

Salumi & formaggio

SALUMI

chef's selection + pickled vegetables + pane 14.99

FORMAGGIO

chef's selection + honey + seasonal compote + pane 14.99

CIBRÈO BOARD

salumi + formaggio 22.99

TALEGGIO AL FIORNO

sofrito + marinara + grilled pane 13.99

antipasto

ARANCINI

marinara + fagioli verdi + basil 9.99

BRUSCHETTA

tomato + basil + pecorino toscano 9.99

PORCINI + SAUSAGE + BEAN SOUP cup 4.99 | bowl 6.99

CRISPY POLENTA CAKE

fontina + golden raisin honey + pancetta 10.99

CALAMARI FRITTI

aceto + herbs + lemon 12.99

PANE ALL'AGLIO E FORMAGGIO

pane + mozzarella + provolone + butter + garlic + parsley + marinara 9.99

MEATBALLS

veal + pancetta + marinara + pecorino toscano + basil 11.99

Cinsalata

CIBRÈO

greens + onion + fennel + pignoli + pecorino toscano + red wine vinaigrette 9.99

CAPRESE

tomato + fresh mozzarella + basil + balsamic 9.99

CAESAR

romaine + grape tomato + crouton + shaved parmesan + caesar dressing 9.99

Risotto & gnocchi

SEAFOOD RISOTTO

scallop + shrimp + lobster + saffron + parmesan + chive 26.99

RICOTTA GNOCCHI

braised berkshire pork + fagioli verdi + grilled scallion + diavolo + onion straw 21.99

epasta

RAVIOLI

black pepper + bread crumb + herb + parmesan brodo | porcini + truffle ravioli 22.49

CIBRÈO BOLOGNESE

veal + pork + beef | pappardelle 20.99

TOSCANO

grilled chicken + fagioli verdi + tomato + basil + evoo + lemon | ocp herb linguini 21.99

LOBSTER

speck + arugula + peas + pachino + cream | casareccia 29.99

LASAGNA

bolognese + ricotta + basil | fogli di pasta 22.99

SHRIMP PESTO

blistered tomato + evoo + pinot grigio | spaghetti 25.99

TORTELLINI ALFREDO

cream + lemon + garlic + chive | cheese tortellini 22.49

ORRECHIETTE AL FORMAGGIO

chicken + three cheese + grilled scallion + blistered tomato | orrechiette 20.99

secondo

PICCATA

chicken + fingerling + kale + lemon + pinot grigio + artichoke heart + caper + parsley 23.99

CENTER CUT FILET MIGNON*

fingerling + asparagus + balsamic red onion + chianti demi 37.99

MARSALA*

veal tenderloin + crispy polenta cake + brussels sprouts + wild mushroom 28.99

PARMIGIANO

chicken + marinara + mozzarella + spaghetti 22.99

TUSCAN BRAISED BEEF

polenta + asparagus + porcini ragu 24.99

SCALLOP

risotto + golden beet + arugula + chive oil 32.99

SALMON*

butternut puree + brussels sprouts + lentil + balsamic red onion 25.99

contorno

MARINARA | SPAGHETTI 7.99

FAGIOLI VERDI 7.99

ROASTED FINGERLING POTATO 7.99

ASPARAGUS 7.99

BRUSSELS SPROUTS + LENTIL + BALSAMIC RED ONION 7.99

CREAMY POLENTA 7.99

RISOTTO + GOLDEN BEET + ARUGULA 7.99

EXECUTIVE CHEF | TJ Weishampel SOUS CHEF | Ogunmola Watson