



PRESS KIT



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1868 Sylvan Ave. Suite #D-100
Dallas, TX 75208

ABOUT



CiboDivino Marketplace & Caffé

In Italian, “CiboDivino” means “divine food,” which perfectly describes CiboDivino Marketplace, a market offering divine and authentic Italian goods located in Oak Cliff’s Sylvan Thirty development, and is inspired by the Mercati di Piazas in Italy where families gather together and shop for fresh goods. CiboDivino Marketplace is committed to providing authentic Italian prepared foods, Pizza Napoletana, an eclectic section of wine, local craft beers, specialty meats, cheeses and grocery items from Italy with the market divided up into the enoteca, pizzeria, birreria, carnezzeria, cibo, asporto, café, dolce, and gelateria.



Chef Puleo hand-selects over 350 varieties of wine from Italy and California to be featured in the shop. Prices range from \$8 to \$200, including unique wines from multiple vineyards. Each month six wines are featured at the enoteca that can be sampled by glass or bottle. The enoteca also proudly serves PULEO Pinot Grigio, Chianti and Prosecco.

PIZZERIA



CiboDivino Marketplace offers authentic Neapolitan style pizza from the Stefano Ferrara Oven in the pizzeria. Five pizzas are featured each month using local, seasonal ingredients. Pizzas can also be made-to order using any of the specialty and artisanal toppings.

BIRRERIA



CiboDivino Marketplace offers 11 local craft beers and one Italian beer on tap. The CiboDivino craft beer program is dedicated to finding limited releases and unique blends of beer to create an artisanal experience for the customer. Several national craft beers are also available, served in cans and bottles.



44 Farms provides the market with raw meat cuts of New York strip, flat iron, coulotte, tenderloin and top sirloin, as CiboDivino Marketplace is the exclusive retailer. Chef Daniele and Chef Ryan love to get creative with their 44 Farms products and have created specialty items like the 44 Farms Beef Bacon, made in-house from beef belly with different flavors and methods like beer brine and maple, porcini mushroom and clove, crushed red pepper and truffle and jalapeño. The meat shop also features 21 day cold-smoked salmon and steelhead from Honolulu Fish Company.

Terrazza



CiboDivino's newly renovated Italian Terrazza is the perfect destination for wedding receptions, intimate rehearsal dinners, or friendly gatherings on any occasion. The space portrays the essence of Italy with romantic stringed lights, rustic reclaimed wood tables and whimsically draped white curtains. The space can accommodate 130 seated guests or 170 cocktail style.

MENU:

CiboDivino offers a unique opportunity to sit with an executive chef to create your dream menu. Owner and Chef, Daniele Puleo, will help craft an individualized Italian menu founded in true Sicilian traditions. Guests also have the option to meet with Chef Ryan Olmos to explore Farm-to-Table options with an avant garde flair. With access to the freshest produce, organic meats, quality seafood, and finest wines at retail prices, CiboDivino sets the bar well above the rest.

SERVICE:

CiboDivino offers a variety of services and service options.

- Family Style Service
- Plated Dinners
- Buffet Service
- Wine Pairings with each menu

DANIELE PULEO



Daniele Puleo, chef owner of CiboDivino Marketplace, found his footing in the food and wine markets while growing up in Sicily. At the age of 22, he left Italy to pursue his dreams in America and has worked in the restaurant industry ever since.

The young chef landed in Scottsdale, AZ where he opened the restaurant, Tiramisu. Puleo then moved to Los Angeles, CA where he worked as a manager of the landmark restaurant Rex Il Ristorante. Here he oversaw a 35,000 wine bottle cellar and hosted prestigious events, including the Grammy's, Oscar's, multiple premiers and celebrity parties. During his time in Los Angeles, Puleo managed multiple locations of Il Pastaio and Eurochow.

When Puleo moved to Dallas, TX, he developed a concept on his own and opened his first restaurant, Daniele Osteria. The restaurant opened in November 2004 in the Park Cities neighborhood and in 2005, Daniele Osteria was named one of the ten best restaurants and he was named one of the best chefs by D Magazine and Dallas Morning News.

In 2014, Puleo and his wife, Christina, started developing the CiboDivino Marketplace concept. After two years of development, they created a modern Italian Market with specialty food, memorable wines and products.

Puleo frequently visits his family in Italy where he finds inspiration for the family-oriented CiboDivino Marketplace concept, as well as the fine food and wine he sells in the shop.

CHRISTINA PULEO



Christina Puleo, owner of CiboDivino Marketplace, manages the design, development and external affairs for the modern Italian marketplace. Her innovative approach to marketing, public relations and cultural development is a perfect pairing to her husband and chef, Daniele's Italian culinary prowess. Christina also directs all public relations and media communications, business development and expansion for the brand.

As a certified graduate of the International Sommelier Guild, Puleo serves as the buyer for specialty and retail items. She is passionate about selecting the most consciously created products available, with a specific consideration for animal welfare.

Puleo is a 22-year banking veteran, spending more than 15 years as a Vice President of Business Banking at an international bank. This corporate experience helps her understand the financial cornerstones of a successful, healthy and thriving business.

Puleo's corporate and private industry background also helps her identify opportunities for CiboDivino to integrate into the local community. As residents of Oak Cliff, Puleo and her husband Daniele's first and foremost intention is to serve the neighborhood in a special way all the while supporting other local businesses.

RYAN OLMOS



Chef Ryan Olmos was raised in South Texas in a large family. Due to his background, he lives a holistic lifestyle based on living off the land, taking no more than necessary and giving back to Mother Nature as much as possible.

Olmos began his professional career in San Antonio, TX. There he worked as executive chef at many iconic restaurants, including Gallagher's Steakhouse, Ruth's Chris Steakhouse, The Petroleum Club of San Antonio and the El Tropicano Riverwalk Hotel.

He was then brought on as executive chef at EatZi's and relocated his family to Dallas, TX. Through many years of working at EatZi's, Olmos gained the opportunity to open and run Urban Rio. His work at Urban Rio led him to be named "Unsung Kitchen Hero" by D Magazine, as well as one of the Top 10 Best New Restaurants and Top 100 Best Restaurants of Dallas.

Olmos was immediately hooked when Chef Daniele and Christina Puleo described their vision of the new concept of a market offering divine and authentic Italian goods to him. He currently works as the executive chef and managing partner at CiboDivino Marketplace, located in Oak Cliff's Sylvan Thirty development.



Italian Wines You Should Be Drinking

October, 2018

Eve Hill-Agnus / Photography By Steven Visneau

Daniele Puleo, owner of CiboDivino Marketplace in Sylvan Thirty, has an intimate knowledge of wine. He knows most of the winemakers in Piedmont, Tuscany, Puglia, Emilia Romagna, his native Sicily, and Veneto, where the wines from his own label are made. He routinely visits Marilena Barbera, whose biodynamic wines are harvested by hand, and third-generation vintner Antonio Tonnino. He has shaken their calloused hands, pet their donkeys, and tasted their vintages' pre-fermented juice while it's still thick and sweet.

And though he'll expound on Sicilian whites, with their notes of apricot and loquat, or on the Nero d'Avola grape—jammy in the west, fresh and floral in the south—he's just as passionate about the soft, lightly tannic wines of the Le Marche region. "Tuscany's easy," he says. "Everything else, I work on it."



Italian Wines You Should Be Drinking

October, 2018

Eve Hill-Agnus

As a boy in Sicily, Puleo would trek to the local osteria with his plastic gallon jug to fill it up with wine for the family. In 1989, when he was 22, he moved to the United States, where one uncle had come before him. He was dazzled by what contemporary Italian cuisine could be here. Puleo was hired by legendary restaurateur Mauro Vincenti as the manager at the glamorous Italian Rex il Ristorante in L.A., with a 35,000-bottle wine cellar. It was the setting for *Pretty Woman*'s famous dinner scene and birthday parties for stars like John Travolta. "The years at Rex were magical for me," Puleo says.

He went on to work at restaurants in Beverly Hills before moving to Dallas, where he opened CiboDivino, a casual market and deli with a roster of 350 labels and 2,500 bottles in the racks on any given day. He still tastes wine about three times a week, and he teaches about the wines of the world in interactive classes. "I try to represent the wines and winemakers I know really well," he says.

Wines You Should be Drinking

Zibibbo - Try Firriato's Jasmin for a good introduction to this Sicilian dessert wine from the Muscat family.

Tasting Notes: Aromatic floral notes of orange blossom, pesca sciroppata (peaches in syrup), and fresh herbs such as thyme and oregano. A fruit-forward palate, with remarkable acidity and vibrant, pleasant salinity on the finish.

Food Pairing: Tuna carpaccio or shellfish, including sea urchin and oysters. Also great with soft cheeses or as an aperitif on hot summer days.



Franciacorta - "It's the best sparkling wine in Italy," says Puleo of this white from Lombardy. "It's just magic!"

Tasting Notes: Green apple, peach, and hazelnut on the nose, with notes of toasted bread and citrus. The palate is balanced, with crisp acidity, and yeastiness.

Food Pairing: Excellent by itself as an aperitif or with cheese. Pair with cold crab salad, oysters, shellfish, and shrimp cocktail.

Lambrusco - Cheap, sweet versions have given this grape a bad rap. Seek out high-quality vintages in all its forms: sweet, dry, rosé, or with a secondary fermentation, like Champagne.

Tasting Notes: Red berry and strawberry notes on the nose are well transferred to the palate, where the balanced acidity keeps the wine clean.

Food Pairing: This wine works from appetizer to dessert. Try it with beef carpaccio, butter and sage ravioli, or roasted duck. Excellent with a wild berry cheesecake.

Frascati - This crisp white from the hills around Rome is known as the "wine of the Pope."

Tasting Notes: Classic notes of wild flowers and golden apple on the nose are followed by a fruity palate charged with fresh peach. Almond in the mid palate with a mild acidity and long finish.

Food Pairing: Simple seafood pasta (or the Roman classic cacio e pepe) or light fish.

Nebbiolo - Puleo's favorite grape can be aggressive and bold, or soft in the case of Barolo or Castiglione Falletto.

Tasting Notes: High in acidity, tannins, and alcohol, this is without a doubt the grape of grapes. Rose petals, ripe fruit, leather, and spices on the nose. Elegant complexity on the palate, with red cherry fruit and lively tannins. Long finish.

Food Pairing: Aged cheeses, pasta with wild boar or other game, braised meats, and truffle dishes.

Rosso Conero - Wines from the Le Marche region enjoy a microclimate that changes every 200 meters, Puleo says. Rosso Conero is grown around Monte Conero, an Apennine mountain at the edge of the sea.

Tasting Notes: Complex, full, and intense, with jammy ripe fruit notes. Dry and warm with elegant tannins.

Food Pairing: Cheese, game, hearty-sauced pasta, roasted meats.

KATY TRAIL WEEKLY

Neighborhood News and Views • Community Calendar • Arts and Entertainment • 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.

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

KATY TRAIL WEEKLY

Neighborhood News and Views • Community Calendar • Arts and Entertainment • 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://katytrailweekly.com/dont-pass-on-puleos-pasta-pesto-pizza-p4818-190.htm>



How Customers Helped a Marketplace-Turned-Restaurant Succeed

May 10, 2018

Stephanie Burt

More often than not, experience does not teach us exactly what is going to happen; it teaches us how to deal with the unexpected. When Daniele Puleo, a 30-year veteran of the restaurant industry, and his wife, Christina, decided to open CiboDivino Marketplace in Oak Cliff's Sylvan Thirty complex in Dallas, Texas, they had a dream of a wine shop and takeaway market that would serve the neighborhood. But the neighborhood had other ideas.

Customer requests and marketplace trends prompted the couple to evolve the original idea of a market to more of a neighborhood eatery first, and market second. As CiboDivino celebrates its three-year anniversary this month, it looks as if their intuition and ability to adapt has paid off.

The space was originally set up as a wine shop and specialty foods store that also included a gold-tiled pizza oven. But the Puleos assumed it was the imported goods and other gourmet items, like prepared meals, craft beer, and some meats and cheeses that would be most popular among guests.

"We really believed that people would take home our specialty foods and cook," says Christina. "But from the beginning we started selling a lot of pizzas, and [customers] weren't buying products to cook."



Guests would come in, order a pizza, buy a bottle of wine, and then want to enjoy it on-premise. "After a couple of months, we realized that we didn't have enough seating," she says.

So in that first year, CiboDivino added more seating, and eventually added 10 family tables, reorganizing the space so there was more room for eating and less for shopping. After noticing those families took advantage of a small front lawn as a play area for children, the owners made plans so parents could enjoy a glass of wine and a meal as they watched over their kids.

"We'd spent a lot of time in Napa conceptualizing this place, and we knew that outdoor seating was key to the atmosphere we were looking to create," Christina explains, acknowledging that with all the children playing at the front, those interested in a child-free evening ended up feeling a bit shut out from outdoor seating.

So the couple continued to pivot, adding an upscale patio on the north side of the building that could be a relaxing experience for adults. It doubles as a special event area for birthdays or showers, and its flowing curtains that catch Texas breezes bring a bit of Napa or Napoli to the experience.

Soon, guests were clamoring for more than pizza. "We are very present on-site owners, so we're here almost every day, and people get to know us," Christina explains. "And Daniele has a following."

Previously, Daniele had worked for six years at Daniele Osteria, a restaurant named one of the 10 best restaurants—and Daniele one of the best chefs—by D Magazine and The Dallas Morning News. It wasn't long before CiboDivino guests began asking him to cook.

So he began adapting Puleo family recipes to expand the menu, working closely with executive chef Ryan Olmos to execute a farm-to-table strategy, and continuing to hand-select the 350 wine labels on offer. Thanks to this collaboration, CiboDivino now offers Sunday brunch, and the marketplace has partnered with Caviar for delivery of some of its most popular pizza, pasta, salad, and panini selections.

This Dallas hotspot has found success because owners were attentive. They watched what customers were purchasing through inventory tracking and on-site presence, and they developed an environment where guests felt comfortable voicing requests.

"We are here to serve the neighborhood," Daniele says. That's a neighborhood full of guests who enjoy his family recipes along with seasonal items from Olmos and pizza hot from the ovens—guests who come to the shop for farm-raised meat, local veggies, and wine. On a busy Friday night, 300 people can walk through the doors, and Daniele has plans to bring in even more by teaching tasting classes.

With owners who have a clear intent of service and willingness to go with the flow as requests flow in, CiboDivino Marketplace's evolution is poised to continue.

The Dallas Morning News

Why fizzy, happy Lambrusco wine should be as popular as rosé

November 9, 2017

Rebecca Murphy



Daniele Puleo, chef-owner of CiboDivino Marketplace on Sylvan in Dallas, is on a mission. "I want to turn the world on to Lambrusco, to make Lambrusco as popular as rosé," he says.

He acknowledges that the wine is misunderstood, thought of as cheap and soda-pop sweet, since that was the only style of Lambrusco sold in the U.S. in the 1970s and '80s. Today, you can find exciting and delicious Lambruscos from dry to sweet.

Lambrusco is a red, rosé and occasionally white effervescent wine. It is made dry (secco), slightly sweet (amabile), and sweet (dolce). The name Lambrusco comes from the family of grape varieties of the same name, which are thought to be domesticated from wild grapes.

It goes with everything

The best-known Lambruscos hail from the Emilia-Romagna region of Italy. You may not recognize the region for its wines, but you certainly know it for its iconic foods: Parmigiano-Reggiano, Prosciutto di Parma and balsamic vinegar of Modena.

"You can drink Lambrusco with an entire meal," says Puleo. "It works with appetizers, cheeses, meats, salads, and the sweeter Lambruscos go with dessert." Dry Lambruscos can be served with platters of salumi and prosciutto as well as fried chicken or smoked barbecue beef brisket.

The Dallas Morning News

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November 9, 2017

Rebecca Murphy



Fruity Bubbles

Puleo is excited about producer Cantina della Volta, which makes Lambruscos in the "classic style," where the second fermentation that produces the bubbles occurs in the bottle.

Both the red Spumante Brut 2009 and the Spumante Rosé 2013 are made from the Lambrusco di Sorbara grape, perhaps the most delicate of the Lambrusco varieties.

The rosé is light and delicate with strawberry, raspberry fruit and lively citrusy acidity. The red is very dark, almost black in color, with magenta bubbles. It is rich and savory with blackberry and blueberry fruit, with balancing acidity and smooth tannins.

"All it takes is one taste," Puleo says. "It's a happy wine. It puts a smile on your face."

CiboDivino is a market and a casual eatery with a bar and a big-screen television. It's a gathering place in the hip new Sylvan Thirty development, where on a sunny afternoon you might find children playing on the grassy square in front of the entrance while their mothers visit and watch, wine glass in hand.

You can pick up Italian food products, fresh meat or prepared dishes available for take-out. CiboDivino also delivers. Puleo has assembled an impressive selection of wines with an emphasis on Italian, of course. You can pick a bottle to drink there with pizza, or you can take them both home. He also serves wines by the glass, including Lambrusco.



Ryan Olmos

November 4, 2017
Chefs for Farmers



Chef Ryan Olmos was raised in South Texas in a large family. Due to his background, he lives a holistic lifestyle based on living off the land, taking no more than necessary and giving back to Mother Nature as much as possible.

Olmos began his professional career in San Antonio, TX. There he worked as executive chef at many iconic restaurants, including Gallagher's Steakhouse, Ruth's Chris Steakhouse, The Petroleum Club of San Antonio and the El Tropicano Riverwalk Hotel.

He was then brought on as executive chef at EatZi's and relocated his family to Dallas, TX. Through many years of working at EatZi's, Olmos gained the opportunity to open and run Urban Rio. His work at Urban Rio led him to be named "Unsung Kitchen Hero" by D Magazine, as well as one of the Top 10 Best New Restaurants and Top 100 Best Restaurants of Dallas.

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PRESS

What to Do This Weekend: Chefs for Farmers, Tequila and Tacos, and a Chicken Coop Snoop

November 1, 2017

Kathryn Debruler

Enjoy a whirlwind tour of street food stalls as part Chefs for Farmers pop-up market. Victory Park will be transformed into a night market featuring chefs and restaurants from across the country. Participating restaurants include Knife, Olivella's and CiboDivino Marketplace. Tickets are \$75.

What it be: Chefs for Farmers: Street Food Night Market

When it do: 7-10 p.m. Saturday, Nov. 4

Where dat is: 3090 Olive St.

What to Do This Weekend: Chefs for Farmers, Tequila and Tacos, and a Chicken Coop Snoop

October 30, 2017
Kathryn Debruler

When you crave brunch, what dish are you thinking of? Is it eggs Benedict with cayenne-speckled hollandaise and eggs poached just so? A pile of pancakes under a lava flow of maple syrup? An English breakfast so authentic that you begin to call soccer by its real name, football? Sure, OK, all of the preceding dishes have their merits. But are they sandwiches?

