



CECINA

GARBANZO FLOUR, OLIVE OIL, WATER, SALT
A GLUTEN FREE PIZZA ALTERNATIVE

- CLASSICA (v,gf)** - black pepper 8.5
- GENOVESE (v,gf)** - Genovese pesto 13
- MELANZANA (v,gf)** - grilled garlic eggplant 12
- SALSICCIA (gf)** - fennel sausage, taleggio 13

SALADS

- INSALATA MISTA (v,gf)** - mixed greens 6.5
- CAESAR SALAD *** - ciabatta croutons, romaine, house caesar dressing 10
+sicilian anchovies 2 +grilled chicken 5
- INSALATA di POLPO (gf)** - grilled octopus, lemon, fried potato, arugula, , olive oil 13

SMALL PLATES

- HOUSE GIARDINIERA(v)** - pickled vegetables 4
- HOUSE BAKED BREAD** - ciabatta, focaccia, herb butter, Arbequina olive oil 5.5
- TUSCAN FRIES(v,gf)** - potatoes, olive oil, rosemary, sage, garlic, house ketchup 5
- SAUTEED SPINACH(v,gf)** - garlic, olive oil, spinach, sea salt, red pepper flake 5
- ANTIPASTO(serves 2-4)** - cured meat, cheese, house bread, giardiniera, herb butter 19.5
- POLLO FRITTO** - fried chicken tenders, five spice, turmeric, arbol chili aioli 9.5
- POLENTA FRIES (v,gf)** - twice cooked polenta, tomato basil sauce 7.5
- FRIED CALAMARI** - calamari, fennel, arbol chili aioli 10
- MUSSELS** - mussels, cream, tomato, saffron, grilled ciabatta 13 +extra grilled ciabatta 2

LARGE PLATES

- CIBO BURGER*** - Piedmontese grass-fed beef, parma prosciutto, aioli, red onion, arugula, house baked bun, tuscan fries 13
+cave-aged fontina 2
- CIOPPINO** - Gulf shrimp, mussels, manila clams, baby octopus, Petrale sole, rich seafood stock, tomato, house ciabatta 26
- TAGLIATA* (gf)** - Piedmontese hanger steak, herbs, garlic, tuscan fries 18.5
+sub mixed green salad 2

PIZZA

ALL PIZZAS 14"

- MARGHERITA (v)** - tomato sauce, mozzarella, basil 14
- SOPPRESSATA** - soppressata, ricotta, mozzarella, tomato sauce, calabrian chili, honey 19.5
- STROMBOLI** - Snake River Berkshire ham, soppressata, cacio di Roma, tomato sauce, provolone, olives 18.5
- FALLIPO (v)** -delicata squash, tuscan kale, chevre, roasted onion, chili flake, mozzarella 18
- FUNGHI e SALSICCIA**- house fennel sausage, mushrooms, caramelized onion, tomato sauce, mozzarella 17.5
- HOUSE PEPPERONI** - fresh house pepperoni, tomato sauce, mozzarella 16

CREATE YOUR OWN PIZZA

(no more than 4 toppings recommended)

- BASE PIZZA** - tomato sauce, mozzarella & basil 14
- \$2/per topping** - capers, mushrooms, red onion, kalamata olives, eggplant, anchovies, arugula, artichoke, roasted red pepper, roasted garlic, egg, calabrian chili
- \$4/per topping** - chevre, taleggio, cacio di Roma, ricotta, (extra)mozzarella, pepperoni, prosciutto, soppressata, , house Italian sausage, Snake River Berkshire ham

PASTA

- PASTICCIO di PASTA al FORNO** - penne, basil, cacio di Roma, provolone, parmigiano, fontina, bechamel, braised pork & beef ragu 14
- SPAGHETTI con PESTO GENOVESE(v)** - basil, pine nuts, garlic, EVOO, parmigiano 15
- PENNE al SALMONE** - cold-smoked salmon, peas, tomato, cream 16
- ROMAN MEATBALL** - fresh spaghetti, spinach, beef, pecorino, tomato sauce 17
- PAPPAREDELLE alla BOLOGNESE** - beef, pork, tomato, cream, pecorino, fresh pappardelle 16.5
- SPAGHETTI con ZUCCHINE e MELANZANE (v)** - zucchini, eggplant, tomato, basil, garlic, parmigiano 15
- SPAGHETTI alle VONGOLE** - manila clams, garlic, house bacon, white wine, butter, lemon, chili flake, parsley 20.5