

2418 w broadway

CIBO VINO

New York, NY

appetizers & salads

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| arugula grape tomatoes, parmigiano, balsamic | 14 - |
| local green salad chickpeas, feta, cucumbers cherry tomatoes, red wine vinaigrette | 15 - |
| baby spinach red apple, gorgonzola, candied walnuts honey balsamic | 15 - |
| caesar romaine hearts, homemade focaccia croutons | 14 - |
| cauliflower crispy cauliflower, truffle béchamel | 15 - |
| octopus Mediterranean salad, shaved fennel green olives salsa verde | 18 - |
| meatballs house tomato sauce, basil burrata purée | 15 - |
| bruschetta seared ahi tuna, avocado, vine ripe tomato balsamic drizzle | 17 - |

sides \$8

sautéd kale / mixed vegetables
french fries / roasted butternut squash

house made pasta

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|---|------|
| pear gorgonzola ravioli brown butter, grape tomatoes, baby spinach | 22 - |
| tagliatelle bolognese traditional ragù, parmigiano | 21 - |
| penne creamy tomato sauce with vodka | 19 - |
| fettucini carbonara smoked pork belly, parmesan, cracked black pepper | 19 - |
| ricotta cavatelli wild mushrooms, black truffle emulsion | 20 - |
| rigatoni broccoli rabe pesto, fresh mozzarella, spicy Italian sausage <small>*gluten free pasta is available</small> | 21 - |

entrée

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|---|------|
| Milanese chicken Amish chicken breast, avocado, local baby arugula | 25 - |
| branzino rainbow cauliflower, eggplant, caper berries, grape tomatoes, Kalamata olives | 28 - |
| salmon butternut squash, kale, pistachio-mint pistou | 26 - |
| Amish roasted chicken mascarpone polenta, sundried tomato-marsala sauce | 26 - |
| Filet mignon (8.5oz) french fries, red wine demi glace | 34 - |

cutting board \$ 18

**Chef's selection of artisanal cured meats
& imported cheese**

pizzas

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| Margherita 16 - fresh mozzarella, basil, tomato |
| Diavola 18 - fresh mozzarella, spicy hot salami, tomato |
| Emiliana 22 - fresh mozzarella, Parma prosciutto, arugula, shaved parmesan tomato |
| Capriciosa 19 - fresh mozzarella, olives, artichoke, ham, mushrooms, tomato |
| Buratta 21 - Maine buratta, cherry tomatoes, za'atar |
| Funghi misti 20 - black truffle, wild mushrooms, fontina truffle béchamel |
| Tartufata 19 - house made blueberry goat cheese, French beans Parma prosciutto, truffle oil |

EXECUTIVE CHEF ZIVKO RADOJCIC AND TEAM