

2418 W 89th St.

# CIBO VINO

New York, NY

## appetizers & salads

<b>local baby arugula salad</b> <i>grape tomatoes, parmigiano, balsamic</i>	14
<b>beet salad</b> <i>heirloom beets, goat cheese crema, toasted pistachios, tarragon citronette</i>	14
<b>pear salad</b> <i>roasted pears, baby arugula, endive, walnuts, gorgonzola dolce</i>	14
<b>Cesar</b> <i>romaine hearts, homemade focaccia croutons</i>	14
<b>house speciality cauliflower</b> <i>crispy cauliflower, truffle bechamel</i>	14
<b>seared Portuguese octopus</b> <i>fingerling potatoes, Kalamata olives, caper berries, grape tomatoes</i>	17
<b>chefs special blend meatballs</b> <i>roasted pepper-tomato, fresh herbs, lemon- ricotta</i>	16
<b>Maine burrata</b> <i>domestic burrata, cherry tomatoes, za'atar, olives</i>	18

## house made pasta

<b>ravioli spinach</b> <i>spinach ricotta, sundried tomato sauce</i>	20
<b>tagliatelle bolognese</b> <i>traditional ragù, parmigiano</i>	19
<b>penne alla vodka</b> <i>creamy tomato sauce with vodka</i>	17
<b>spaghetti carbonara</b> <i>guanciale, cream, parmigiano, black pepper</i>	19
<b>cavatelli</b> <i>Foraged wild mushrooms, parmesan, truffle porcini emulsion</i>	21
<b>squid ink tagliolini</b> <i>shrimp, calamari, prosciutto, chilli flakes, tomato</i>	22
<b>sides 7</b>	
<i>creamy polenta</i>	
<i>french fries</i>	
<i>farm seasonal vegetables</i>	
<i>spinach</i>	

## house specials

**social hours** *monday- friday 3:00 to 6:00pm*  
**50% of all of our wine by the glass and bottle**  
**50% of all of our pastas**  
**monday- wednesday all day 50% off all our wine by bottle**  
**weekend brunch specials**  
*any brunch item with a brunch cocktail for \$18*

## entrée

<b>Milanese chicken</b> <i>Amish chicken breast, avocado, local baby arugula</i>	24
<b>Mediterranean branzino filet</b> <i>rainbow cauliflower, eggplant, caper berries, grape tomatoes, Kalamata olives</i>	25
<b>Atlantic salmon</b> <i>chorizo, bean stew, lemon crème fraîche</i>	25
<b>roasted Amish half chicken</b> <i>Forged wild mushrooms, spinach</i>	26
<b>hand cut strip steak</b> <i>broccoli, mushroom cream</i>	27
<b>short ribs</b> <i>red wine braised short ribs, french beans, creamy polenta</i>	29

EXECUTIVE CHEF ZIVKO RADOJCIC

Please inform us of any allergies or dietary restrictions

\* for parties of 6 and more 20% gratuity is added

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