion Rings (v, gf) w/ tarragon aioli** **5.5**
- Spicy Housemade Spaghetti (v)** **5.5**
+sauteed with olive oil, chili flake, garlic, & parmigiano
- Mussels served w/ grilled ciabatta** **10**
+tomato, saffron, & cream **ADD Extra Grilled Ciabatta - 2**
- Cibo Burger*** - Piedmontese Grass-Fed Beef on house bun **7.5**
+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 20% GRATUITY

GIFT CARDS AVAILABLE

*Contains Raw Egg/Burgers and Steaks are Cooked to Medium unless otherwise specified

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