



BISTRO

# CIBO E VINO

## *Antipasti*

### SOUP OF THE DAY 9

#### BURRATA

Olives, Cherry tomatoes, Za'atar dressing 16

#### POLPO ALLA GRIGLIA

Grilled Octopus, Potatoes, Olives, Capers, Tomatoes 16

#### TARTARE DI TONNO

Tuna, Avocado, Cucumber, Dill, Wild Rice Crispies 15

#### FARRO

Asparagus, Lemon-Ricotta, Brown Butter Crumbles 14.5

## *Insalate*

#### BISTECCA

Steak, Arugula, Avocado, Tomatoes, Endives, Balsamic Vinaigrette 17

#### BARBIETOLA

Heirloom Beets, Goat cheese Crema, Pistachios, Tarragon Vinaigrette 14

#### ARUGULA

Cherry Tomatoes, Shaved Parmesan, Balsamic dressing 13

#### NIÇOISE

Pan seared Tuna, French Beans, Hard Boiled Egg, Olives, Cherry Tomatoes, Potatoes, Fresh lemon dressing 18

#### PERE

Pear, Arugula, Caramelized Walnuts, Gorgonzola, Mustard dressing 14

#### CESARE

Romaine, Caesar dressing, Bacon, Croutons 14

## *Homemade Pasta*

TAGLIATELLE BOLOGNESE Traditional Italian Ragù 19

PENNE ALLA VODKA Creamy Tomato sauce with Vodka 17

RAVIOLI SPINACI Spinach Ricotta Ravioli, Sundried Tomato Pesto 20

CAVATELLI Mixed Mushrooms, Truffle Porcini Emulsion, Parmesan 21

## *Main Course*

POLLO ALLA MILANESE Lightly breaded Chicken Breast with Avocado, Arugula Salad 24

SALMONE Pan Seared Salmon with Orange-Fennel Purée, Capers, Salad 25

BRANZINO Mediterranean Sea Bass, Tomatoes, Cauliflowers, Eggplant, Capers, Olives 25

## *Eggs*

EGGS FLORENTINE Spinach on an English muffin served with Hollandaise sauce 15.50

EGGS NORWEGIAN Smoked Salmon on an English muffin served with Hollandaise sauce 15.75

EGGS BENEDICT Canadian bacon on an English muffin served with Hollandaise sauce 15.75

AVOCADO ON TOAST Goat Cheese, Avocado, Tomatoes, Poached Eggs 14.75

OMELETTES Served with Home Fries and Mixed Greens 14.75

*For Egg whites add 1.50 || Any extra ingredient 3*

CHOOSE ANY THREE:

Tomato, Spinach, Mushrooms, Peppers,

Goat Cheese, Fontina, Cheddar

Chicken, Smoked Salmon, Bacon

BELGIAN WAFFLES Blueberry-Mascarpone mousse, Vermont Maple Syrup 14.75

FRENCH TOAST With Seasonal Fruit, Vermont Maple Syrup 14.25

BANANA PANCAKES Banana, Nutella 14.75

“HUNGRY CRUNCHY” GRANOLA Nut Free with Low Fat Yogurt, Seasonal Fruit 10.75

## *Burgers*

SERVED WITH MIXED GREENS OR FRENCH FRIES

BEEF SIRLOIN BURGER

Tomatoes, Pickles,

Chipotle Mayonnaise 17.50

CHEESEBURGER

Cheddar / Fontina / Gorgonzola 18.50

## *Panini*

HOT PRESSED ITALIAN SANDWICHES, SERVED WITH MIXED MARKET GREENS

THREE CHEESE Fontina, Cheddar, Blue cheese, Tomato, Bacon 14.50

CHICKEN Truffle sauce, Chicken, Tomatoes 15

PUGLIA Burrata, Parma Prosciutto, Pesto, Avocado 17

EXECUTIVE CHEF ZIVKO RADOJCIC AND TEAM

Cibo e Vino works with local farmers to provide our guests the freshest seasonal foods while supporting our local communities.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

For parties of 6 or more, a 20% gratuity will be included