Look at it; this brisket sandwich deserves to be taken out on a date.
Ciabatta Uova e Manzo at CiboDivino



1868 Sylvan Ave.

For those doubting the efficacy of CiboDivino's brisket sandwich (formally known as ciabatta uova e manzo), rest assured that this Italian-style marketplace can, in fact, produce smoked brisket that can satiate even the most Texan of taste buds. Tender, beautifully smoky brisket is paired with a hearty ciabatta roll — one that provides just enough crunch while also being malleable. A few pickles provide little spikes of acidity and freshness. This sandwich's success is ultimately made by its simplicity, with good meat and bread prepared and delivered with little bravado.



Interview: 4 Foodie Questions with Chef Ryan Olmos Ahead of Chefs for Farmers

October 26, 2017

Lynn Bossange

Chefs for Farmers 2017 is coming up November 2nd – 5th and features days and nights of inspired eating and drinking courtesy of some very talented local and national chefs. From popping small bites to getting to know the farms behind our favorite plates, and even learning to build a better Bloody Mary, the weekend's events are a foodie's ultimate indulgence.

But this isn't just about the foodies – it's about chefs coming together in the name of local ingredients and the farmers who grow it. So let's get to know one Dallas chef who should certainly be on your radar.

Ryan Olmos, executive chef and managing partner at CiboDivino Marketplace, will be serving up his take on street food at the Street Food Night Market on Saturday, Nov. 4th.



ILID: Describe what being a chef who supports farmers means to you, both in the restaurant kitchen and your own.

Chef Ryan: I love bringing it back to basics. Supporting local farmers means sustainability for future generations. It's how we're supposed to eat. When you shop at the grocery store and see a great product, it's important to know where that product came from – it didn't just appear on the shelf.



ILID: What can diners expect from you at the Street Food Market Night?

Chef Ryan: Crostini with a white bean puree topped with fennel and pork jowl and baby greens as garnish.
(ILID writer wipes drool off keyboard, continues.)

ILID: D Magazine named you “Unsung Kitchen Hero.” What exactly did you do to earn this status?

Chef Ryan: I think my work ethic in the kitchen showed results and those results were noticed.

ILID: Which food trends excite you? Are there any you’re tired of?

Chef Ryan: I love how simplicity in food and getting back to the basics is coming back in style. I am over the over complexity in the food scene that is just for show. Let the food speak for itself.

Catch Ryan Olmos and all of the other talented chefs, farmers, and food artisans at Chefs For Farmers, November 2nd – 5th at various locations across Dallas. Tickets are on sale now at ChefsForFarmers.com

DALLAS
EATER

The Best Dallas-Fort Worth Destinations for Charcuterie Boards

October 23, 2017
Rachel Pinn



7 CiboDivino

Charcuterie with cheese, charcuterie with wine, charcuterie with espresso, charcuterie with pasta... it's all available at [Sylvan Thirty](#)'s CiboDivino. Chef Daniele Puleo has a hand in making everything in the shop, from smoked fish and turkeys, to hand-made pasta and of course, the charcuterie.

CiboDivino's Sunny, Breezy, Wine-Addled Patio Hosts the Loveliest New Brunch in Dallas

October 19, 2017
Kathryn Debruler

CiboDivino is a flexible business, bending with the varied needs of its patrons. It is a restaurant for those who crave a Neapolitan-style pizza or maybe just a night free from dishes. It is a budget-friendly wine bar with an open patio playing host to those looking to imbibe a glass or two. It is a small specialty grocery store, a breakfast spot and a grab-and-go counter, among other things.

When CiboDivino opened in the spring of 2015, it was the latest endeavor for owners Christina and Daniele Puleo (of Daniele Osteria and Brix Pizza and Wine Bar). The Puleos found the perfect home for their jack-of-all-trades marketplace in the mixed-use, master-planned, uber-hipster West Dallas/Oak Cliff development that is Sylvan Thirty. Two years later, CiboDivino boldly went where many have before but where few can emerge victorious: It went to the land of brunch.

Yes, you know this land. It is both magical and haunting; a place where every television channel plays The Brady Bunch, where every stream flows with hollandaise and where most conversations end in Prosecco-fueled tears. And while there is no hollandaise to be found at CiboDivino, there are Prosecco cocktails available by the glass (\$5) and by the carafe (\$22). Try the hibiscus cocktail, which looks like a sunset in a glass and tastes like one, too, with bright florals and lots of bubbles.



To order brunch, walk up to the main counter; you'll find hand-held menus and a helpful staff member waiting to take your order. Most entrees are between \$10 and \$12, with prices topping out at \$15 for a smoked salmon pizza and \$17 for steak and eggs. The menu might be described as casually Italian, making use of Italy's language and some of its favorite ingredients while also paying homage to American palates with dishes like stuffed pancakes (\$10) and brisket sandwiches (\$12).

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The star of the meal, though, had to be the polenta Valsugana. At just \$10, this plate is likely the best brunch deal in town. Here a square of griddled polenta is topped with melty Provolone, Bolognese sauce and a fried egg. The Bolognese is a delight on its own, with little bites of green peas and carrot breathing lightness into this quintessentially comforting, cool-weather sauce. Swiped up with a bite of nutty polenta and runny yolk, the Bolognese achieved new, brunch-kissed heights. The accompanying side of fresh fruit and potatoes fried generously in fat were thoughtful additions to a dish that needed none.

It's true that CiboDivino wears many hats: restaurant, market, wine bar. And now it is all of these things and an excellent place to brunch, too. And its sunny, open-air environ make this new brunch all the more notable.

1868 Sylvan Ave., D100. Sunday brunch is served 11 a.m. to 3 p.m.



PRESS

CiboDivino Jazz Brunch

October 13, 2017
Susie O.

CiboDivino Marketplace will host jazz guitarist, Todd Parsnow, for an upbeat Jazz Brunch this Sunday, October 15 at 11:00 am. The authentic Italian market has recently debuted a full-service brunch menu complete with Italian classics reimagined by Chef Daniele Puleo, PULEO prosecco cocktails and more. Guests are encouraged to come grab a seat on the concept's airy patio and enjoy a delicious Italian meal accompanied by the tunes of local jazz guitarist Todd Parsnow. Live music and brunch will be available from 11 a.m. – 3 p.m. No tickets necessary.

WHEN:

Sunday, October 15
11:00 am – 3:00 pm

WHERE:

CiboDivino Marketplace
1868 Sylvan Ave. D100
Dallas, TX 75208

<http://events.susiedrinksdallas.com/events/2017/10/15/jazz-brunch>

FALL/HOLIDAY 2017

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Raise a glass to the new year at one of these prime Dallas spots.



Courtesy CiboDivino Marketplace

TEXAS MUSIC'S GLOBAL ENVOY

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RELAX. REFRESH.

CIBODIVINO MARKETPLACE

Wine lovers wanting an Italian escape needn't leave the city this season. Daniele Puleo, chef and owner of CiboDivino Marketplace, used his years of wine experience and connections to curate a selection of over 350 wines, all available at his authentic Italian market. Additionally, Puleo and his wife have developed their own label, PULEO wines, with three varietals – Chianti, Pinot Grigio, and Prosecco. Guests are invited to enjoy a glass (or two, or three) of PULEO wine with a bowl of seasonal pasta. Or, buy an expertly-selected bottle of wine to enjoy at home in front of the fireplace. Cin cin!

214.653.2426 | cibodivinomkt.com

ZAGAT

20 Amazing Pizzas You Need to Try Right Now in Dallas–Fort Worth

October 5, 2017
Steven Lindsey

Whether arriving at your doorstep or your table, pizza makes any day better. To celebrate the round (sometimes square) masterpiece of dough, sauce and cheese, we've gathered 20 of the greatest pizzas around Dallas–Fort Worth, each fantastic in its own right—no matter how you slice it.



Prosciutto e rucola at CiboDivino Restaurant & Marketplace

Grab-and-go items from wine to imported goods make up a big part of the business at the Sylvan Thirty Italian market, but the aromas from the Stefano Ferrara oven will beckon you to stay. Order up this popular combo from chef Daniele Puleo featuring tomato, mozzarella, arugula, prosciutto, cherry tomatoes and shaved Parmesan.

1868 Sylvan Ave.; 214-653-2426



PRESS

New brunch menus to try in Dallas-Fort Worth

September 28, 2017
Tiney Ricciardi

Brunch is arguably the most important meal of the weekend. Scratch that—it's definitely the most important meal. It's the only opportunity diners get all week to kill two birds with one fork. It's there for the early risers at 11 a.m. and the late sleepers at 3 p.m. Plus, mimosas.

Dallas is a brunch happy city with plenty of options, but here are six restaurants with new menus to try.

CiboDivino Marketplace

This Italian shop in West Dallas is known as a go-to happy hour spot with wicked wine and cheese selections. But as of early September, it's also begun offering brunch. Dishes are inspired by chef Daniele Puleo's Sicilian roots, including the calzone toscana (Tuscan herb potatoes topped with eggs, artichoke salsa and a crisp onion cloud) and the pizza al salmone (pizza with brie cheese, arugula and smoked salmon). Other options include pancakes stuffed with buyer's choice of bacon, blueberries, ricotta or strawberries, and a brisket sandwich with a fried egg. Pair your meal with a prosecco cocktail for \$5 per glass or \$22 per carafe.

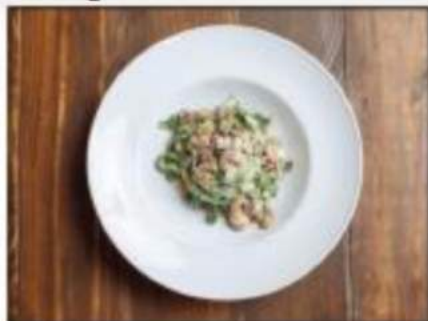
CiboDivino Marketplace serves brunch Sundays from 11 a.m. to 2 p.m. The restaurant/bar is located at 1868 Sylvan Ave., Suite D100, Dallas.



<https://www.guidelive.com/food-and-drink/2015/08/21/new-brunch-menus-try-dallas-fort-worth>

KATY TRAIL WEEKLY

CiboDivino puts twist on pasta



KATHY TRAN

Left to right: Farfalle, Spinache Fettuccine and Gnocchi at CiboDivino.

By Dotty Griffith
dotty.griffith@yahoo.com

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

The evolution of 2-year-old CiboDivino Marketplace (translates to divine food) means more divine pasta.

Chef-owner Danielle Puleo now serves pasta daily. Initially it was a Friday-Saturday special. More of Danielle'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.

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 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," asserts Puleo. 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.

Light and breezy mezzaluna (moon-shaped ravioli) stuffed with ricotta and spinach, also sauced with pesto, may be had in a gluten free version. Spinach fettuccine (flat noodles) with

wild mushrooms and crisp pancetta in a Parmigiana sauce is another full-flavored Cibo classic.

Gnocchi (potato dumpling pasta) with Gorgonzola (Italian blue cheese) 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 house-made 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, TX 75208
214-653-2426
cibodivinomkt.com



CiboDivino launches Sunday Funday brunch with fantastic ricotta pancakes, brisket sandwiches

September 22, 2017

Mike Hiller

Who doesn't like pancakes? Not the ones from a box, which are okay in a pinch, but the real ones, made from scratch using butter, whole milk and cake flour so they turn out light and fluffy? The folks at [Cibo Divino](#) beckoned us in to give their recently launched Sunday brunch a whirl. Theirs is the kind of a la carte brunch that offers those kinds of pancakes and a whole lot more.

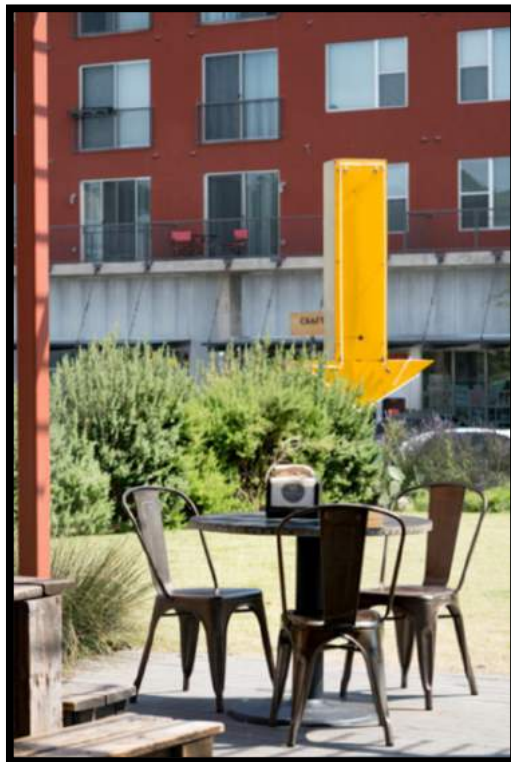
Like brisket stuffed between two halves of a ciabatta roll, breakfast pizzas with smoked salmon, crispy bricks of pork belly sided with hash browns, deep glasses of prosecco, and squares of grilled polenta topped with Bolognese sauce, just like they do in the mountains of northern Italy. And those pancakes? Stuffed with ricotta cheese or bacon or blueberries.

Good way to start Sunday Funday.

1868 Sylvan Ave., Dallas, [214-653-2426](tel:214-653-2426).



PRESS



<https://escapehatchdallas.com/2017/09/cibo-divino-launches-sunday-funday-brunch-fantastic-ricotta-pancakes-brisket-sandwiches/>



Sunday Brunch, Italian Style at CiboDivino Marketplace

September 17, 2017

Delia Jo



CiboDivino Marketplace, a popular casual Italian eatery and shop in Oak Cliff's SylvanThirty, is now offering a new brunch menu. The exciting new menu features dishes crafted by Chef Daniele Puleo which can be paired with PULEO Prosecco cocktails by the glass or by the carafe. Available only on Sundays from 11am-3pm, the new offering brings just another good reason to visit the chic European marketplace and cafe.

As fall weather arrives, take advantage of the beautifully renovated Italian Terraza.





The new menu is inspired by the world travels merged with Chef Puleo's Sicilian roots. Each entree comes with a side of fresh fruit. I was torn between a number of options. The Colazione Toscana with Tuscan herb potatoes comes topped with eggs in an artichoke salsa calabrese and crisp onion cloud. Bistecca e Uova (Steak and Eggs) also taunted my palate. I ended up ordering the Uova Fritte (shown at top of page) with fried egg, crispy bacon, diced tomatoes, and sliced jalapeño, and was pleased with my decision.

My dining companion tried the pancakes stuffed with ricotta, which were a delicate sweet offering, fluffy with fresh ricotta and topped with fresh fruit, powdered sugar, and a warm syrup drizzle.



The Smoked Salmon Pizza and Grilled Polenta dishes also sounded like very unique items I'd return for. The dishes we quickly devoured washed down well with outside the norm (for Dallas) brunch cocktails like the Hibiscus (Prosecco + cranberry juice) and the Rossini (Prosecco + strawberry puree). But don't worry, if you're totally basic all day e'ry day, the classic Mimosa is still on the menu, as is the Bellini. Each is available for \$5 a glass of \$22 for a full carafe, including an entire bottle of Prosecco.





If you happen to visit outside of brunch hours, don't fret, as the pizzas, pastas, meats, cheeses, and of course, wine, are all there for the taking (and yes, of course, consuming). Make yourself comfortable at a table and settle in for an experience that will make you feel less like you're in the hustle and bustle of Dallas, and more like you've just checked in for a tour of the Italian countryside.



PRESS



CiboDivino Marketplace

1868 Sylvan Ave.

Suite #D-100

Dallas, TX 75208

(214) 653-2426

Open Daily 11 a.m. – 10 p.m.

@cibodivinomkt www.facebook.com/cibodivinomarketplace



Come for lunch or dinner and try a Neapolitan pizza paired with a bottle of wine (you can buy retail price there and drink it with your dinner).



The market features over 300 wines, with varietals from all over, hand selected by Daniele Puleo



Options for easy at-home dining, plus an array of meats and cheeses



CiboDivino is the exclusive retailer of 44 Farms beef, and they'll grill it for you there free of charge



Sweet treats of all types, including gelato from Paciugo



Summer white wines under \$15 and what to pair them with

September 20, 2017



DALLAS
EATER

Where To Get A Hatch Chile Fix In Dallas

September 14, 2017

Daniel Rockey

Pizza, burgers, sundaes and more — all infused with New Mexico's favorite pepper

Hatch chili pepper season is in full swing, and to celebrate this crop of spicy green peppers from New Mexico, restaurants across Dallas are spiking burgers, queso, pizza, and more with the fiery chiles.

2 CiboDivino

Roasting Hatch peppers is a standard preparation, but roasting Hatch peppers in a screaming hot pizza oven ups the flavor. Cibo Divino is offering an Italian take on the south-of-the-border specialty by roasting them in-house, and blistering them black and delicious on top of their Hatch Pepper Pizzas.



Photo Credit - Kathy Tran

<https://dallas.eater.com/maps/where-to-find-hatch-chile-in-dallas>



PRESS

Love on a Budget: 8 Classy But Affordable Date-Night Dinners in Dallas

September 11, 2017

Brian Reinhart

The Sylvan Thirty Date Night Crawl: Whisk Crepes or CiboDivino, Jettison, Betty Ringer Ice Cream
1818 Sylvan Ave. (West Dallas)

The Sylvan Thirty development has done a fantastic job building a little date crawl. Start with a light bite for dinner at Whisk Crepes, the cozy Parisian café that somehow escaped and moved to Dallas, or CiboDivino, the Italian market with delightful pasta and pizza. At Whisk, split a big bottle of traditional French cider; at CiboDivino, opt for craft beers or Italian wine. But don't party too hard because you've still got to stop by one of the city's most sophisticated cocktail bars, Jettison, where the refinement of the drinks is matched only by the friendliness of the staff. If you can ever bring yourself to leave, swing by new Betty Ringer for a scoop of an ice cream flavor like Oaxacan chocolate, horchata or roasted banana pudding.

