

2418 w 89th st.

# CIBO VINO

New York, NY

**soup of the day** 9

## salads

**local baby arugula salad** 13  
*grape tomatoes, parmigiano, balsamic*

**beet salad** 14  
*heirloom beets, goat cheese crema, toasted pistachios, tarragon citronette*

**pear salad** 14  
*roasted pears, baby arugula, endive, walnuts, gorgonzola dolce*

**Caesar salad** 14  
*romaine hearts, homemade focaccia croutons*

**steak salad** 17  
*baby arugula, avocado, grape tomatoes, endive, balsamic*

## appetizers

**seared Portuguese octopus** 17  
*fingerling potatoes, Kalamata olives, caper berries, grape tomatoes*

**Maine burrata** 18  
*domestic burrata, cherry tomatoes, za'atar olives*

**Niçoise** 18  
*tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes*

## brunch

**eggs Norwegian** 16  
*smoked salmon, poached eggs, Hollandaise*

**eggs Benedict** 16  
*canadian bacon, poached eggs, Hollandaise*

**farmers omelettes** 15  
*choice of 3: goat cheese, fontina, mushrooms roasted peppers, spinach, onion, smoked salmon*

\* egg whites available 1.5 \* extra ingredient 3

**French toast** 15  
*seasonal fruit, Vermont maple syrup*

**avocado on toast** 15  
*poached eggs, avocado, goat cheese, sundried tomato pesto*

**Belgian waffles** 15  
*blueberry- mascarpone mousse, Vermont Maple syrup*

## house specials

**Lunch prix fixe menu \$ 25 two course per person**

\* one salad \* one entrée

**Weekend brunch special \$18 any brunch item with a brunch cocktail**

## sides

bacon 5 french fries 5 avocado 3 one egg 3

## entrée

**house made tagliatelle bolognese** 19  
*traditional ragù, parmigiano*

**penne alla vodka** 17  
*creamy tomato sauce with vodka*

**house made spaghetti carbonara** 18  
*guanciale, cream, parmigiano, black pepper, egg yolk*

**house made cavatelli** 21  
*Foraged wild mushrooms, truffle porcini emulsion parmigiano*

**Milanese chicken** 24  
*Amish chicken breast, avocado, local baby arugula*

**Atlantic salmon** 25  
*chorizo, bean stew, lemon crème fraîche*

**Mediterranean branzino filet** 25  
*rainbow cauliflower, eggplant, caper berries, grape tomato*

## sandwiches

**burger with or without cheese** 19  
*chef special blend, fontina, truffle, French fries*

**three cheese** 15  
*fontina, cheddar, blue cheese, tomato, bacon*

**chicken** 15  
*truffle sauce, tomatoes*

**Puglia** 17  
*domestic burrata, Parma prosciutto, pesto, avocado*

EXECUTIVE CHEF ZIVKO RADOJCIC

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness