

Cibrèo



\$30 per person for a three course dinner

featured wine pairings for all three courses are available for an additional \$15 per person

{ FIRST COURSE }

choose one

Arancini - pomodoro + chard + mozzarella + basil

Meatballs - veal + pancetta + marinara + pecorino toscano + basil

Porcini Sausage Bean Soup

Roasted Butternut Squash - baby kale + prosciutto + marcona

William Hill Chardonnay, California

{ SECOND COURSE }

choose one

Pan Roasted Salmon - rapini + lentil

Crispy Duck Leg Confit - smoked mozzarella polenta + roasted brussels sprouts

Wild Mushroom and Leek Risotto - fried parsnip + parsley salad

Parmigiano - chicken + marinara + mozzarella + spaghetti

Allegrini Valpolicella, Italy

{ THIRD COURSE }

choose one

Zeppoli - honey mascarpone + blueberries

Cereal Milk Panna Cotta - house granola

LaMarca Prosecco Cocktail



Picture perfect meal? Snap a pic and share using **#RWcomfortfood** for your chance to win a Downtown Cleveland dining experience. Tag us **@CibreoCleveland** We are a **#DriftwoodCLE** restaurant!

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