

# KATY TRAIL WEEKLY

Neighborhood News and Views • Community Calendar • Arts and Entertainment • [katytrailweekly.com](http://katytrailweekly.com)



## Don't Pass On Puleo's Pasta, Pesto, Pizza

July 20, 2018

Dotty Griffith

Restaurant survival depends on warp speed Darwinism. Restaurants come. They thrive and adapt. Or they're extinct ... within months, not eons.

The evolution of two-year-old CiboDivino Marketplace (translates to divine food) means more divine pasta.

Chef-owner Daniele Puleo now serves pasta daily. Initially, it was a Friday-Saturday special. More of Daniele's authentic, seasonal pasta is worth noting. Of course, ultra-thin crust pizzas still crackle and bubble out of the wood-burning oven.

Changes reflect a shift from less marketplace to more restaurant, although there are still a lot of top-quality Italian products, meats, cheeses and a great selection of Italian wine. Cibo has added a brunch menu that offers American-style bacon and eggs, as well as Italian-accented breakfast dishes including a fried egg with grilled polenta and Bolognese sauce.

# KATY TRAIL WEEKLY

Neighborhood News and Views • Community Calendar • Arts and Entertainment • [katytrailweekly.com](http://katytrailweekly.com)

## Don't Pass On Puleo's Pasta, Pesto, Pizza

July 20, 2018

Dotty Griffith

This spot in West Dallas-Oak Cliff's Sylvan Thirty development reflects the talent and passion of Puleo, who along with wife Christina, daily manifest tastes of Italy in their restaurant-wine-bar-market.

Puleo's pasta alone is worth the trip over the Trinity River if you don't live on the South bank. The pasta menu changes with the seasons, so what I tasted recently may be on the way out in deference to fall. No matter.

Puleo knows pasta. Dishes like farfalle (bowtie pasta) with salmon and zucchini in a sauce "with a touch of cream" and olive oil. "Salmon is the only fish that gets cream," Puleo said. He sauced shrimp and cavatappi (cork screw noodles) with pesto, the classic Italian combo of basil, garlic, Parmesan and pine nuts pulverized into a thick sauce. Pesto coats pasta like a latex glove.

Lite and breezy mezzaluna (moon-shaped ravioli) stuffed with ricotta and spinach, also sauced with pesto, may be had in a gluten-free version. Spinach fettucine (flat noodles) with wild mushrooms in a Gorgonzola (Italian blue cheese) sauce is another full-flavored Cibo classic.

Gnocchi (potato dumpling pasta) with parmigiana sauce and toasted almonds is positively drool-worthy. This creamy, dreamy dish ought to make the seasonal transition. It is a pasta for all seasons.

Pasta and pizza aren't all that's on the menu. Panini (sandwiches) on housemade ciabatta bread draw on Italian salumi (cured meats), such as thin sliced mortadella, and cheeses like provolone and fresh mozzarella.

The wine bar at Cibo has televisions making it a good spot for Cowboys watching when you want to wine and dine Italian-style while going full on Dallas.

CIBODIVINO MARKETPLACE

1868 Sylvan Ave., Suite D-100

Dallas, 75208

214-653-2426

[cibodivinomkt.com](http://cibodivinomkt.com)

<http://katytrailweekly.com/dont-pass-on-puleos-pasta-pesto-pizza-p4818-190.htm>