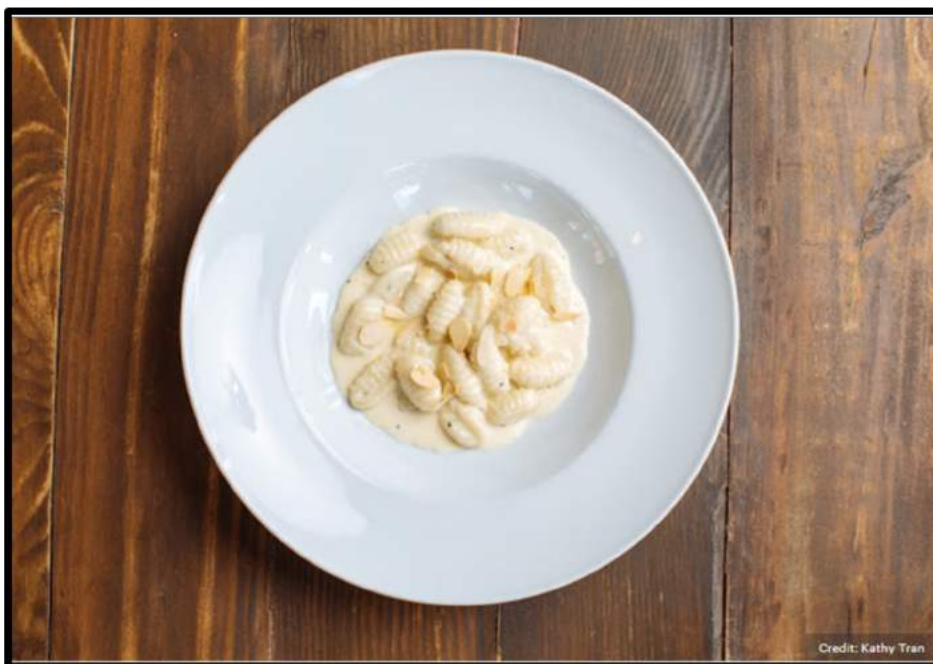
ZAGAT

Must-Try Italian Restaurants in Dallas/Fort Worth

September 11, 2017

Steven Lindsey

When an Italian craving strikes, these 14 must-try Italian restaurants in Dallas/Fort Worth will meet all your pasta, pizza and Sunday gravy needs. From a casually chic Italian spot in the Design District to a spare, modern Highland Park winner — and a lot in between — these are your best bets for any and all Italian cravings.



CiboDivino

Stock your pantry or stay for a leisurely meal at this Sylvan Thirty grocery and cafe offering dine-in and to-go eats, Italian and international foods, pizza, desserts, wine and beer.

Must-try dish: Gnocchi, cooked al dente and topped with a creamy gorgonzola sauce, drizzled with toasted walnuts and sprinkled with Parm

1868 Sylvan Ave. #D100; 214-653-2426



This roundup of Dallas restaurant news goes big and bright

September 1, 2017

Teresa Gubbins

Dallas saw more than its share of restaurant closures this summer, but all of the news in this roundup is happy and bright. There are big openings in Frisco, big-name chef appointments in Dallas, and bold new menus for lunch. Here's the latest happenings in Dallas dining news:

CiboDivino Marketplace, the cool wine bar and casual restaurant at the Sylvan Thirty complex, is hosting wine flights every Thursday, from 4-8 pm, featuring three varietals selected by chef-owner Daniele Puleo from a rotating selection of wines, for an entirely reasonable \$16

DALLAS

MODERN LUXURY



TRAVEL & RECREATION
LUXURY



From top: This
spa ballroom
Presidential Suite
at El Dorado
Costa Rica has
an indoor river and
a private pool; the
open-air living room
of the Presidential
Suite Suite.

FEAST OF EDEN

Top Texas chefs jaunt south of the border for a food-filled escape to the Riviera Maya.

By Rhonda Richter

Beneath the thatched roof of the Fuentes Culinary Theatre on a late-July night at El Dorado Royale—a spa resort by Karisma positioned on the shores of Mexico's Riviera Maya—guest chefs Daniele Puleo and Jon Stevens took turns at the helm of the full-scale demonstration kitchen. Bantering with each other throughout, the two friends guided diners through a four-course menu that included burrata-topped hass accompanied by a crisp eggplant slice; grilled beef rib-eye and braised beef cheeks with smoked potato puree; and wine pairings for each course by Jackson Family Wines. It was the last night of the first week of the

Lone Star Food, Art & Music Festival, a five-part culinary series that combines Texas chefs and musicians for a five-day food lover's getaway. In the days leading up to the finale dinner at Fuentes, Puleo and Stevens—of Dallas' CiboDivino Marketplace and Stock & Barrel, respectively—treated guests to a seafood paella-fueled beach party (with live music by Jamie Richards and Bo Phillips), a poolside pizza and focaccia lunch, a family-style feast at the resort's Santa Fe Grill and an experience dubbed Mayan Market, which took festivalgoers to a dry cove in the jungle for an open-air journey through the region's traditional Mayan recipes. **CONTINUED...**



11

Plays,
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Fair

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Plus
Highland
Our Annual
style, DMAs
Much More!

PRETTY IN THE MID-CITIES
How Sara Grace
Went From Bedford
To the Cover of Vogue

DALLAS SYMPHONY
Jaap van Zweden
Makes His Last Stand

ROUND FOOD ROUNDUP
Need Yet
y Pizza
lease!

F o o d r i n k

BEST FAMILY-FRIENDLY RESTAURANT
**CIBODIVINO
MARKETPLACE**

There is no better place for kids to be kids and parents to completely check out than at CiboDivino. Watch on a Friday night as children dart in all directions all at once on the manicured lawn. You'll find their parents nearby at picnic tables, finally able to pay more attention to their wine.

1868 Sylvan Ave., Ste. D100.
214-653-2426.

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BREN & BUTLER PR
EXPIRES: APR 2018 ISSUE

The Motherlode
ice cream bar from
Lake Highlands
Creamery

100 Favorite Dishes, No. 40: Literally Any Pasta Dish at CiboDivino

August 11, 2017

Beth Rankin



You probably already knew that CiboDivino in Sylvan Thirty is a solid spot to grab a Neapolitan pizza or a killer glass of wine super cheap, but if you haven't tried chef Daniele Puleo's pasta dishes, you're missing out.

Ranging from \$10 to \$18 a pop, they're not exactly budget pastas, but they're so worth the splurge. Changing with the seasons, the pasta menu currently features a farfalle with salmon, zucchini, leeks, white wine, tomatoes and fresh mint, along with a spinach fettuccine swimming in wild Parmigiano sauce with wild mushrooms and crispy pancetta. The housemade pastas are impeccably fresh, the sauces delicate but flavorful. Next time that pasta craving hits, CiboDivino is the spot to hit — and being able to sip a lovely bottle of wine for your meal for less than \$20 certainly doesn't hurt.

<http://www.dallasobserver.com/restaurants/dont-sleep-on-the-pasta-at-cibodivino-9754530>



How to make Linguine Bufala e Melanzane

July 21, 2017

Christine Cassen





The 25 Best Patios In DFW For Drinking And Dining

July 20, 2017

Whitney Filloon & Any McCarthy

There's no denying that it is absurdly hot in Dallas right now, but that somehow doesn't keep dedicated drinkers off the city's numerous patios. Dallas' patio culture is really like no other city.

Here, getting a drink means enjoying a killer margarita or fancy craft cocktail while sitting underneath misters and enjoying excellent people-watching, catching up with your crew, or (and perhaps most importantly) drinking so many beers that calling an Uber is absolutely required.

Whether in search of a great after-work happy hour or a lazy Sunday in the sun, these 25 excellent patios offer up Dallas' best al fresco dining. Find a spot in the shade, and just keep trying to remember that cooler temperatures are on the way...eventually.

6 Cibo Divino

The patio at Sylvan Thirty's multifaceted Italian market is buzzing every night with a post-work crowd sipping on wine and nibbling on the excellent wood-fired pizzas. A glass of prosecco and the potato and red onion pizza makes for a pretty awesome light dinner, if you ask us.



New eateries and dishes spice up this serving of Dallas restaurant news

July 14, 2017

Teresa Gubbins

In the Dallas dining world, newness is everywhere. There are new restaurants, new chefs, new owners, and new dishes being served all around. So much new! Here's the latest in Dallas dining news:

CiboDivino Marketplace has rolled out a series of summer seasonal pastas that sound light and refreshing, including fusilli with sautéed tuna, red onion, peas, white wine, and fresh parsley; corkscrew pasta with shrimp, tomato, asparagus, and pistachio; spinach fettuccine with mushroom, pancetta, and parsley; bowtie pasta with salmon, zucchini, leeks, tomato, and mint; and a gluten-free pasta stuffed with ricotta in pesto sauce, with walnuts and parmigiano.

This Dallas Restaurant Takes Farm Fresh to New Extremes

July 11, 2017

Merrit Stahle

Ryan Olmos, executive chef at CiboDivino Marketplace in Oak Cliff's Sylvan Thirty district, has a passion for organic produce that is hitting close to home — literally.

Olmos recently unveiled an organic farm where he lives in Midlothian, Texas, to provide fresh and healthy ingredients for dishes available at the market.

Cheekily named Olmos Famous Organics, his farm grows zucchini, cherry and heirloom tomatoes, eggplant, acorn squash, purple cauliflower, okra, Swiss chard, arugula, and bell peppers.=

Simply using non-GMO seeds, sunshine, and water, Olmos grows more than five pounds of crops every other day. He plans to add bok choy and cabbage when winter arrives, and also to expand his farm to include a fruit-tree orchard within the next year.

Inspired by the Mercati di Piazas in Italy where visitors shop for fresh produce, CiboDivino offers authentic Italian fare. The market's zucchini bread, summer salads, and vegetable medley (acorn squash, zucchini, eggplant, bell peppers, tomatoes tossed with salt, pepper, and olive oil) all feature produce grown at Olmos' farm.

"We take pride in serving dishes with honest and whole ingredients," he says, "just as it is done in Italy."

CiboDivino Marketplace, 1868 Sylvan Ave., 214.653.2426.

ADVOCATE

OAK CLIFF

Cibo Divino chef grows his own

July 11, 2017

Rachel Stone



Chef Ryan Olmos of Cibo Divino has a green thumb.

Olmos has a farm at his home in Midlothian, and he uses his own organic produce in the restaurant.

This season's harvest has included zucchini, heirloom tomatoes, cherry tomatoes, eggplant, squash, purple cauliflower, okra, Swiss chard, arugula and bell peppers.

Olmos plans to double the square footage of his garden over the next year. Currently, the produce is used in Cibo Divino dishes, including zucchini bread, salads and a vegetable medley. Olmos eventually would like to source 100 percent of the restaurant's produce from his farm, Olmos Famous Organics, and provide produce for sale to customers as well.



These are the 6 best food and drink events in Dallas this week

June 30, 2017

Teresa Gubbins

CiboDivino Marketplace, North Oak Cliff's authentic Italian market, is incorporating locally grown produce from Olmost Famous Organics, the Midlothian farm project of its executive chef Ryan Olmos. The chef-farmer invested in non-GMO seeds and grows his crops "with just sunshine and water." According to a release, he's producing two to three pounds every day. Dishes featuring his vegetables include summer salads such as one with Swiss chard, spinach, shaved carrots, toasted walnuts, and olive oil; and a vegetable medley with acorn squash, zucchini, eggplant, bell pepper, and tomato.



PRESS

CiboDivino Marketplace Growing Their Own

June 29, 2017



CiboDivino Marketplace, North Oak Cliff's authentic Italian market, is taking its "divine food" namesake to a new level. Passionate about sustainable farming and organic, locally-sourced produce, executive chef Ryan Olmos has launched his own farm at his home in Midlothian, TX. The project, Olmos Famous Organics, currently provides freshly-from-the-ground, organic produce for a variety of CiboDivino's bright dishes.

"At CiboDivino, we take pride in serving dishes with honest and whole ingredients, just as it is done in Italy," said executive chef Ryan Olmos. "We carefully select each product used throughout the market's menu and take pride in knowing the farms, ranches and purveyors we work with have the same wholesome outlook on food."



<https://cravedfw.com/2017/06/29/cibodivino-marketplace-growing-their-own/>

His passion for fresh, local ingredients and a desire to know everything about the life of every vegetable he serves, led Olmos to get his hands dirty and give it a try himself. Earlier this year, he started prepping his land with the goal to grow and source his own fruits and vegetables for CiboDivino. After his first “test run” to see what would respond to the soil, Olmos couldn’t be happier with how Olmos Organics is turning out.

The chef-farmer invested in non-GMO seeds and grows his crops with just sunshine and water. And, not only is his produce growing in this environment, it’s thriving, producing over five pounds every other day. Olmos has started incorporating his organic produce into dishes at the market and even creating some new ones. Dishes featuring his vegetables include Zucchini Bread, a number of fresh, summer salads such as one with Swiss chard, spinach, shaved carrots, toasted walnuts and olive oil and a Vegetable Medley of acorn squash, zucchini, eggplant, bell peppers, tomatoes tossed with salt, pepper and olive oil. Yet, the chef’s favorite way to enjoy his summer harvest remains simply washed and thrown on the grill, letting the natural flavors shine.



Current Olmos Famous Organics produce selection includes:, Zucchini, Cherry Tomatoes, Heirloom Tomatoes, Eggplant, Acorn Squash, Purple Cauliflower, Okra, Swiss Chard, Arugula, Bell Peppers.

Over the next year, Olmos will double the square footage of his farm and expand his selection of produce to include a fruit tree orchard. He is particularly excited about a small goji berry plant, currently only a few inches high, that will take three years to bloom and produce fruit.

Olmos’ goal is to eventually provide CiboDivino with enough produce that the market is 100% sourced by Olmos Famous Organics. He plans to have enough produce to eventually sell to guests at the market as well. However, for now, Olmos is focusing on planning his winter produce, which will include bok choy, cabbage and much more.

The Dallas Morning News

Oak Cliff nonprofit invites you to stumble onto art, music and dance with your morning coffee

June 18, 2017

Manuel Mendoza

Wander over to Sylvan Thirty to grab a coffee at Houndstooth or breakfast at Taco Deli, and you might be surprised to find yourself in the middle of a summer solstice celebration. That's how Over the Bridge Arts planned it.

Making art more approachable is the goal of the new Oak Cliff nonprofit. Started by three dancers who live there, their first event on Saturday, June 24, brings together visual and performing artists for a free day of art, music and dance you can walk right up to. They're calling it Summer Solstice Artspot.

Artspot runs from 9 a.m. to 9 p.m., opening with yoga and live music sponsored by Sync Yoga, followed by a kids-and-parents dance class, and a performance by Dallas Neo-Classical Ballet on the lawn outside Cibo Divino.

As night falls, cocktails will be available at Jettison and the jazz-folk duo Gin & Bones will perform. Back on the Cibo Divino lawn, Andre Jones will lead a closing drum circle. Two silent auctions will help defray costs. Donations can be made at overthebridgearts.org.

Father's Day Picnic in the Park

June 14, 2017

Shannon Sutlief

CiboDivino Marketplace will host the perfect Father's Day Cook-Out on Sunday, June 18 from noon to 5:30 p.m. located on the lawn and patio area of the marketplace.

Guests will choose from a selection of 44 Farms steak cuts, prepared by chef Ryan Olmos, and enjoy classic sides and pasta salads to round off a delicious meal. Guests can also perfectly pair their food with one of CiboDivino's 11 craft beers on tap or one of Daniele Puleo's top picks for vino, including varietals from his own label PULEO.





These are the 6 best food and drink events in Dallas this week

June 13, 2017

Diana Oates

Wine Dinner for you? Check. Happy hour for your dog? Check. Cookout for Dad for Father's Day? Check and check. Consider this week planned.

Sunday, June 18

Father's Day Cookout at CiboDivino Marketplace

Guests can choose from a selection of 44 Farms steak cuts, prepared by chef Ryan Olmos, and enjoy classic sides and pasta salads to round off a delicious meal. They can also pair their food with one of CiboDivino's 11 craft beers on tap or one of Daniele Puleo's top picks for vino, including varietals from his own label, Puleo. There will also be lawn games since this is, of course, a family affair. Food items are available à la carte, and the cookout lasts from 12-5 pm.



10 New Venues in Dallas/Fort Worth for Summer Entertaining and Events

June 8, 2017

Amy Gordon

DALLAS/FORT WORTH Here's a look at new Dallas/Fort Worth eateries, drinking spots, hotels, conference areas, private rooms, and other spaces to open for events this summer. The new and renovated Dallas/Fort Worth venues are available for corporate parties, weddings, fund-raisers, outdoor functions, business dinners, teambuilding activities, conferences, meetings, and more.

CiboDivino Marketplace in Oak Cliff completed a renovation in May, adding an al fresco Italian garden to the Italian farmhouse-inspired space. The outdoor area now features updated decor like curtains, twinkling lights, bushes, and planted herbs lining the perimeter of the space.

Planners can utilize the new space for groups of as many as 55 seated or 85 cocktail style. Inside, patrons can roam between the on-site pizzeria, craft beer bar, café, and other culinary offerings.

For buyouts, the 4,400-square-foot CiboDivino accommodates as many as 130 seated or 170 cocktail style.





Foodie Friday: Best Patios

June 9, 2017

Staff

DALLAS – PATIO RESTAURANTS IN DALLAS FORT WORTH

CIBO DIVINO

Address: 1868 Sylvan Avenue Dallas, TX 75208 [Click for Google Map](#)

Date/Hours: Daily 10am – 10pm



CiboDivino Marketplace presents Father's Day Cook-Out

Staff

June 9, 2017



CiboDivino Marketplace will host the perfect Father's Day Cook-Out on the lawn and patio area of the marketplace. Guests will choose from a selection of 44 Farms steak cuts, prepared by chef Ryan Olmos, and enjoy classic sides and pasta salads to round off a delicious meal. Guests can also perfectly pair their food with one of **CiboDivino's** 11 craft beers on tap or one of Daniele Puleo's top picks for vino, including varietals from his own label, *Puleo*.

Since this is a family affair, games will be made available for the whole family to enjoy on the lawn. Guests are even encouraged to stop by the patio to enjoy their specialty steaks and mouthwatering sides with their loved ones.

EVENT DETAILS

WHEN

6.18.17 | 5:30 pm

WHERE

1868 Sylvan Ave. #D100

Dallas, TX 75208

PHONE

214-653-2426



PRESS

Father's Day Cook-Out

June 9, 2017
Staff

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WHEN:

Sunday, June 18
Noon – 5:30 p.m.

WHERE:

CiboDivino Marketplace
1868 Sylvan Ave. D100
Dallas, TX 75208



The Best Food & Drink Events in Dallas, June 2017

June 2, 2017

Rachel Pinn

We're now rounding the corner straight into summer, and along with those higher temps, this month's line-up of Dallas-Fort Worth food events is coming in hot.

Below, check out Eater's carefully-curated guide to June's best food and drink related shindigs, ranging from whiskey tastings and wine dinners to cooking classes and charitable affairs. There's something here for every taste and budget, so get those reservations in or come as you are. There's guaranteed to be a food event to suit you, no matter your style.

