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RESTAURANTS

CiboDivino adds location

Italian eatery, market to open downtown in August

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CiboDivino, an Italian restaurant and market, will likely be a talker when it opens in downtown Dallas. So here's how you say it: *CHEE-boh dee-VEE-no*. It means "divine food" in Italian.

Now you know.

The shop, expected to open the third week of August, sells house-made bread, Italian food, gourmet groceries and wine. It's essentially a bodega: a small market where people living or working nearby can pop in for ingredients for dinner or an already-made meal. An estimated 150 seats inside and outside the shop will offer a spot to eat pizza or pasta or drink wine or coffee. It has a 1,500-square-foot covered patio.

"We want it to be a social place," says CiboDivino co-owner Daniele Puleo, an Italian immigrant who moved to the U.S. 30 years ago. He operates the shop with his wife, Christina Puleo. Their first CiboDivino is in West Dallas, 3.5 miles away from the coming-soon shop in downtown Dallas.

Puleo says he decided to open a new Ci-



2016 File Photo/Tom Fox

chef Daniele Puleo expects Roman-style pizzas and house-made pastas to be the biggest sellers downtown.

boDivino "as soon as I realized I was getting bored" after opening the original shop in 2015. That market has become a regular hangout for parents and kids in West Dallas and Oak Cliff.

He says downtown Dallas "has always been a big draw for me," in part because of the access to 9-to-5ers. The shop will be on the ground floor of Bryan Tower, a 40-sto-

ry building with offices for thousands of people. The Puleos hope to do more catering in downtown Dallas than they do in West Dallas, given the potential corporate clientele.

The food at the downtown Dallas shop will mostly be hot, prepared plates, and Puleo expects his Roman-style pizzas and house-made pastas to be the biggest sellers.

Markets like CiboDivino are popping up more steadily in Dallas-Fort Worth — and they're in demand. CiboDivino is slightly reminiscent of Eatzi's, with its build-your-own salad bar; or Foxtrot because of its sleek interior and wine selection; or Royal Blue Grocery because of its packaged ingredients — though Puleo points out that CiboDivino has chefs who make food on site, which isn't true of all modern bodegas.

"This is basically the Italian idea of Autogrill," he says, speaking of a market that started in Italy and has expanded to more than 30 countries. "Everything is freshly prepared."

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CiboDivino Marketplace opened in West Dallas in 2015. Co-owners Daniele and Christina Puleo are looking to expand downtown, with a location on the ground floor of Bryan Tower slated to open in the third week of August.