2418 w 89 th st.

CIBO e VINO

21

19

17

20

19

New York, NY

appetízers & salads

Arugula grape tomatoes, parmigiano, balsamic	14
Kale chickpeas, roasted peppers, cucumbers cherry tomatoes, honey parmesan vinaigre	14 tte
Radicchio and endive artichokes, pinenuts, golden raisins, feta, red wine vinaigrette	14
Caesar romaine hearts, homemade focaccia crouto	14 ons
Cauliflower crispy cauliflower, truffle bechamel	14
Octopus <i>Mediterranean salad, shaved fennel green olives salsa verde</i>	17
Beef carpaccio arugula, shaved parmesan, truffle citronette	18
Caprese buffalo mozzarella, Lucky tomatoes, basil balsamic reduction	16

house made pasta

Wild mushrooms tortellini truffle emulsion, snap peas
Tagliatelle bolognese traditional ragù, parmigiano
Penne creamy tomato sauce with vodka
Black cavatelli shrimp, halibut, chorizo, sundried tomato sauce
Ricotta gnocchi basil pistou, asparagus, cherry tomato, feta
Lasagna bolognese style beef ragout, béchamel sauce
* all pastas are housemade * gluten free pasta is available

sídes 7

roasted baby potatoes broccoli mixed vegetables broccoli french fries

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 b	ottle
weekend brunch specials	
any brunch item with a mimosa, bellini or bloody mary f	or \$18
entrée	
Milanese chicken Amish chicken breast, avocado, local baby arugula	24
Branzino rainbow cauliflower, eggplant, caper berries, grape tomatoes, Kalamata olives	25
Halibut asparagus, snap peas, truffle, leek & potato sauce	27
Amish roasted chicken roasted baby potatoes, mustard sauce	25
Filet mignon charred broccoli, peppercorn sauce, pine nuts purée	29

EXECUTIVE CHEF ZIVKO RADOJCIC AND TEAM

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

^{*} for parties of 6 and more 20% gratuity is added