J Vineyards Wine Tasting

- Where: CiboDivino Marketplace (1868 Sylvan Ave. D100)
- Cost: Complimentary
- When: Thursday, June 1 from 5:30 p.m. to 8:30 p.m.
- Details: A California wine producer known for their estate vineyards, contemporary winery, and world-class hospitality, J Vineyards will guide guests through varietals while they browse authentic Italian goods in the market at CiboDivino.



PRESS

Best places to take dad on Father's Day in Dallas-Fort Worth

June 1, 2017

Brooke Palandro

Not all Dads have the same taste. Some enjoy grilling at home, others like dinner out on the town. Some may prefer a tall glass of great beer over dining out at all. This Father's Day, show Dad how much you really care by taking him somewhere just right for him, whether that's a barbecue feast, a brewery, a cigar lounge or someplace else.



CiboDivino Marketplace

CiboDivino Marketplace is letting Dad choose his cut of 44 Farms steak, and then chef Ryan Olmos will grill it to perfection outside on the patio. Grab a few sides and a beer or glass of wine and get your friendly family competition going with games provided by CiboDivino. June 18, from 12 to 5 p.m. Prices vary. 1868 Sylvan Avenue, Dallas. 214-653-2426. cibodivinomkt.com.



PRESS

Complimentary Wine Tasting

June 1, 2017
Staff

CiboDivino Marketplace will offer a complimentary wine tasting with J Vineyards. The night will include a guided tasting through the various varietals, while guests browse through a plethora of authentic Italian goods in the market. Guests are also encouraged to grab a glass and dine at the market with one of the hand-crafted dishes prepared by chef Daniele Puleo.

J Vineyards has established a reputation as one of the top sparkling and varietal wine producers in California. They are known for their estate vineyards, contemporary winery, and world-class hospitality. This vineyard's goal is to create a portfolio that offers sophistication and food-friendliness for all occasions.



CiboDivino Marketplace presents Complimentary Wine Tasting

June 1, 2017

Staff



CiboDivino Marketplace will offer a complimentary wine tasting with J Vineyards. The night will include a guided tasting through the various varietals, while guests browse through a plethora of authentic Italian goods in the market. Guests are also encouraged to grab a glass and dine at the market with one of the hand-crafted dishes prepared by chef Daniele Puleo.

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EVENT DETAILS

WHEN

6.1.17 | 5:30 pm

WHERE

1868 Sylvan Ave. #D100
Dallas, TX 75208

WEBSITE

<https://cibodivinomkt.com/>

PHONE

469-206-6873

TICKET INFO

Admission is free.

<http://dallas.culturemap.com/eventdetail/cibodivino-marketplace-complimentary-wine-tasting/>



CiboDivino Complimentary Wine Tasting

May 31, 2017

CiboDivino Marketplace will offer a complimentary wine tasting with J Vineyards on Thursday, June 1 at 5:30 p.m. The night will include a guided tasting through the various varietals, while guests browse through a plethora of authentic Italian goods in the market. Guests are also encouraged to grab a glass and dine at the market with one of the hand-crafted dishes prepared by chef Daniele Puleo. J Vineyards has established a reputation as one of the top sparkling and varietal wine producers in California. They are known for their estate vineyards, contemporary winery, and world-class hospitality. This vineyard's goal is to create a portfolio that offers sophistication and food-friendliness for all occasions. The tasting is complimentary to all guests, and will be available from 5:30 p.m. to 8:30 p.m.



PRESS

Citilist: Pet-Friendly Patios

May 24, 2017

Staff

I was inspired by Lucy, my mom's lush of a log (pictures, right), to round up some of the dog-friendly drinking patios in our fair city. Why not take Fido along for the ride?
Cibodivino (in Sylvan Thirty, West Dallas)

PARK CITIES PEOPLE

TACA Lexus Party on the Green

May 24, 2017

Imani Lytle



Ryan Olmos and Chef Daniele Puelo (CiboDivino) at the TACA Lexus Party.
(Courtesy of TACA)



Blogger Night Out at CiboDivino Marketplace

May 18, 2017

Elizabeth



I have blogged for a few months now and finally attended my first “official” blogger event. How exciting, y’all!

Last month, Ginger from The Ginger Marie Blog hosted a blogger night out at CiboDivino Marketplace in Oak Cliff. Not only were we able to sip on champagne and explore their tasty menu, but we were also able to meet many fellow bloggers from the Dallas/Fort Worth area. As an added perk, we also received a swag bag from local vendors in the Sylvan Thirty area. *Double YAY!* 🙌

It was exciting to finally take many of my online connections to an offline setting and have one-on-one time in person. I met bloggers with interests in fitness, lifestyle, fashion, travel, and much more.

Overall, I am so incredibly happy to have attended the event. I am so thankful to be a part of the blogger network in Texas and I am excited to build stronger relationships with my fellow bloggers, share tips and tricks, and attend more events together.

If you are a blogger, I definitely recommend reaching out to other bloggers to build a network in your city. It is a great feeling to know you can lean on others for support, encouragement, and creativity as you continue your blogging career.

I am looking forward to attending more blogger events and connecting with more bloggers in the future!



Last but not least, I also recommend visiting CiboDivino Marketplace. This was my first time visiting this cute spot and I fell in love with it. CiboDivino Marketplace is a great place for families and friends. They have a great selection of wine, local craft beers, pizza, ice cream, and much more. Additionally, CiboDivino can be your one-stop-shop for buying specialty meats, cheeses, and many more grocery items to create dishes from around the world.

Have you attended a blogger event in your city? Which event has been your favorite?





PRESS

Will Bike For Beer: The Five Most Bike-Friendly Bars and Restaurants in Dallas

May 18, 2017

Beth Rankin

Anything in Trinity Groves

3011 Gulden Lane

Bonus bike-friendly spots nearby: Continue along the Trinity Skyline Trail and head into the Design District, which is filled with local breweries (Community, Noble Rey and the new Pegasus City are just a few) and spots like Taco Stand and Rodeo Goat, or head down Sylvan to enjoy some of the city's best taco stands, including Trompo and Tacos Mariachi. You're also not far from Chicken Scratch and the Foundry or, around the corner, Sylvan Thirty, where you can grab coffee at Houndstooth, wine and pizza at **Cibo Divino**, ramen from Ten or smoothies at JuiceLand.



2017 TACA Lexus Party on the Green

May 11, 2017

Alex Bentley

Continuing its 50th Anniversary Celebration, TACA will present its popular chef-inspired party, TACA Lexus Party on the Green. Co-chaired by Tia Wynne and Katherine Wynne, the evening includes celebrity chef tastings, a wine cork pull, silent auction packages, live music, and performances by TACA-supported arts organizations.

Celebrity chefs will include:

- Chef Daniele Puleo, CiboDivino

Entertainment includes Michael D. Fitzpatrick, an award-winning international cellist, and Studio 54, a favorite dance band.

EVENT DETAILS

WHEN

5.12.17 | 7:30 pm

WHERE

2403 Flora St.
Dallas, TX 75021

WEBSITE >

PHONE

214-520-3926

TICKET INFO

\$375-\$500 | Sponsorship starts at \$7,500



TACA Lexus Party on the Green Set for May 12 at AT&T's Sammons Park

May 7, 2017

Support TACA (The Arts Community Alliance) whose mission is to fund the performing and visual arts by attending TACA Lexus Party on the Green. Get your fill of fabulous eats and gorgeous views in a fun, chic outdoor setting in the Arts District, with not-to-be-missed signature plates from local celebrity chefs and live performances by TACA supported arts organizations.

WHEN: Friday, May 12

Chef Daniele Puleo / CiboDivino Marketplace

Entertainment includes Michael D. Fitzpatrick, an award-winning international cellist, and Studio 54, a favorite dance band.

Sponsorships and tickets are available. VIP tickets, which give early entry at 6:30 p.m., are \$500. General tickets are \$375 with admission at 7:30 p.m.

Late night tickets, which allow guests to enter at 9:30 p.m., are \$150.

PARK CITIES PEOPLE

CiboDivino Marketplace Italian Food & Wine Pairing Experience with Firriato Wines

May 3, 2017

CiboDivino Marketplace will host an authentic Italian tasting experience by joining the Sicilian talents of chef Daniele Puleo and Firriato Wine Ambassador Marco Scapagnini. The night will consist of a selection of Italian bites prepared by chef Daniele that will complement each of the four Firriato wines in the flight presented by Scapagnini.

May 3 @ 6:00 pm - 8:00 pm

\$35

Details	Venue
Date: May 3	CiboDivino Marketplace
Time: 6:00 pm - 8:00 pm	1868 Sylvan Ave. D100 Dallas, TX 75208 United States
Cost: \$35	Website: https://www.cibodivinomkt.com/
Website: https://www.cibodivinomkt.c...	



This Week // Cinco De Mayo

May 2, 2017

It's Cinco de Mayo week. Most Dallasites have a go-to place to enjoy their favorite margarita and taco combo, but if you need some direction, we've got you covered. And if that isn't your thing, there are a variety of other events to fill your schedule and your stomach, from a John Tesar book signing at Knife to a whiskey extravaganza at InterContinental Dallas.

Wednesday, May 3

Firriato Wine Tasting at CiboDivino Marketplace

This authentic Italian tasting is hosted by chef Daniele Puleo and Firriato wine ambassador Marco Scapagnini. The event features a selection of Italian bites prepared by chef Puleo that will complement each of the four Firriato wines in the flight presented by Scapagnini. Tickets are \$35, and the tasting begins at 6 pm.

<http://dallastexasrealestateblog.com/this-week-cinco-de-mayo/>



The Best Food & Drink Events in Dallas, May 2017

May 2, 2017

Rachel Pinn

Taco festivals, lamb dinners, margarita parties and more

April showers bring May... well, most likely more showers, but also celebrity dinners, charity events and lots more. Below, you'll find our usual carefully curated list of food-based events: from traditional wine dinners and multi-course evenings to charitable affairs and guest chef appearances. There's something here for every taste and budget, so get those reservations in or come as you are. There's a food event to • Where: Cibosuit you, no matter your style.

Italian Wines & Bites

Divino Marketplace (1868 Sylvan Ave. D100)

- Cost: \$35; tickets available for purchase here.
- When: Wednesday, May 3 from 6:00 to 8:00 p.m.
- Details: Taste Italy by the flight without leaving Dallas at CiboDivino in Sylvan Thirty. Chef Daniele has joined with Firriato Wine Ambassador Marco Scapagnini to create a spread of sips and bites from Sicily.



These are the 10 best food and drink events in Dallas this week

May 2, 2017

Diana Oates

It's Cinco de Mayo week. Most Dallasites have a go-to place to enjoy their favorite margarita and taco combo, but if you need some direction, we've got you covered. And if that isn't your thing, there are a variety of other events to fill your schedule and your stomach, from a John Tesar book signing at Knife to a whiskey extravaganza at InterContinental Dallas.

Wednesday, May 3

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PRESTON HOLLOW PEOPLE

CiboDivino Marketplace Italian Food & Wine Pairing Experience with Firriato Wines

May 1, 2017

CiboDivino Marketplace will host an authentic Italian tasting experience by joining the Sicilian talents of chef Daniele Puleo and Firriato Wine Ambassador Marco Scapagnini. The night will consist of a selection of Italian bites prepared by chef Daniele that will complement each of the four Firriato wines in the flight presented by Scapagnini.

May 3 @ 6:00 pm - 8:00 pm

\$35

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Cost: \$35	Website: https://www.cibodivinomkt.com/
Website: https://www.cibodivinomkt.c...	



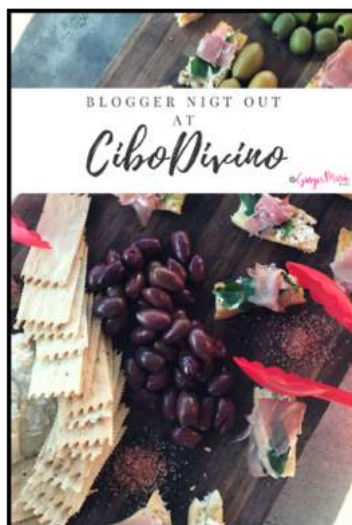
Blogger Night Out at CiboDivino

April 25, 2017

Ginger Marie



Last week, I hosted a super casual blogger event at CiboDivino Marketplace. Bloggers of all niches met up, ate yummy bites, and sipped on delicious wine! If you've never been to CiboDivino Market place, it's a one stop shop for your Italian fix. They have a restaurant, a meat counter, pastries, prepared meals, a bar and more! They even have a Paciugo. When you read that, it may sound like it has a lot going on, but trust me it is the cutest place with the best atmosphere! Check out the gallery above for pictures from the event!





CiboDivino Marketplace presents Firriato Wines' Marco Scapagnini

April 24, 2017

Alex Bentley

CiboDivino Marketplace will host an authentic Italian tasting experience by joining the Sicilian talents of chef Daniele Puleo and Firriato Wine Ambassador Marco Scapagnini. The night will consist of a selection of Italian bites prepared by Chef Puleo that will complement each of the four Firriato wines in the flight presented by Scapagnini.

Firriato Wines has established itself as the leader in Sicilian wine, despite being relatively new in the wine marketplace. Their goal is to create dynamic and unique wines that represent the natural Sicilian terroir, with an emphasis on native grapes, cultural and natural heritage, sustainability, environmental protection and organic vineyards. The brand currently claims six Sicilian estates and exports their wines all over the world.

EVENT DETAILS

WHEN: 5.3.17 | 6:00 pm

WHERE 1868 Sylvan Ave. #D100 Dallas, TX 75208

PHONE: 214-653-2426

TICKET INFO: \$35





Cibo Divino: Wine & Dine with Chef Danielle Puleo And Firriato Wines

April 20, 2017

Susie O.

Who:

CiboDivino Marketplace

What:

CiboDivino Marketplace will host an authentic Italian tasting experience Wednesday, May 3 at 6 p.m. by joining the Sicilian talents of chef Daniele Puleo and Firriato Wine Ambassador Marco Scapagnini. The night will consist of a selection of Italian bites prepared by chef Daniele that will complement each of the four Firriato wines in the flight presented by Scapagnini.

Firriato Wines has established itself as the leader in Sicilian wine, despite being relatively new in the wine marketplace. Their goal is to create dynamic and unique wines that represent the natural Sicilian terroir, with an emphasis on native grapes, cultural and natural heritage, sustainability, environmental protection and organic Vineyards. The brand currently claims six Sicilian estates and exports their wines all over the world.

Tickets for the event are \$35 and available for purchase [here](#). Limited seating is available.

When:

Wednesday, May 3
6 p.m.-8 p.m.

Where:

CiboDivino Marketplace
1868 Sylvan Ave. D100
Dallas, TX 75208



PRESS

Return to Riviera Maya: A Culinary Trip Preview Party at CiboDivino

April 19, 2017

Shannon Sutlief

Thursday, April 20, 2017. 6:00 p.m. – 7:00 p.m. 21+.

FREE

Join chef Daniele Puleo of CiboDivino Marketplace and chef Jon Stevens of Stock & Barrel as they team up for a cocktail party series to highlight the cuisine they will create together this summer at the Lone Star Series Food, Art & Music Festival. Guests will enjoy bites and wines and learn about the Lone Star Festival to be held in Riviera Maya this summer.



Spring Pasta

April 14, 2017

Staff



Chef Daniele Puleo from CiboDivino Marketplace is bringing a taste of Italy to North Texas. He whips up some spring pasta for the folks on Good Day.

1 lb fusilli pasta
1/2 lb cherry tomatoes
3/4 lb medium size shrimp
1 medium size zucchini
1 burrata
1 tbs unsalted butter
1/2 cup basil pesto
1/2 cup white wine
1/4 cup extra virgin olive oil
Salt and Pepper to taste

For the pasta: Bring water to a boil and pour in fusilli. Stir well and after about five minutes add one tablespoon of sea salt. Cook fusilli for a total of nine minutes. This is the same amount of time it will take to make the sauce.

For the sauce: In a large pan on a medium heat pour EVOO and butter and heat for one minute. Add zucchini and cherry tomatoes, raise the heat to medium high and simmer for about three to four minutes, stirring occasionally. When hot, add the shrimp simmering for an extra two minutes before splashing the wine; salt and pepper the mixture and simmer for a few minutes to let the alcohol evaporate. Remove from heat and finish with the fresh basil pesto. Add the sauce to the pasta pot already drained and mix the fusilli together with the sauce.

After plating the pasta shred some burrata on top and serve immediately.

LINK: www.cibodivinomkt.com



PRESS

Steaks on the Patio

April 14, 2017

Shannon Sutlief

Guests will be able to select any fresh 44 Farms steak from the marketplace and have it grilled to order by chef Ryan Olmos. CiboDivino has long been the exclusive retailer for 44 Farms Ranch, a four-generation, family run ranch and farm in Cameron, TX devoted to providing the highest quality of meat to their customers. Guests can expect an impressive selection of meats packed with flavor and grilled to perfection. Some Pertinent Links:

Event information from venue

Information provided by the venue



The Dallas Arboretum Food and Wine Festival

April 14, 2017

Staff

Thank you so much to everyone who attended our first ever Food and Wine Festival and made it such a success.

Please feel free to find us on social media to share your images using the hashtag #DAFoodandWine.

And keep your eyes on this page for more information about the 2018 Food and Wine Festival, to be held on March 22, 2018.

Special thanks to Chef Sharon Van Meter for all her invaluable help, and to all the participating chefs and wineries!

- Chef Daniele Puleo, CiboDivino



Threatening Skies Cleared Just In Time For 1,300 To Eat, Drink And Celebrate The Inaugural Dallas Arboretum Food And Wine Festival

April 14, 2017

Jeanne Prejean

What they discovered were four areas throughout the grounds, each one representing a different region (Pan Asian, Southern American, American Bistro and Mediterranean) featuring loads of area chefs (Chef Daniele Puleo of CiboDivino)



Steaks on the Patio

April 13, 2017

Susie O.

CiboDivino Marketplace pairs the best warm weather tradition, grilling out, with its stunning patio for the perfect spring afternoon.

Guests will be able to select any fresh 44 Farms steak from the marketplace and have it grilled to order by chef Ryan Olmos. CiboDivino has long been the exclusive retailer for 44 Farms Ranch, a four-generation, family run ranch and farm in Cameron, TX devoted to providing the highest quality of meat to their customers. Guests can expect an impressive selection of meats packed with flavor and grilled to perfection. The "Steaks on the Patio" event will be held on Saturday, April 15 from 4 p.m. – 8 p.m.

WHEN:

Saturday, April 15

4 p.m. – 8 p.m.

WHERE:

CiboDivino Marketplace

1868 Sylvan Ave. D100

Dallas, TX 75208

SPRING 2017

THE DEFINITIVE GUIDE TO DALLAS

HOTEL MAGAZINE

DALLAS

Celebrate SOLUNA

**The International Music & Arts
Festival's Brilliant Vision**

10 TOP TEN Dallas Patio Bars

Springtime is here, bringing along the promise of sunshine, touch of warm weather with gentle breezes, and scent of blooming flowers. But for the city of Dallas, this time of year is reminiscent of beckoning aromas of favorite dishes wafting through fresh outdoor air coupled with the sounds of glasses clinking and friends laughing. We call it "patio perfect," and to celebrate our favorite season, we've compiled a list of beloved outdoor spaces around Dallas-Fort Worth to dine and drink al fresco.

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Bes



CiboDivino Marketplace

LOCATION: NORTH OAK CLIFF

Guests can enjoy pizza, cheeses and meats, gelato and other Italian goods on CiboDivino's spacious, lively patio with a glass (or bottle) of wine available at retail price. This family-friendly patio has enough space for the kids to play on the lawn and the adults to enjoy each other's company over drinks.

PARK CITIES PEOPLE

Return to Riviera Maya: A Culinary Trip

April 5, 2017

Staff

Join chef Daniele Puleo of [CiboDivino Marketplace](#) and chef Jon Stevens of [Stock & Barrel](#) as they team up for a cocktail party series to highlight the cuisine they will create together this summer at the [Lone Star Series Food, Art & Music Festival](#).

The two events will be held at Stock & Barrel on April 5 and CiboDivino Marketplace on April 20 for guests to enjoy bites and wines and learn about the Lone Star Festival to be held in Riviera Maya this summer.

Details

Date:

April 5

Time:

6:00 pm - 7:00 pm

Cost:

Free

Venue

[Stock & Barrel](#)

316 W David St.
Dallas, TX 75208 United States

Phone:

469-206-6873



JUST IN: Annual TACA Lexus Party On The Lawn Is Relocating From The Mansion To AT&T Performing Arts Center's Sammons Park

April 5, 2017

Jeanne Prejean

As of today, the participating chefs will include: **Chef Daniele Puleo** of CiboDivino



These are the 9 best food and drink events in Dallas this week

April 4, 2017

Diana Oates

With March Madness officially coming to a close, it is time to forget the beer and wings and get back to the Dallas basics — wine and fancy finger foods. This week is packed with festivals (hello, Savor Dallas), fundraisers, and cocktail parties featuring all that and more. Here are this week's top events:

Return to Riviera Maya Cocktail Party at Stock & Barrel

Enjoy bites and wines and learn about Lone Star Series Food, Art, & Music Festival that is happening in Riviera Maya at El Dorado Royale this summer, featuring Daniele Puleo of CiboDivino Marketplace and Jon Stevens of Stock & Barrel. Jeroen Hanlo, VP of food and beverage operations at Karisma Hotels & Resorts, will be on hand to discuss the events happening this summer and answer any questions about the property. The event is free and starts at 6 pm.



These Dallas Chefs Will Be Cooking in Mexico

April 4, 2017

Eve Hill-Agnus

Can't go? They'll be whipping up a local sneak peek.

We sometimes know the sorts of things chefs are up to in their off hours from their Instagram feeds—foraging for morels or trekking for wine in Italy. The Lone Star Series Food, Art and Music Festival to be held over five weeks at the El Dorado Royale resort on the road between Cancun and Tulum, near Carmen Del Playa, Mexico gives us a good sense of what a handful of Dallas chefs will be doing with themselves and their knife skills in the summer and early fall.

If there were ever any proof that Texas is one of the leading exporters of vacationers to Mexico, and that within that market, Dallas is prime, this of course is it. The series is the first of its kind at the resort, and for the line-up (2 chefs will team up to lead each of the five week-long sessions), Karisma Hotels and Resorts has hit up a hot roster (our own Matt McCallister, Houston's Hugo Ortega).

But this is what it means for you. Should you be intrigued by the notion of an out-of-this world vacation on pristine sands, you can start dreaming. But also, each chef is hosting what amounts to an open house to titillate you with bites representative of what they'll be serving in Mexico. If that sounds up your alley, the schedule is below.

Jon Stevens, Stock and Barrel: April 5, 2017 6 p.m.

Matt McCallister, Filament: April 17, 2017 6 p.m.

Daniele Puleo, Cibo Divino: April 20, 2017 6 p.m.

Robert Lyford, Patina Green: May 11, 2017 6 p.m.

Abraham Salum, Salum: May 23, 2017 6 p.m.



PRESS

Return to Riviera Maya: A Culinary Trip Preview Party

April 4, 2017

Shannon Sutlief

Join chef Daniele Puleo of CiboDivino Marketplace and chef Jon Stevens of Stock & Barrel as they team up for a cocktail party series to highlight the cuisine they will create together this summer at the Lone Star Series Food, Art & Music Festival. Guests will enjoy bites and wines and learn about the Lone Star Festival to be held in Riviera Maya this summer.

April 5 - Stock & Barrel

April 20 - CiboDivino Marketplace

Information provided by the venue



Return to the Riviera Maya: A Culinary Trip

April 4, 2017

Alex Bentley



Two Oak Cliff chefs, chef Daniele Puleo of CiboDivino Marketplace and chef Jon Stevens of Stock & Barrel, will team up for a cocktail party series to highlight the cuisine they will create together this summer at the Lone Star Series Food, Art & Music Festival. The events and menus created by Puleo and Stevens during the festival will encompass flavors from the world's best coastal corners with inspiration from South America, Italy, France, New Zealand, and more.

The April 5 event will take place at Stock & Barrel, and the April 20 event will take place at CiboDivino Marketplace.

EVENT DETAILS

WHEN

4.20.17 | 6:00 pm

WHERE

1868 Sylvan Ave. #D100

Dallas, TX 75208

316 W. Davis St.

Dallas, TX 75208

WEBSITE >

PHONE 469-206-6873

<http://dallas.culturemap.com/eventdetail/stock-barrel-presents-return-riviera-maya-culinary/>



These are the 9 best food and drink events in Dallas this week

April 4, 2017

Diana Oates

With March Madness officially coming to a close, it is time to forget the beer and wings and get back to the Dallas basics — wine and fancy finger foods. This week is packed with festivals (hello, Savor Dallas), fundraisers, and cocktail parties featuring all that and more. Here are this week's top events:

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Return to Riviera Maya - A Culinary Trip

March 30, 2017

Susie O.

Two Oak Cliff chefs, chef Daniele Puleo of CiboDivino Marketplace and chef Jon Stevens of Stock & Barrel, will team up for a cocktail party series to highlight the cuisine they will create together this summer at the Lone Star Series Food, Art & Music Festival. The events and menus created by Puleo and Stevens during the festival will encompass flavors from the world's best coastal corners with inspiration from South America, Italy, France, New Zealand and more.

Puleo began his relationship with the hotel property, El Dorado Royale, a gourmet inclusive spa resort by Karisma in Riviera Maya, in 2006 when he was the first chef invited to host the first-of-its-kind, "Culinary Theater." The theater offers guests multi-course meals, guided by top culinary talent. Puleo is excited to return with esteemed chef and neighbor, Stevens, to deliver a coastal culinary experience for resort guests from July 23 – 29.

Two events will be held in Dallas for guests to enjoy bites and wines and learn about the culinary experience to be held in Riviera Maya this summer. Jeroen Hanlo, VP, Food & Beverage operations at Karisma Hotels & Resorts will be in attendance at the first event on April 5 to discuss the events this summer and answer any questions about the property.

COST: To attend an event at either restaurant is free. For hotel reservations and nightly rates, visit <http://www.lonestarfams.com/july-23.html> or call 1-866-527-4762.

WHEN:

Stock & Barrel: April 5, 2017, 6 p.m.

CiboDivino Marketplace: April 20, 2017, 6 p.m.

Stock & Barrel

316 W David St.
Dallas, TX 75208

CiboDivino Marketplace

1868 Sylvan Ave. D100
Dallas, TX 75208



The Gay Agenda- 3.24.17

March 24, 2017

Staff

March 29: SPCA Emergency Vehicle Reveal

Gay and Lesbian Fund for Dallas unveils the new SPCA Emergency Rescue Vehicle from 6-7:30 p.m. at CiboDivino Market Place, 1868 Sylvan Ave.



Inaugural food and wine fest blooms at Dallas Arboretum

March 23, 2017

Anna Fialho Byers

If there's one thing Dallasites love, it's a tasty food and wine festival, and the Dallas Arboretum's inaugural Food & Wine Festival was no exception. More than 1,300 people turned out for the event, which was chaired by chef Sharon Van Meter, president of 3015 at Trinity Groves.

As guests strolled the Arboretum's lawn, they nibbled on bites savory and sweet from 40 local chefs, including Daniele Puleo (CiboDivino) among others.



Inside Angie Barrett's Fashion-Minded Kessler Contemporary

March-April 2017

Connie Dufner

ANGIE'S LIST

The Who's, Where's, Hurray's and Hallelujahs of life according to Angie Barrett

Good Company

Bakery: tiramisu from CiboDivino Marketplace in Sylvan Thirty



Happy hour deals burst out in this crop of Dallas restaurant news

March 16, 2017

Teresa Gubbins

All of the restaurant news in this Dallas restaurant news roundup is good. There are openings, new cocktails, new brunches, and new selections of Rosé; there can be never be too much Rosé. We shall put special focus on happy hours, because the words "happy hour" make us happy.

Here's what's happening in Dallas dining news:

[CiboDivino Marketplace](#) has added a section dedicated to Rosés, called Rosé Row. Chef-owner Daniele Puleo loves rose for spring and summer. He and his wife, Christina, are even developing their own Rosé, which will be the fourth addition to their Puleo wine label along with Pinot Grigio, Chianti, and Prosecco. They'll also offer Rosé by the glass. Rosé all day!



Lone Star Food, Art & Music Festival at El Dorado Royale

March 15, 2017

Staff

Karisma Hotels & Resorts announced a series of upcoming events taking place at El Dorado Royale between July and October 2017. The Lone Star Food, Art & Music Festival will bring together world-class chefs and musicians from Texas as well as local artists from Mexico for the first annual series of events. The festival is a partnership between 2 Getaway Travel and the adults-only El Dorado Royale, a Spa Resort by Karisma.

Throughout the festival, guests will partake in activities designed to take them on a culinary journey, including meet and greets with famous chefs and musical performances from a variety of solo acts and bands. The festival particularly spotlights 11 distinguished chefs; restaurateurs, winemakers and sommeliers, as well as artists from both Texas and Mexico.

July 23rd – July 29th: Daniele Puleo, owner of CiboDivino Marketplace, and John Stevens of Stock & Barrel; with musical performances from Steve Helms, Jamie Richards and Bo Phillips.

Guests are invited to attend The Lone Star Food, Art & Music Festival for an additional cost of \$195 per person for the five-day program.

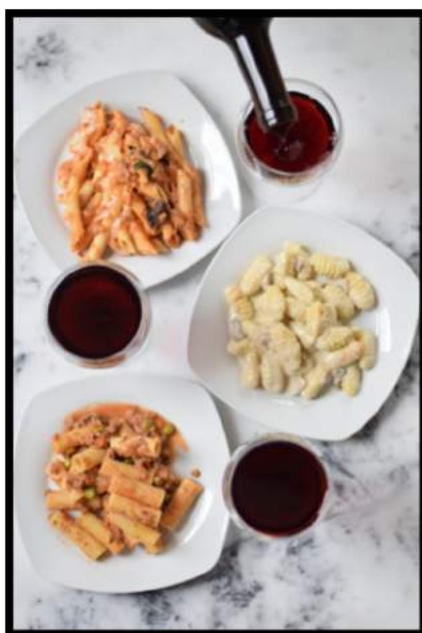
PIZZA + champagne

GALENTINE'S DAY: LADIES CELEBRATING LADIES

March 5, 2017

Kelsie & Lexi Aziz

We recently* hosted our Third Annual Galentine's Day party, and it was easily the BEST yet. The food was perfection, wine was plenty and the company was extra entertaining. For those of you who are unfamiliar with Galentine's Day, 1. come out from under that rock, and 2. please see Leslie Knope's explanation [here](#).



*By recently, we mean two weeks ago because we ran away to Europe for a bit and have been delinquent bloggers. More to come on that.

There is no wrong way to celebrate this sacred holiday, but for us, Galentine's Day is a time to indulge in all the carbs, keep everyone's wine glasses full and chill with ya lady friends. No reservations or elaborate party planning needed! While last year's make-your-own-pizza party was a huge hit, we wanted to minimize the stress and time spent slaving over a hot stove. (Are you seeing a theme with our recent parties?) Enter: CiboDivino and a whole buncha pasta. CiboDivino Marketplace is located in Sylvan Thirty and is pretty much a one-stop-shop for all things Italian. From pizza to wine to charcuterie, the options are endless. It's all guaranteed to be good, but the pasta...the fresh homemade pasta is like extra good.

PIZZA + champagne



CiboDivino worked with us on our budget and suggested four different types of pasta: gnocchi in creamy gorgonzola, baked ziti, rigatoni with bolognese and lasagna. YUM x 4



**DALLAS
EATER**

The 24 Best Patios In DFW For Drinking And Dining

March 3, 2017

Whitney Filloon & Amy McCarthy

Thanks to Dallas' gloriously unpredictable weather, pretty much any time of the year can be considered patio season. It is technically winter, but the temperatures right now are perfect for sitting out on a great patio with a few cocktails.

Dallas' patio culture is really like no other city. Here, getting a drink means enjoying a killer margarita or fancy craft cocktail while parked on a breezy patio that's great for people-watching, catching up with your crew, or (and perhaps most importantly) drinking so many beers that you have to call an Uber.

Whether you're hooking up with friends after work for a glass of wine and some shared plates or headed out on a lazy Sunday outing with the pup for some mimosas and fancy eggs Benedict, here are 25 excellent patios for dining — and drinking — al fresco this year. Get out there and soak up this gorgeous weather before a freak snowstorm (or other weather anomaly) ruins all the fun.

6 CiboDivino

The patio at Sylvan Thirty's multifaceted Italian market is buzzing every night with a post-work crowd sipping on wine and nibbling on the excellent wood-fired pizzas. A glass of prosecco and the potato and red onion pizza is a perfect ending to the night, if you ask us.



1868 Sylvan Avenue
Dallas, TX 75208
(214) 653-2426



Interview with Chef Daniele Puleo of Dallas' CiboDivino

February 24, 2017

Jenny Block



Puleo's Italian market is changing the way locals think about Italian food and wine. Puleo is one of Dallas' most renowned Italian chefs.

Daniele Puleo has been in the restaurant business for more than thirty years. He grew up in Sicily, but he knew the US was where he wanted to make his culinary mark. So when he was twenty-two-years-old, he made his way to Scottsdale, AR, where he opened Tiramisu restaurant. After Scottsdale, it was Los Angeles where it wasn't long before he was hosting Grammy, Oscar, and other celebrity events. He went onto work with Il Pastaio and Eurochow, before he landed in Dallas in 2014 and opened Daniele Osteria.

After six award-winning years, he founded Brix Pizza & Wine. Then he was ready for his ultimate culinary dream – CiboDivino Marketplace in Dallas, which he opened after selling both Osteria and Brix. Puleo partnered with his wife Christina to create "a modern Italian Market where you could find specialty food, memorable wines, and products that would make you want to come back again and again." The wine is all selected by Puleo and most of the food is from his family recipes.



Puelo and Christina often return to Italy to see family and friends and to be inspired. But locals and visitors to Dallas don't have to go all the way to Italy for inspiration, now they can just go to Cibo Divino, where the inspiring couple and their love of edibles and imbibables, will make any lover all things Italian swoon.

The Daily Meal: From where did your love of all things culinary develop?

Daniele Puleo: I grew up in Sicily and had access to some of the best quality food and wine in the world. Celebrating with food and wine and enjoying time with family and friends during meals is a part of everyday life in Italy.

What would you say is your overarching food philosophy?

Keep it simple. Don't cover up the natural flavor of food – select the best quality of ingredients available and let the food speak for itself. Be creative with new plates, but respect the traditional recipes. There's no reason to rewrite the classics.

How would you describe the vibe at CiboDivino?

CiboDivino has an industrial farmhouse feel. The design was inspired by some of our favorite places throughout Napa Valley. It's bright, spacious, and comfortable with farmhouse tables that encourage neighbors to sit together, which adds to our goal of connection our community. Our window around the bar opens up to a small green park where kids are often running with a soccer ball or couples are enjoying authentic Italian goods and wine, all at retail value, on a picnic blanket.

Can you tell readers a bit about the inspiration behind your menus and what you are hoping to achieve with their offerings?

Our menu is authentic Italian and inspired by the season. We change pizzas, pastas, salads and our chef case by what is in season and available. As we move into fall, we will even be adding soup to the options at CiboDivino.

In addition to our food menu, we have a unique beer and wine program. We offer 11 local craft beers that rotate as new brewers become available and an Italian beer, Moretti. We carry over 350 labels of wines that I have personally selected. Our customers can pick any bottle, priced at retail value, and we will open it and give them stemware, allowing guests to enjoy the best wine at the best prices. Also, each month, I select a few wines to offer by the glass at the market, which is a special way for me to introduce and showcase a new winemaker or an interesting wine to our guests.

What do guests tell you they love the most about the restaurant, the menu, and the food?

It's important to me that we know and listen to our customers. My wife, Christina, and I developed the space, but the customers are shaping the business. Since opening the market, we've added elements like Paciugo Gelato and the option to purchase 44



Farms Beef, items the community wanted from us, which we were happy to add for them.

What are some of your personal favorite menu items?

I am very passionate about our wine dinner program. Each month, I team up with a respected winemaker and we pair wines with regional cuisine, allowing me to serve my favorite creations from different regions of Italy. At these intimate dinners with a limited number of seats, we serve several courses, each paired with a complementary glass of wine. On Wednesday, October 19, I will host Petra Winery and on Wednesday, November 16, Marilena Barbera from Cantina Barbera Vineyard will co-host the dinner.

What are some of your favorite ingredients and/or cooking styles to experiment with right now?

Since we are a market and not a traditional restaurant, I am very excited about the Italian items that I am able to offer to our Dallas guests. I have beautiful jams and spreads from Fiasconaro, a notable pastry chef in Italy. During the holidays, we'll have their traditional panettone. We also carry Faella pasta from Italy and Balistreri anchovies.

What do you think is the most important thing that people don't know about food right now?

Italian food in Dallas is many times misrepresented. Trust the Italians and make sure they are the ones cooking. A lot of people are changing recipes just because a name is fashionable, but these authentic recipes cannot be changed. If you want to change up a recipe, call it something else. This is the authenticity of Italian cuisine.

Anything else you'd like to share with readers about all things culinary at CiboDivino?

CiboDivino is always evolving. We are a small team that loves to try new things. This fall we introduced more grilling on the patio with 44 Farms Beef, some comforting warm soups and my *Butternut Squash Lasagna* as some new seasonal favorites.



Dallas Arboretum to Host Its First Food and Wine Festival

February 10, 2017

Katie-Rose Watson

Exciting news! Dallas Arboretum is hosting its first ever Food and Wine Festival on Thursday, March 16, 2017. Imagine noshing on everything from Mediterranean cuisine to Pan Asian bites to desserts from around the world surrounded by 500,000 blooms. Three words: **sign me up!**

The premier event will feature savory tastings from some of the best chefs Dallas has to offer. Tickets also include wine, dessert, coffee, and a special concert on the lawn overlooking White Rock Lake. If that's doesn't sound like a delightful Thursday, I don't know what does!

Confirmed chefs include:

- Chef Daniele Puleo, CiboDivino

VIP tickets are already sold out. General admission tickets are \$140 (\$125 for members) and can be purchased [here](#). I don't know about you, but this is one event I'm not going to miss! Check back in March to get the scoop on the first ever Dallas Arboretum Food and Wine Festival. I'll tell you all about it!

The Dallas Morning News

By SHANNON SUTLIEF

Staff Writer

ssutlief@dallasnews.com

DINING | EVENTS & SPECIALS

Dine with your valentine

Chocolate, steak and lobster are Valentine's Day staples, but dinner doesn't have to be just traditional surf and turf and layer cake. This year, make plans to try some new takes, including six-seafood ceviche and beer-can chicken made with a local brew. Reservations are recommended and sometimes required; check with each restaurant for more details. Find additional listings at guidelive.com/holidays.

3 CIBODIVINO This wine bar and casual eatery in the Sylvan Thirty complex will offer two five-course menus for Valentine's Day. Chef-owner Daniele Puleo's Italian dinner will feature pan-seared scallops and swordfish rollatini for the entree options. And chef Ryan Olmos' farm-to-table menu will include main-course options of hanger steak with mustard seed potatoes and seared tuna and crab with avocado relish. Both menus will be priced a la carte with several choices per course. Feb. 14 from 5:30 to 8:30 p.m. 1868 Sylvan Ave., Dallas. 214-653-2426. cibodivinomkt.com.

Entrepreneur Fashion Duo Changes the Dallas Beauty Game: A Groundbreaking New Salon Dares to be Different

February 8, 2017

Samantha Klaassen

We're tickled pink this week with the arrival of the first eco-friendly, fume-free, and toxin-free nail salon in the city.

Pink Pedi opened its doors Tuesday in Dallas's up-and-coming **Sylvan Thirty** district, which is also home to the [CiboDivino market](#), Tacodeli, Ten Ramen, Whisk Crêpes Café, Houndstooth Coffee, and more.



PRESS

20-plus Places to Dine with Your Valentine

February 11, 2016

Shannon Sutlief

Chocolate, steak and lobster are Valentine's Day staples, but dinner doesn't have to be just traditional surf and turf and layer cake. This year, make plans to try some new takes, including six-seafood ceviche and beer-can chicken made with a local brew. Reservations are recommended and sometimes required; check with each restaurant for more details. Find additional menus linked in the far right column under "Goes Well With..."

CiboDivino

This wine bar and casual eatery in the Sylvan Thirty complex will offer two five-course menus for Valentine's Day. Chef-owner Daniele Puleo's Italian dinner will feature pan-seared scallops and swordfish rollatini for the entree options. And chef Ryan Olmos' farm-to-table menu will include main-course options of hangar steak with mustard seed potatoes and seared tuna and crab with avocado relish. Both menus will be priced a la carte with several choices per course. Feb. 14 from 5:30-8:30 p.m. [1868 Sylvan Ave., Dallas](#). 214-653-2426. [cibodivinomkt.com](#).



PRESS

VALENTINE'S DAY 2017 ROUNDUP!

January 31, 2017

Brandon Baker

Find a roundup of all Valentine's Day brunch and dinner hot spots in Dallas for you + your significant other here!

Click the photos below for more details + scroll through the photos!



CiboDivino Marketplace will offer, for the first time ever, a full five-course dining experience this Valentine's Day. Chef Daniele Puleo and chef Ryan Olmos have utilized their talents to create one Italian-centric menu and another farm-to-table menu where all items are available A La Carte. Reservations are available from 5:30 p.m. to 8:30 p.m. on Tuesday, Feb. 14.

<http://brandondoesdallas.com/2017/01/31/valentines-day-roundup-2017/#jp-carousel-5702>



CiboDivino Marketplace Valentine's Day Menu

January 27, 2017

Susie O.

For the first time ever, CiboDivino will veer from its usual routine this Valentine's Day and offer a special, full-service dining experience. The team will transform the Italian market into an intimate dining room and will serve five courses, appropriately titled: First Kiss, Second Date, Engagement, Marriage and Anniversary. Each course has several options to choose from and the entire menu will be offered as A La Carte. Chef and owner Daniele Puleo has created a special menu made up of authentic Italian dishes such as Mezzelune, Stuffed Half-Moon Shaped Ravioli filled with Beets, Ricotta Cheese in Butter Sage Sauce, Parmagiano and Poppy Seeds, and Capesante, Pan Seared Scallops, Cream of Corn, Crisp Pancetta and Chives. Also available on Valentine's Day, chef Ryan Olmos will serve a Farm-to-Table style menu featuring items such as the Hangar Steak with a Kessler Pecan Grilled Hangar Steak served over Mustard Seed Potatoes, Shaved Carrots and Asparagus Tips, and the Seared Tuna and Crab with Sesame Ginger Seared Tuna, Avocado Relish, Baby Greens and Crispy Crab with a sweet and Spicy Apricot Aioli.

Reservations will be taken for one night only from 5:30 p.m. to 8:30p.m. on Tuesday, February 14th. To make reservations, call (214)-653-2426.



Where to Book Valentine's Day Dinner in Dallas 2017

January 26, 2017

Catherine Downes

Let these restaurants do the wining and dining for you.

CiboDivino



CIBODIVINO MARKETPLACE TRANSFORMS INTO A FULL-SERVICE RESTAURANT THIS VALENTINE'S DAY

WHO: [CiboDivino Marketplace](#)

WHAT: For the first time ever, CiboDivino will veer from its usual routine this Valentine's Day and offer a special, full-service dining experience. The team will transform the Italian market into an intimate dining room and will serve five courses, appropriately titled: *First Kiss, Second Date, Engagement, Marriage and Anniversary*. Each course has several options to choose from and the entire menu will be offered as A La Carte.

Chef and owner Daniele Paleo has created a special menu made up of authentic Italian dishes such as **Mezzelune**, *Stuffed Half-Moon Shaped Ravioli filled with Beets, Ricotta Cheese in Butter Sage Sauce, Parmigiano and Poppy Seeds*, and **Capesante**, *Pan Seared Scallops, Cream of Corn, Crisp Pancetta and Chives*.

Also available on Valentine's Day, chef Ryan Olmos will serve a Farm-to-Table style menu featuring items such as the **Hangar Steak** with a *Kessler Pecan Grilled Hangar Steak served over Mustard Seed Potatoes, Shaved Carrots and Asparagus Tips*, and the **Seared Tuna and Crab** with *Sesame Ginger Seared Tuna, Avocado Relish, Baby Greens and Crispy Crab with a suxet and Spicy Apricot Aioli*.

Reservations will be taken for one night only from 5:30 p.m. to 8:30 p.m. on Tuesday, February 14th. To make reservations, call (214)-653-2426.

WHEN: Tuesday, February 14th from 5:30 p.m. to 8:30 p.m.

<http://www.dmagazine.com/food-drink/2017/01/where-to-book-valentines-day-dinner-in-dallas-2017/>



Best Dallas restaurants for romantic dining on Valentine's Day 2017

January 24, 2017

Teresa Gubbins

Is it too soon to have romance on your mind? Some would say never. If you're wise in the ways of love, you know that restaurants fill up on Valentine's Day, and you get your reservation in early. These restaurants are already planning, and so might you.

Here's our list of restaurants ready to serve up some romantic dining on Valentine's Day. All dinners take place on February 14, unless otherwise noted.

CiboDivino Marketplace

Five-course Italian-centric dinner with mezzelune ravioli filled with beets and ricotta cheese; and pan-seared scallops with cream of corn. An alternate farm-to-table menu with choices such as hangar steak is a la carte. 5:30-8:30 pm. 214-653-2426.



50 Ways Butternut Squash

January 10, 2017

Keith Flanagan

You've hopefully had your fill of pumpkin-spiced everything, that squashy, autumnal ingredient that's so last season — because now, it's time for butternut squash. Grown in summer, harvested during fall and enjoyed through winter, butternut squash is a chef favorite. Easy to peel and cut, unlike some of its fellow winter squashes, its creamy flavor and texture suit cold weather's hearty, rich recipes, from heavy soups to delightful pies. Better yet, this season butternut squash is tending towards the bar as an of-the-moment ingredient in cocktails.

Ready to eat (and drink!) your fruits and vegetables this year? Browse the gallery above to see where butternut squash — a fruit that's given vegetable treatments in the kitchen— is popping up at restaurants and bars across the country this season. Plus, see more winter flav



In Dallas, CiboDivino Marketplace likes its layers; a Butternut Squash Lasagna oozes with béchamel sauce and mozzarella.



Dallas Food Writers Dish on Their Favorite Restaurant Standbys of 2016

December 27, 2016

Amy McCarthy

With so much new, it's almost hard to pick a favorite.

Considering the veritable bounty of new restaurants that opened their doors in Dallas over the past years, finding a solid standby can be tough with so much new to try. Fortunately, that's where your favorite food writers and critics come in.

As is tradition, we're wrapping up 2016 by asking local critics, industry types, bloggers, and friends of Eater what they loved (and hated) about eating in Dallas in 2016. First, we asked this group of experts about their favorite new restaurants. Now, we're searching for their favorite restaurant standbys, a.k.a. the places where they actually spend their own money when they're not working.

José R. Ralat, taco writer & Cowboys & Indians food editor

I don't really go out for fun, per se. Going out is for work, but when I want to spend quality food time with my family, the lot of us went to Bbbop in Oak Cliff, Tacodeli at Sylvan Thirty or a Paciugo location. When it's just my wife and I, we often went to Cibo Divino.



Get Your Fill of Restaurant Openings in this Digest of Dallas Restaurant News

December 16, 2016

Teresa Gubbins

December is turning out to be a pretty busy month in the dining world, with plenty of openings and new menus to whet your appetite. Here's the latest in Dallas restaurant news:

CiboDivino Marketplace has a new menu of seven Italian pastas including tortellini with leeks, mushrooms, gorgonzola, arugula, and toasted walnuts for \$17; and gnocchi with prosciutto, peas, and mushrooms in creamy gorgonzola sauce, also \$17. The pastas will be available Wednesday through Saturday evenings.



44 Farms Wine Dinner

December 12, 2016

Susie O.

On Wednesday, December 14, CiboDivino Marketplace, a market offering authentic Italian goods in North Oak Cliff, will team up with 44 Farms Ranch, a four-generation, family run ranch and farm in Cameron, TX, to create a meat-centric dinner menu with wine pairings to match. Already the exclusive retailer of 44 Farms beef, CiboDivino is taking the partnership a step further, with every dish featuring a different way of cooking 44 Farms beef. Guests of this special evening can anticipate dishes such as 44 Farms beef tartare, and executive chef, Ryan Olmos' famous house-cured beef bacon. The five-course menu, by executive chef, Ryan Olmos, will also include perfectly paired wines by chef and owner, Daniele Puleo. Limited seating is available.

WHEN: Wednesday, December 14, 6:30p.m. – 8p.m.

TICKETS: Tickets are available for \$69.00 per person and may be purchased online via the following link: <http://cibodivinomkt.com/events/>



These are the 10 best food and drink events in Dallas this week

December 12, 2016

Diana Oates



Join chefs Daniele Puleo and Ryan Olmos at CiboDivino on December 14.

Unsurprisingly, there is some holiday-themed boozing to do this week. But because it's Dallas, there is also a barbecue feast and a handful of wine dinners. Dig in:

Wednesday, December 14 44 Farms Wine Dinner at CiboDivino Marketplace

Chefs Daniele Puleo and Ryan Olmos match food and wine to create an unforgettable dinner: ranchers caviar, cowboy coulotte salad, braised hanger steak, Kessler pecan-smoked prime rib, and candied New York strip and peppers. Tickets are \$69, and dinner starts at 6:30 pm.



The Best Food & Drink Events In Dallas This Month

December 2, 2016

Rachel Pinn

This time of the year, everyone's busy. Between shuttling back and forth to the in-laws and trying to buy all those damn gifts, there's plenty to do until January rolls around. Which is exactly why you're going to need a break, preferably one served with great food and even better wine.

If you're dying for a little "me time" that doesn't involve Rudolph or wrapping gifts, head to one of these killer December food events. From free roasted pig to learning how to cook from one of the state's best chefs, there's a little something for everyone on this month's list.

December 14, 4 Courses With 44 Farms, CiboDivino

An ode to all things meat, Chef Ryan Olmos will serve a four-course menu that's heavy on the 44 Farms steak. Owner Daniele Puleo will put together the wine pairings for this dinner, which at \$65 per person, is ridiculously reasonable.



PRESS

Texas-Sized To-Do List: How to Dominate the Dallas Food Scene Like a Pro

Diana Oates

November 28, 2016

From lick-your-lips barbecue to visionary vegetable-centric creations, Dallas is cooking up enough eats to satisfy even the most-outsized appetites



Pizza: CiboDivino Marketplace

A wood-burning oven creates Neapolitan-style pizza at this market run by Chef-Owner Daniele Puleo, who leans on his Sicilian upbringing to bring genuine Italian cuisine to Dallas. Each month, **CiboDivino Marketplace** features five gourmet pizzas based on seasonal ingredients. Though the monthly specials are where the magic happens, true pizza aficionados can opt for the build-your-own pizza option. Ask Puleo to suggest one of the 350 wines (which he selected from vineyards in both California and Italy) specifically to best pair with your pizza. *Photo courtesy of CiboDivino Marketplace*

<http://www.foodnetwork.com/restaurants/photos/restaurant-guide-dallas.html>

The Dallas Morning News

Stop suffocating pumpkin in sweets and
let its savory flavor shine

November 21, 2016

Ellise Pierce

It's fall and it's pumpkin season, and we all know what that means. Pumpkin bread. Pumpkin muffins. Pumpkin cheesecake. Pumpkin pie. Pumpkin lattes. All of it suffocating with what has become the holy trinity of the autumn spice cabinet -- cinnamon, nutmeg and cloves. But pumpkin isn't spice cake.

I'm going to get in all sorts of trouble for saying this, but can't we just put the brown spices down for a second and imagine the other possibilities? Because the thing is, I love pumpkin, and I want to taste its pumpkiness. I think pumpkin deserves better.

Pumpkin does not simply have to be dessert. Pumpkin is, in fact, used as a savory ingredient in many parts of the world, from puréed soups and ravioli stuffings to something that's simply roasted in a very hot oven. I've made pumpkin curries, pumpkin lasagnas and pumpkin chutneys. I've also made all of the sweet pumpkin-y things mentioned above (and then some), and I'm not saying that we shouldn't, I'm only suggesting that pumpkin be considered in other ways, too.

So, too, do some Dallas chefs. Here are three.



Chef Daniele Puleo at CiboDivino Restaurant & Marketplace Tom Fox/Staff Photographer

Daniele Puleo, chef/owner of CiboDivino Marketplace

From Palermo, Sicily, chef Daniele Puleo cooks pumpkin in a method that few of us have imagined -- fried then splashed with a sweet-sour sauce that's typical of Sicilian cuisine. If you've ever had caponata, then you've tasted agrodolce. "I grew up with this stuff," says Puleo. "I'm in love with it. It's something that's extremely simple. It's done with pumpkin in Sicily. It's not done with butternut squash, but sometimes I use that because I can't always find pumpkin here."

The Dallas Morning News



Chef Daniele Puleo prepared Zucca in Agrodolce at CiboDivino Restaurant & Marketplace on Sylvan Avenue Tom Fox/Staff Photographer

Zucca in Agrodolce (Sweet and Sour Pumpkin)

Ingredients:

1 to 2 pounds pumpkin
2 cups sunflower or corn oil for frying
1 cup extra virgin olive oil
3 garlic cloves, thinly sliced
1/2 cup balsamic vinegar
5 mint leaves
1 tablespoon sugar
Salt and pepper to taste

Directions:

Peel and slice the pumpkin into 1/2-inch slices.

Heat the oil in a large skillet or deep stockpot to 325 F. Fry the pumpkin for 2 minutes each side or until golden brown. Remove and rest on a paper towel to drain excess oil. When dry, assemble the pumpkin on a serving plate and set aside.

In a cold sauté pan, add the extra virgin olive oil and the garlic slices. Turn the heat to medium-low. As the oil is heating up, add the balsamic vinegar and the mint leaves and stir with a wooden spoon to mix the sauce well. Keep the flame on medium-low heat to avoid burning the garlic. After about 5 minutes, add the sugar and adjust with salt and pepper. Pour over the pumpkin while still hot and serve immediately.

Makes 8 servings.

PureWow.

7 Places to Pick Up the Best Thanksgiving Grub To-Go

Abby Hepworth

November 17, 2016

If making a side dish for Friendsgiving ain't happenin'

News flash: Thanksgiving is officially a week away. If this warning sent chills down your spine, chances are it's because you are supposed to make Aunt Martha's magnificent mashed potatoes but don't have two seconds to peel one. Luckily, Dallas has a hearty list of places to get killer to-go dishes that are also delicious (and taste homemade). Ah, so much to be thankful for.



CIBODIVINO MARKETPLACE

Who said turkey and lasagna don't go together? Pick up a family-style lasagna to go with your pecan-smoked breast of turkey. And as long as you're going Italian, we have to suggest the tiramisu.

To order: Call 214-653-2426 for a November 22 or 23 pickup. cibodivinomkt.com



These Are the 6 Best Food and Drink Events in Dallas this Week

November 15, 2016

Diana Oates



Chef Daniele Puleo celebrates his heritage with a Sicilian wine dinner at CiboDivino Marketplace on November 16. Photo courtesy of Cibodivino Marketplace

What this week lacks in volume it makes up for in variety. There are beer tastings (we're in the middle of North Texas Beer Week); wine pairings; and food from Italy, Vietnam, and Japan. Dig in.

Wednesday, November 16

Sicilian Wine Dinner at CiboDivino Marketplace

This special six-course wine dinner celebrates chef Daniele Puleo's home region of Sicily. Puleo is teaming up with Marilena Barbera, a third-generation wine grower of Cantine Barbera, to pair the flavors of Sicily in one wine-filled exclusive dining event. Tickets are \$65, and dinner begins at 6:30 pm.



Chef Daniele Puleo Serves Up Sicily

November 14, 2016

Susie O.

On Wednesday, November 16, CiboDivino Marketplace, a market offering authentic Italian goods in North Oak Cliff, will host a special six-course wine dinner celebrating chef Daniele Puleo's home region of Sicily. Puleo is teaming up with Marilena Barbera, a third-generation wine grower of Cantine Barbera, to perfectly pair the flavors of Sicily for this exclusive dining event.

Guests will enjoy six authentic Sicilian courses created by chef Daniele Puleo and expertly paired wines for \$65 per person.

MENU:

- Polipetti Murati - Baby Octopus stew in tomato paste sauce, onion, Inzolia wine, raisins and pine nuts, fresh parsley
- Fettuccine nere con acciughe e pomodorino - Black squid ink fettuccine in anchovies, San Marzano tomatoes, garlic and fresh wild fennel
- Spada alla siciliana - Breaded sword fish, baked with olives, capers and tomato filet, topped with lemon zest
- Salsiccia e Zucca in agrodolce - Sicilian mild sausage with pumpkin in sweet and sour sauce
- Capretto con cuscus - Baked goat marinated twelve hours in white wine and fresh herbs, served with couscous
- Cannolo

Tickets are available for \$65.00 per person and may be purchased online via the following link:
<http://cibodivinomkt.com/events/>



Drink This in DFW: Fall Wines to Uncork this Holiday

November 11, 2016

Jamie Siegle

It's no secret that Texas' fine wine scene is on the upswing. This season, uncork the taste of the holidays with wines made with Texas-grown grapes and created by the city's top chefs—or better yet, take home a bottle as a gift for yourself or your most discerning wine drinkers. Hailing from the Texas Hill Country, Bending Branch Winery's 2015 Comfortage and its 2012 Texas Tannat—the label's signature red wine grape—have been well-received by the Texas fine wine community; both wines pair well with smoked meats, "heavier" holiday entrées and cool fall weather.



Similarly, Duchman Family Winery's Aglianico consists of "hints of stewed fruit, baking spice and structured tannins, [making it] an exquisite pairing for rich seasonal meals." Find both wine labels at HEB Central Market.

If you consider yourself a wine enthusiast, or have a friend or relative in mind who's into all things wine, consider Chef Daniele Puleo's CiboDivino Marketplace your favorite spot. Part café, part Italian grocery market and part neighborhood bistro, this jack-of-all-trades spot is located in the up-and-coming Sylvan Thirty development. The best part? Peruse the gourmet market's unique inventory of more than 350 wines handpicked by the chef himself. Among the expansive selection are three wines from Puleo's own wine label (Chianti, Pinot Grigio and Prosecco), with a Rosé to debut this spring.



"My love for viticulture has been present in my life since the early years," Puleo told WhereTraveler in an email interview, before sharing his recommendations for wines perfectly balanced for fall, festive gatherings and gifts for the discerning oenophiles on your "nice" list.

Of the 350 handpicked wines at CiboDivino, which would you recommend to drink this seasons at Thanksgiving, Christmas or holiday gatherings?

I've always said the wines should be paired, in most cases, with foods from the same area. Since Thanksgiving is an American holiday, I would suggest the food be paired with American wines, which I consider some of the best in the world. Since turkey will take over every table in America, my recommendation in white would be a Chardonnay for whites or a cool-climate Sauvignon Blanc. Harken Barrel Fermented Chardonnay from California is great. If your palate doesn't absorb the creaminess and vanilla-like wine well, steer toward an unoaked, cold-climate, fresh, steely wine such as Joel Gott or Sonoma Cutrer.

For a good Sauvignon Blanc, Robert Mondavi Fumé Blanc from Napa would be right on the money, in every sense of the word with a great alcohol/acidity balance and zesty notes.

Reds are obviously more complex and require more attention. Cosentino Cabernet Franc has the right fragrance to compete with all different flavors of a typical Thanksgiving meal. Dry, fruit forward, soft tannins and medium acidity make this wine a great value for the holiday.

Here I could also turn toward Italy and grab a bottle of Vigneti del Salento 'I Muri' from Puglia, a fresh Italian zinfandel—not as 'jammy' as the ones in California, but with complexity and black fruit notes that will do well with Thanksgiving staples like stuffing and cranberry sauce. We could even go further south and land in Sicily where Marilena Barbera makes an excellent Nero D'Avola—it's fresh and has plum and mulberry with a spicy finish that rounds it all up. (This month, Barbera arrives in Dallas to host a special Sicilian wine dinner at CiboDivino on Nov. 16.)





Tell me more about the Puleo wine label. What was the catalyst in starting your own line?

The aromas of the wines and the different scents between one grape and the other triggered my curiosity until it all became real. Suddenly, having my own vineyard was a dream; at this stage of my life and with a business that is rich in wines, I found a special winemaker who would work with me and my dream. At that point, the Puleo label was born and the wine was bottled.

Do you have a favorite?

I love all three wines for different reasons: The Prosecco is special because it was created because of my wife's love for the style, the Pinot Grigio for the freshness and tropicality and the Chianti because it reflects the character and personality of what a Tuscan Chianti should be like. Right now I am working on developing a Rosé from Veneto, which should be ready next spring.



CiboDivino owner/chef Daniele Puleo in his element. (Courtesy CiboDivino Marketplace)

D

Home

WHAT'S HOT!

A lesson in sous-vide cooking

New/Now

TRIED & TRUE

Tray Magnifique!

'Tis the season of festive gatherings. So with entertaining in mind, our undercover tester surveyed the local terroir to find charcuterie spreads that would please even the most cultured caseophile. With \$100 in hand, we compared ingredients, quality, quantity, and service to cull out the best board for your buck.



CIBODIVINO

1868 Sylvan Ave.

214-653-2426

www.cibodivinomkt.com

14-20

Beecher's truckle, organic Parmesan Romano, Suigi Guffanti DOP Gorgonzola, house-cured beef bacon, parma-style prosciutto, and Molinari salametti.

This Italian marketplace, inspired by the Mercati di Piazze in Italy, prides itself on providing a fresh selection of specialty foods. Their packaging, a round tray, is heaping with a robust offering of meats and cheeses and makes for a handsome centerpiece at any holiday table. Rich cheeses, hardy meats, and a generous portion of olives make this one of the best options for those sating a gathering of famished guests. The platter comes with two boxes of water crackers on the side.



NOVEMBER/DECEMBER 2016 \$5.99

Best of this Weeks Many, Many Events

November 11, 2016

Brent Nuss



North Texas Beer Week is here.

Now that the election is over, it's finally time Dallas to unite again over our favorite thing: beer. The annual North Texas Beer Week kicks off Friday with events taking place across the DFW area. But rather than digging fruitlessly through hundreds of events, here's a rundown of events that stand out. Events in bold are editor's picks.

Friday, Nov. 11

Pounds & Pints at CiboDivino

Starting on Friday, and available through Sunday, guests can choose between CiboDivino's savory rib eye or boneless NY strip served with braised cabbage, potatoes as well as a side salad and pint for \$29.99. (1868 Sylvan Ave.)

Tuesday, Nov. 15

Spuds & Suds at CiboDivino

From Tuesday, Nov. 15 to Sunday, Nov. 20, CiboDivino will offer a different special each day during this series – a craft beer paired with a unique potato-centric dish. Many of the featured beers represent local DFW breweries with the exception of two special features from Italy and Colorado.

<http://www.dallasobserver.com/restaurants/its-north-texas-beer-week-here-are-the-best-of-this-weeks-many-many-events-8885859>

PureWow.

19 Dallas Chefs Spill the Beans on What They Cook at Home

Staff

November 8, 2016

Spoiler alert: You can actually make most of it, too.

We've always wondered what the best cooks in the city whip up when they're off the clock. Well, just like any other occupation, it's not always fun to take work home with you, but sometimes you just can't help it. Here's a look at what 19 top Dallas chefs cook on their days off.



Daniele Puleo: Chef at CiboDivino Marketplace

What he makes: Parchment baked fish. Here's how to do it: Lay your fish on top of parchment paper and top it with onion, tomato, olives, thyme, salt and pepper. Wrap the paper around the fish and fold the sides so that the juices stay put. Bake at 350°F for about 20 minutes and then serve. It goes great with a glass of Pinot Grigio.

NOVEMBER-DECEMBER 2016
CELEBRATING 80 YEARS OF TRAVEL

Dallas-Fort Worth

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wheretraveler.com

SIP+SAVOR

Grape Expectations



It's no secret that Texas' fine wine scene is on the upswing. This season, uncork the taste of the holidays with wines made with Texas-grown grapes or created by the city's top chefs—or better yet, take home a bottle as a gift to either yourself or your most discerning wine drinkers. Hailing from the Texas Hill Country, **Bending Branch Winery's** 2015 Comfortage (a full-bodied white wine) as well as its 2012 Texas Tannat (the label's signature red wine grape) have been well-received by the Texas fine wine community; both wines pair well with smoked meats, 'heavier' holiday entrées and cool fall weather. Similarly, **Duchman Family Winery's** Aglianico consists of "hints of stewed fruit, baking spice and structured tannins, [making it] an exquisite pairing for rich seasonal meals." Find both wine labels at HEB Central Market. For Italian wine lovers, try **CiboDivino Marketplace** in West Dallas' up-and-coming Sylvan Thirty development. The gourmet market stocks upwards of 350 wines handpicked by owner/chef Daniele Puleo, including his newly launched line of PULEO Chianti, Pinot Grigio and Prosecco.

COZY UP

With holiday traditions, festive entertainment and gifts galore



FROM LUX
HOLIDAY

AND
SIPS



CHRISTMAS CONCERTS,
NYE 2017



PRESS

These Dallas Stores Let You Drink Wine While Grocery Shopping

October 22, 2016

Raquel Gonzalez



DALLAS -- Forget drunk in love, it's time to get your drunk shopping on! Well, maybe not quite drunk. But you can get your drink on.

"A lot of people that come here pick up a basket and start shopping around. In the meantime, they are holding a beer or they hold a glass of wine," explained CiboDivino owner Daniele Puleo. "So, they can pretty much drink something while they are shopping."

Yep, you read that right. A few stores in Dallas are flipping the script on your grocery shopping experience by letting you sip while you shop, because we all know what a drag that can be!

CiboDivino, along with Whole Foods across Dallas, Central Market and Jimmy's Food Store, all offer the option to pop bottles as you cruise the aisles.

"I stop in, I have a glass of wine, I pick up some pasta and sauce to take home and make dinner. It's very European feeling. I love it," shopper Bill Breedlove told NewsFix while holding a nice glass of wine.

The reason behind this new age way to get your shop on is simple -- store owners want you to think of grocery shopping as an experience, instead of an annoying chore.

"I think the concept of relaxation and the concept of wine goes together," Puleo said.

Now, let's not get carried away. In no way are they promoting getting wasted.

"If you shop long enough, perhaps it went from wine shopping to drunk shopping. But right now, it's just wine shopping," Breedlove said with a laugh.

So, maybe it's time to replace happy hour with grocery hour. Bottoms up!!

Drunk Shopping: Four Dallas Grocery Stores Where You Can Drink While You Stock Up

October 17, 2016

Beth Rankin



CiboDivino

1868 Sylvan Ave. Suite #D-100

Oak Cliff's gourmet grocery/bar/pizza joint CiboDivino carries a more focused selection of Italian goods than Jimmy's, but that's not to say it's an inferior experience, particularly when grocery-drinking. As our restaurant critic wrote last month, CiboDivino carries a well-curated wine selection, including their own in-house label, along with a rotating dozen or so craft beers (Birra Moretti is a bar fixture). Pint prices are fixed at \$5 for 12 ounces and \$7 for 16, which can free up your shopping budget considerably if you take advantage of heavy-hitting seasonal offerings like Tupps' 9.6 percent ABV McKinney Rye. Wine by the glass varies from \$7 to \$16 — and the price you pay to drink in-store is actually the same as the retail price, which is a great deal.

There's no beating CiboDivino's location, either. If you happen to be a loft-dweller in the encompassing Sylvan Thirty development, you can saunter over from breakfast taco bliss at Tacodeli, or a smoothie power-up at Juiceland, and put together all the trappings of a tapas meal after you've asana'd out at Sync Yoga. As an added bonus, Cox Farms Market, a great spot for organic produce, is in the same development. Maybe going to the grocery store doesn't have to drive you to drink after all.

<http://www.dallasobserver.com/restaurants/drunk-shopping-four-dallas-grocery-stores-where-you-can-drink-while-you-stock-up-8806865/2>

ZAGAT

20 Amazing Pizzas You Need to Try Right Now in Dallas–Fort Worth

October 17, 2016

Steven Lindsey



Capricciosa pizza at CiboDivino Restaurant & Marketplace

Grab-and-go items from wine to imported goods make up a big part of the business at this Sylvan Thirty Italian market, but one step in the door and the aromas from the oven will beckon you to stay. This popular combo includes Italian ham, artichokes, mushrooms, black olives and fresh basil for a pie that thrills with a variety of flavors, textures and colors.

Price: \$14.99

1868 Sylvan Ave.; 214-653-2426

Seven Things You Need to Drink in Dallas Right Now

October 8, 2016

Beth Rankin

As the seasons change, so do menus, which means that even your regular watering hole or coffee shop may have something new to try. This fall, celebrate the season with these killer craft cocktails, coffee and beers:



Puleo, the new wine label from CiboDivino, currently offers three bottles in the \$14 to \$18 range.

Puleo wines at CiboDivino

CiboDivino chef-owner Daniele Puleo sourced a trio of wines from Italy for Puleo, his new wine label. We tried all three — prosecco brut, pinot grigio and Chianti — and shared which of the bottles we'd be likely to have again.

<http://www.dallasobserver.com/restaurants/seven-things-you-need-to-drink-in-dallas-right-now-8783499>



New State Fair-themed restaurant tops this heap of Dallas food news

September 30, 2016

Teresa Gubbins

This action-packed summary of restaurant news around Dallas-Fort Worth, there's a new State Fair-style restaurant, a new ballpark restaurant, and a new menu item boasting what is possibly one of the dumbest-sounding dishes ever to be devised. See if you can spot it!

Here's all your dining news:

CiboDivino Marketplace, the Italian market at Sylvan Thirty, has a trio of new lasagna options. These chef-prepared options include traditional made with 44 Farms beef, a butternut squash, and a vegetarian lasagna. A tray costs \$15.



The Scoop: New Deep Dish Pizza at Americano, Vinyl Night at Bowl & Barrel, and More

September 30, 2016

Catherine Downes

Your weekly helping of Dallas food news.

New to-go lasagnas available at CiboDivino Marketplace: The Italian market in North Oak Cliff is offering a variety of fall-inspired pastas. Chef and owner, Daniele Puleo's new offerings include traditional lasagna made with 44 Farms beef, butternut squash, and vegetarian. The lasagnas cost \$15.



PRESS

New Lunch Options at CiboDivino

September 27, 2016

Liz Standley

By now you all know about my obsession with North Oak Cliff gem, [CiboDivino Marketplace](#). An amazing asset to its shopping center, Sylvan Thirty, [CiboDivino](#) offers to be your one stop gourmet shop.

This Italian market offers convenient, chef-prepared items and well as authentic, Neapolitan-style pizza created in just moments and now, they serve up incredibly delicious salad selections as well.

We had the privilege of getting a sneak peek of these new menu items and simply had to share the news with you all. Let's take a look at what is being offered, shall we?



Panzanella con Burrata (pictured): Burrata mozzarella, fresh tomatoes, arugula, cucumber, red onion and garlic croutons with extra virgin olive oil. – \$12

So, the next time you are short on time but want to enjoy a gourmet meal or you want to make all of your co-workers jealous by bringing back these stunners to your desk, be sure to stop into [CiboDivino Marketplace](#). Trust us, you'll be just as obsessed as we are!

<https://ohheydallas.com/2016/09/27/new-lunch-options-at-cibodivino>

Oak Cliff's CiboDivino Has Its Own Wine Label. We Tasted Them All.

September 23, 2016

Brian Reinhart



CiboDivino, the beloved Italian grocery, pizzeria and wine bar at Sylvan Thirty, gives new meaning to the phrase "house wine." Chef-owner Daniele Puleo sources a trio of wines from Italy for his own Puleo brand, wine bottles available to go from CiboDivino under a label adorned with cartoon bicycles.

"I wanted to have my own wine label for years," Puleo says. "My joke is, I love wine so much that I hate it when people eat grapes."

Originally he wanted to source the wines from his native Sicily and his hometown of Palermo, but Puleo couldn't find "someone serious" about collaborating with him and exporting the wine. Ultimately, he teamed up with Fattori, a winery in the Valpolicella region, in the Alpine foothills north of Verona. "These people are just incredibly talented," Puleo says. "I visit the vineyards and they are state-of-the-art."

Puleo's wines include a prosecco, pinot grigio and Chianti. These varieties were chosen because, well, they sell.

"Traditionally and historically, pinot grigio and Chianti are the biggest Italian wines in terms of export," Puleo says. "Obviously, in Italy, you drink your own wines from your area. You would not often find a bottle of Barolo on a dinner table in Sicily."

What about that bicycle on the label? There's no deeper meaning, Puleo says.

Just the fact that I like bikes," he says, and also that the bicycles are CiboDivino's nod to its neighborhood. Oak Cliff residents often bike to the market, and Puleo himself lives just around the corner in Kessler Park. Look at the basket on the label: It holds a loaf of bread and a bottle of wine.

So how do the wines taste? We tried all three bottles to find out.

Christina Puleo Prosecco Brut, \$17.99

This bubbly is named after Daniele's wife. "She's a prosecco lover," Puleo says. "I worked on it as a surprise for her. "It's a pretty good, straightforward bottle. Big bubbles, a gentle disposition and middle-of-the-road flavor make it a crowd-pleaser for toasts and an Italian-themed New Year's party. There's a slightly tart, metallic aftertaste, but for the price Puleo Prosecco is a darn good deal. It's just plain nice. Would We Buy It Again? Yes.

Puleo Pinot Grigio, \$13.99

Pinot grigio can be a pretty dull choice — or it can be part of a crisp new wave of winemakers who focus on getting the basics right. Puleo says to look for flavors that are "very big on tropical fruits. It's got the pineapple, it's got the lychees, a little apricot, a little green tea."

Unfortunately, at our informal tasting only one of three judges really liked it. Strong flavors of apple give way to a powerful sweet-tart vortex that made me pucker up and feel sugared out. Even though it's just 12.5 percent ABV, the alcohol burn can be strong. Maybe stir it into a risotto.

