



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

Insalata Mista (v, gf) - House Mixed Green Salad +seasonal greens, house red wine vinegar, & olive oil	6.5
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Caesar Salad *	10
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+romaine, ciabatta croutons, & housemade dressing

ADD Sicilian Anchovies - 2 ADD Grilled Chicken - 5

Farro Salad (v) - mint salsa verde, parmesan, almonds, marinated zucchini & eggplant, fennel, & 6 minute egg	12
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Insalata di Polpo (gf) +grilled octopus & fried potato over arugula salad	13
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PIATTI PICCOLI

SMALL PLATES

House Giardiniera - assorted pickled vegetables	4
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House Baked Bread - foccacia & ciabatta baked daily + with herb butter and Arbequina olive oil	5.5
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Contorni - seasonal vegetable sides (ask your server)	MP
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Antipasto (serves 2-4) - artisanal cured meat & cheese + house bread, giardiniera, & herb butter	19.5
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Pollo Fritto - fried chicken with 5 spice & turmeric +served with arbol chili aioli*	9.5
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Polenta Fries - (v,gf) with tomato basil sauce	7.5
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Fried Calamari & Fennel +served with arbol chili aioli*	10
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Mussels - served with grilled house ciabatta +tomato, cream, & saffron ADD Extra Grilled Ciabatta - 2	13
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Margherita (v) - tomato sauce, mozzarella & basil	14
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Bianca and Chef's Special (see specials menu)	MP
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Pizza del Figo	20.5
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+ fig jam, prosciutto di parma, arugula, chevre,
& mozzarella

Soppressata	19.5
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+ sopressata, ricotta, mozzarella, tomato sauce,
calabrian chili, & a little honey

Stromboli - Philadelphia style rolled pizza + Snake River Berkshire ham, prosciutto di Parma, soppressata, cacio di Roma, tomato provolone, & olives	18.5
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Pizza Filippo (v) + pesto base, artichoke heart, red onion, chevre, mozzarella, calabrian chili & lemon zest	18.5
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Funghi e Salsiccia + house made pork and fennel sausage, mushrooms, caramelized onion, tomato sauce, & mozzarella	17.5
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Cibo Pepperoni Pizza + fresh house pepperoni, tomato sauce, & mozzarella	16
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CREATE YOUR OWN PIZZA

(no more than 4 toppings recommended)

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

LARGE PLATES

Cibo Burger* - Piedmontese grass-fed beef on house bun +parma prosciutto, aioli, red onion, & arugula w/ potatoes fried in olive oil with rosemary, sage and garlic ADD cave-aged fontina - 2	13
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Crispy Chicken - (6 orders available nightly) +1/2 Free Range Fried Chicken, grilled lemon, rosemary salt served w/ farro salad, cucumber, roasted cherry tomatoes, asparagus, & mint salsa verde	21
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Tagliata (gf) +Piedmontese hanger steak*, herbs, garlic, & Tuscan fries Substitute mixed green salad for \$2	18.5
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HAPPY HOUR

EARLY: Everyday until 6PM

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

Wood Fired Margherita Pizza (v) +see pizza section for toppings menu	8.5
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Pizza Bianca or Chef's Special (see specials menu)	3 off
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House Giardiniera - assorted pickled vegetables	3
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Polenta Fries (v, gf) w/ tomato basil sauce	4.5
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Pollo Fritto - fried chicken with 5 spice & turmeric +served with arbol chili aioli*	6.5
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Red Onion Rings (v, gf) w/ tarragon aioli	5.5
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Spicy Housemade Spaghetti (v) +sauteed with olive oil, chili flake, garlic, & parmigiano	5.5
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Mussels served w/ grilled ciabatta +tomato, saffron, & cream ADD Extra Grilled Ciabatta - 2	10
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Cibo Burger* - Piedmontese Grass-Fed Beef on house bun +Parma prosciutto, house aioli, red onion, and arugula ADD cave-aged fontina - 2	7.5
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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