CiboDivino and Whole Foods sell Fattori's own label Soave white wine for about \$10 more. That wine is truly terrific, colorful and subtle, a crazy bargain for the quality and well worth the extra bucks. If you're a connoisseur or inviting one over for dinner, spring for that bottle instead.



Puleo Chianti, \$15.99

This Chianti reminds me of one of the awesomest words I've ever seen in a wine tasting note: "gluggable." Puleo Chianti is truly gluggable — so easy to drink and light-bodied that killing a bottle with friends (or, honestly, without friends) would be no problem at all. Like all these wines, it's low in alcohol, at 12.5 percent.

The downside of such a mild-mannered wine is that it's not exactly complex. I honestly can't provide any real tasting notes for this. (Puleo suggests cherry and dried oregano.) It tastes like wine. You know what wine tastes like. But honestly, it also tastes pretty good. Throwing a house party? Drowning a bad day at work? Making spaghetti? Puleo Chianti is here to help. Would We Buy It Again? Yes.

What's next for CiboDivino's house labels? Puleo just got back from his homeland where, he says, "2016 was one of the best vintages in 20 years, all around Italy." That's exciting news. Also exciting: He hopes to start making a good Tuscan Rosé in the next few years. We'll be ready.



Fall is Here! Great DFW Restaurants with Patios

September 22, 2016

Laura Thornquist

The weather will be cooling down soon. But, that doesn't mean we can't get out and enjoy DFW! After a long (LONG), hot Summer, it's great to enjoy those cooler evenings, now that Fall is officially here. Here are some great restaurants that offer incredible outdoor dining and beautiful patios:



Restaurant: [CiboDivino Marketplace](#)

Location: North Oak Cliff

Info: Guests can enjoy pizza, cheeses & meats, gelato and other Italian goods on CiboDivino's spacious, lively patio with a glass (or bottle) of wine available at retail price. This family-friendly patio has enough space for the kids to play on the lawn and the adults to enjoy each other over drinks.



Burgers and shakes charge up this round of Dallas restaurant news

September 1, 2016

Teresa Gubbins

Although this week may seem like it's all about Shake Shack, there is other restaurant news for Dallas. There are openings, new burgers, and, best of all, spiked milkshakes. Here's what's going on in Dallas dining:

CiboDivino Marketplace is featuring Hatch chiles on a limited-edition Neapolitan-style pizza. It has pepperoni, Hatch peppers, and gorgonzola cheese.

CiboDivino Marketplace: Best Specialty Food Market

Staff



You're on your way home from work and in need of a quick dinner and a decent bottle of wine. CiboDivino Marketplace can accommodate with pre-made side dishes, a wine selection that's priced competitively and 44 Farms beef in the meat case. Grab a steak and some sides or settle in for Neapolitan pizza and a bottle of wine, which you can drink in-house for retail price. Cap off your market run with Paciugo gelato or by grabbing groceries for tomorrow.

1868 Sylvan Ave., Dallas, 75208 [MAP](#)

214-653-2426

cibodivinomkt.com/



These are the 6 best food and drink events in Dallas this week

August 16, 2016

Diana Oates

We aren't ones to pick favorite food events, but given this week's surprisingly low temperature forecast, it seems like an ideal time to sip rosé, eat lobster, and pretend like you live in the Northeast. Ya know, before it's 100 degrees again next week.

Wednesday, August 17

Legal Draft Beer Co. Dinner at CiboDivino Marketplace

Chef Ryan Olmos partners with this new Arlington brewery for an exciting pairings dinner in North Oak Cliff. Courses include 44 Farms beef-bacon BLT, lime-grilled shrimp flatbread, grilled vegetable sausage, spicy tuna and avocado stacks, and sirloin and wild mushroom dip. Guests also receive a complimentary Legal Draft Beer Company Pint Glass. Tickets are \$55 and dinner starts at 6 pm.



Beer Dinner

August 11, 2016

Susie O.

Chef Ryan Olmos, executive chef CiboDivino Marketplace, an Italian market offering authentic Italian goods in North Oak Cliff, has been working with a local brewery to create a special August beer dinner at the market. For the dinner, Chef Ryan has partnered with a new brewery located in Arlington, TX, [Legal Draft Beer Company](#).

On Wednesday, August 17, guests will have the opportunity to taste five Legal Draft Beers along with five complementary dishes prepared by chef Ryan. Guests will also receive a complimentary Legal Draft Pint Glass.

Limited seating is available, so guests are encouraged to reserve tickets in advance. Tickets are available for purchase online via the following link: <http://cibodivinomkt.com/cart/>.

Legal Blond Lager + 44 Farms Beef Bacon BLT (*On house made ciabatta rolls, brown sugar mustard and pickled tomatoes*)

Hung Jury Hefeweizen + Lime Grilled Shrimp Flatbread (*With roasted banana-coriander goat cheese*)

Accused Amber Lager + Grilled Vegetable Sausage (*With stilton cream and spiced almonds*)

Presumed Innocent IPA + Spicy Tuna and Avocado Stack (*Rehydrated persimmons, torched sprouts and orange tomato water*)

Chief Justice Stout + Sirloin and Wild Mushroom "DIP" (*CJS (Chief Justice Stout) infused demi and lemon ricotta*)

WHEN: Wednesday, August 17, 6:00p.m. – 9:00p.m.

TICKETS: \$55.00 per person excluding tax and gratuity. Tickets can be purchased via the following link: <http://cibodivinomkt.com/cart/>

SYLVAN | THIRTY

Legal Draft Beer Dinner

August 9, 2016

Staff



CiboDivino's Beer Dinners are back and we will kick off the new series with a brand new Brewery located in Arlington, TX, Legal Draft Beer Company on August 17 from 6 – 9 p.m. As most of you know from attending past dinners, that the menu is always being tweaked. As of now the menu is as follows and will have final menu posted a few days before the event. Tickets are \$55.00 for 5 courses and a complimentary Legal Draft Pint Glass.

Menu:

Legal Blond Lager – 44 Farms Beef Bacon BLT on house made ciabatta rolls, brown sugar mustard and pickled tomatoes

Hung Jury Hefeweizen – Lime grilled shrimp flatbread with roasted banana-coriander goat cheese

Accused Amber Lager – Grilled Vegetable sausage with stilton cream and spiced almonds

Presumed Innocent IPA – Spicy tuna and avocado stack, rehydrated persimmons, torched sprouts and orange tomato water

Chief Justice Stout – Sirloin and Wild mushroom "DIP", CJS (Chief Justice Stout) infused demi and lemon ricotta

CiboDivino Marketplace

August 17, 6-9 p.m.

More info [here](http://sylvanthirty.com/event/legal-draft-beer-dinner/)

The Dallas Morning News

Feed your Olympic spirit with these themed meals and menus in Dallas

August 8, 2016

Sarah Chavey

Rio de Janeiro is more than 5,200 miles away from Dallas, but Dallas is doing its best to bring the Olympics to Dallasites anyway. In addition to plenty of places to watch the Olympics, a few Dallas restaurants are offering special Olympic menus and deals. Be sure to check these out, since the Summer Olympics only come around every four years.

CiboDivino Marketplace



Starting Aug. 5, CiboDivino will introduce a new Brazilian themed menu item as well as two Brazilian beers. The \$18 "Brazilian Meat Board Trios" include three popular Brazilian meats and a baked cheese roll (Pao de Queijo). The meat board features Picanha, (a garlic roasted top sirloin carved thin), Lambo, (a parmesan fire grilled pork loin) and Frango, (Currasco chicken thighs with spicy Brazilian marinade).

Plus, CiboDivino Marketplace is importing two beers at \$5 each from Brazil: the Paul Louca (a German Pilsner style-very light easy drinking lager) and the Xingu Black, (a Schwarzbier style naturally fermented corn beer).

Items available Aug. 5 to Aug. 21. 1868 Sylvan Ave., Dallas.



Bits & Bites: Things to Do and Chew in Dallas This Weekend

August 4, 2016

Jastive Hernandez

From beer Olympics to music and beer festivals, there are plenty of food and dining events to help you cool down on this hot August weekend.

Friday, August 5

CiboDivino Transports Guests to Rio de Janeiro

Let the Rio 2016 games begin! The summer games are sure to bring several themed parties, dinners, and happy hours to Dallas this August. In honor of the opening ceremony, Chef Ryan Olmos, of **CiboDivino Marketplace**, will be serving Brazilian meat board trios, which will feature three Brazilian dishes and Pao de Queijo, a gluten-free baked cheese roll throughout the duration of the games. He will also be serving Paula Louca or Xingu Black, two beers imported from the 2016 Olympics host country.



12 Light Pastas Perfect for Summer in Dallas–Fort Worth

July 28, 2016

Steven Lindsey

When temperatures soar, we seek out lighter foods that deliver fresh flavors without weighing us down. But one can eat only so many salads. Thankfully, chefs all over town have added seasonal and other less-heavy pasta dishes to their menus to help us carb load without overloading. Here are 12 must-try pastas perfect for summer.

Linguine bufala e melanzane at **CiboDivino**

This vegetarian pasta dish from chef Daniele Puleo's Sylvan Thirty Italian market and restaurant features linguine lightly tossed in garlic and extra virgin olive oil, then combined with eggplant, cherry tomatoes, buffalo mozzarella and arugula.

1868 Sylvan Ave. #D100; 214-653-2426





PRESS

Wine & Cheese Pairing Event

July 26, 2016

Susie Oszustowicz

CiboDivino Marketplace, an Italian market offering authentic Italian goods in North Oak Cliff, will host a week-long celebration to shine a spotlight on two Italian specialties – wine and cheese.

Kicking-off Monday, July 25 (National Wine & Cheese Day) and lasting through the week, the market will offer a special cheese and wine pairing selected by owner and chef, Daniele Puleo as well as a complimentary sampling. Guests will have the opportunity to taste and learn from Daniele about his expert cheese and wine choices.

To complete the week, on Friday, July 29, Daniele will honor National Lasagna Day with variations of the classic Italian dish, prepared and available at the market with a glass of wine or for takeout while items last. CiboDivino Marketplace will offer three lasagnas including a traditional-style made with 44 Farms beef, vegetable and butternut squash.

High-res photo can be found via the following link:

<https://breadandbutterpr.box.com/s/6e3v66pdppssumuahdxwenibp2z9sz2s>

TASTINGS:

MONDAY (7/25): PULEO Pinot Grigio & Emmi Le Gruyere semi-firm wash rind

TUESDAY (7/26): Pfefferer Moscato & La Bonne Vie Brie cow's milk, creamy and buttery

WEDNESDAY (7/27): La Badiola Rose & Locatelli Pecorino Romano 9 month sheep's milk

THURSDAY (7/28): Puleo Chianti & Beecher's Flagship Reserve Air-cured sharp cheddar, award-winning

FRIDAY (7/29): Capostrano Montepulciano House-Made Sundried Tomato Spread

WHEN: Monday, July 25 – Thursday, July 29, 5:00p.m. – 7:00p.m.

Lasagna Night: Friday, July 29, All day (until supplies last)

<http://events.susiedrinksdallas.com/events/2016/7/25/wine-cheese-pairing-event>



Unfiltered

July 25, 2016

Porttia Portis

Welcome to Unfiltered, our weekly feature that explores the Dallas coffee scene -- and how it often manages to thrive in the most unusual places. Given that we live in a time when Starbucks locations are about as prevalent as the golden McDonald's arches, when new coffee shops seem to open every other week and when almost everyone uses a ChemEx to brew their coffee, we're here to show you some alternatives -- for when your coffee shop routine becomes monotonous or when you're just looking for something different in your caffeine endeavors.

CiboDivino Marketplace.
1868 Sylvan Thirty Ave.
Oak Cliff.

It's pretty safe to say that no one knows espresso like the Italians -- y'know, because they invented the stuff. In the midst of Oak Cliff's bustling craft coffee scene, the coffee program at CiboDivino teaches us, above all, that simplicity is key, especially with dessert.

"Being Italian, it's obvious that coffee is a big part of our tradition," says owner Daniele Puleo. "Just to understand a little bit, I have about four to five espressos a day to keep myself going. The coffee side [of the business] is something that we really, really wanted to push. It showed up right away in the business plan."





Much like other grocery stores/cafes/bodegas that we've seen in the Metroplex, the coffee at CiboDivino is a small part of the business overall, but an important, nostalgic element for Puleo. In keeping with traditional Italian espresso, the coffee menu is constrained to the standards -- single and double shots, lattes, cappuccinos, macchiatos, Café Americanos (an important distinction in Italy, as to not be confused with the cocktail) and regular drip -- all made with the popular espresso brand, LaVazza.

"LaVazza is probably the most famous of the Italian coffees," Puleo says. "It's a coffee that I'm attached to because I grew up with it. My mother used to drink LaVazza when I was a kid, so it is the most natural thing for me to use."

If you want a flavor, your options are limited to just three, but those inclined to a bolder coffee taste will be content with the rich, chocolate undertones of the dark Italian roast. The simplicity of each drink makes for a great pairing with any of the Italian desserts, not-so-coincidentally making after dinner the prime coffee consumption time at Cibo, especially with items like fresh coffee-dusted tiramisu, or the newly-added cannolis made with imported Sicilian ingredients.





"At night, every time people have a dessert, they ask for a latte or cappuccino," Puleo says. "I recommend cappuccinos more at night because it has less milk, and more foam."

Few coffee experiences in town can provide you with the feeling of an authentic European cafe, though the mentality at CiboDivino is that simply good coffee is a multicultural experience.

"Seventy-five percent of Americans today drink more European-style coffee than they do American coffee," Puleo says. "Unless they have families, and they don't drink coffee out, they make coffee at home, then they go for more traditional brands of American coffee. Otherwise, a big chunk of Americans today drink European coffee."







PRESS

Chew on This: CiboDivino Marketplace

July 15, 2016

Dalia Thomas

OAK CLIFF -- Quality Italian food in a crunch can be hard to come by, especially if you're looking to save a pretty penny. But one eatery and market is looking to change that. It's CiboDivino Marketplace in Oak Cliff.

Owner Daniele Puleo is a native of Italy and was determined to bring a taste of home to Triple D.

"I love Dallas," Puleo tells NewsFix. "It's a city I came to in the year 2000, and I fell in love with it and I never wanted to leave."

"Pasta you can get anywhere," Puleo says. "The right pasta is something that you may not get in every single Italian restaurant."

And you better believe Puleo is serving it up right!

From the linguine with calamari, white wine, and olives – to the fresh pizza with gorgonzola, figs, arugula, and honey. And CiboDivino is keeping it local with steaks from 44 Farms.

Chew on This: CiboDivino is not only dishing out quality eats but quality wine, too -- including Puleo's very own brand.

"The latest one is the Prosecco which, because of my wife -- she's a lover of prosecco -- I wanted to call (it) Christina Puleo. Very nice and crisp, refreshing, perfect for the summer."

And a customer favorite!

"They love the fact that here, they can purchase on retail price and ask for glasses at the moment they pay, and that it's no upcharge," Puleo told NewsFix. "So what you see is what you get."

The best thing of all, your taste buds get to play dress up – but your clothes can stay the same.

"It's very relaxed environment in here, and it's very casual," Gary Kaplow tells NewsFix. "So I like the idea that you can come and go as you feel. You can meet with your friends like we're doing now."

Sounds like CiboDivino is perfect!



<http://cw33.com/2016/07/15/chew-on-this-cibodivino-marketplace/>



17 CHEFS SHARE THEIR EASIEST SUMMER MEALS

July 14, 2016

Meredith Heil

Here's a common scenario: it's a good 95 degrees outside, friends are on their way over, and you've got about 20 minutes to throw together something delicious. And when it's sticky-swelting like that, absolutely no one is trying to eat a heavy porterhouse or rich-and-creamy lasagna.

With that scenario in mind, we consulted a handful of well-seasoned professional chefs to get the skinny on their favorite super-simple summertime dishes for feeding the hot and hungry.

Fresh & light Italian

"Summertime for me is all about freshness, a way of keeping my body and mouth fresh without having to indulge in heavy meats or sausage. What I like the most? Caprese salad, almost every day. I was born in Palermo, and Sicilian tomatoes are famous for their sweetness. I use buffalo mozzarella, the best tomatoes, fresh basil, and drizzle of extra-virgin olive oil. That scent of fresh basil still brings me back to where I come from. No balsamic of course, as its base is red wine which isn't very refreshing, especially in hot weather." -- Daniele Puleo, chef/owner at CiboDivino Marketplace (Dallas, TX)



<https://www.thrillist.com/eat/nation/summer-food-dishes-that-are-simple-as-recommended-by-chefs/eat>



Where Dallas' Best Chefs & Restaurateurs Eat Barbecue

June 17, 2016

Amy McCarthy

Who better to ask?

When it comes to barbecue, everyone has their own unique preferences and requirements for what exactly constitutes the best smoked meat. Still, the technical aspect of barbecue cannot be undersold. It takes a great deal of training and care to produce excellent barbecue, and that's something that Dallas chefs know a thing or two about.

Which begs the question: Where do Dallas' chefs eat barbecue? The answers, just like the cuisines of the chefs surveyed, are remarkably diverse. Perhaps you'll be able to take pride in the fact that you enjoy ribs at the same spot as a culinary legend, or maybe you can start staking out these smokehouses for a glimpse of Dallas' chefs in the wild.

Daniele Puleo, **CiboDivino Marketplace**

"Favorite BBQ for me is Lockhart Smokehouse in Oak Cliff. I love their brisket, tender and cooked to perfection. Also, their ribs are second to none. Great slaw and beans as well"



7 New And Exciting Dallas Outdoor Bars to Grab a Cold Drink And a Hot Table

June 3, 2016



Now that gorgeous outdoor weather is upon us, it's only natural to seek the outdoors when seeking refreshment. A cool breeze and a colder beer can do wonders to improve a bad week. Where can you go in Dallas to find the hottest table for outdoor drinking? Don't go to last year's patio. Check out the next hot thing. We'll draw you a map under the stars!

Italian Picnic Con Vino

The concept for CiboDivino calls and beckons you to come cross the Trinity for a catered al fresco picnic. It's an Italian market that also cooks fresh brick-oven pizza, scoops Paciugo's, and devotes a lot of attention to bottled wine. Grab a pie, some vino, and a cup of gelato, and have yourself a delightful picnic on their ample lawn!



The Scoop: The NYLO Hotel Offers Rotating Bartender Series, Freshii Opens, and More

June 1, 2016

Catherine Downes

CiboDivino Marketplace celebrates one year of business: The popular Italian market located at Sylvan|Thirty in Oak Cliff is turning one. According to the release:

"Owners, Christina and Daniele Puleo, are celebrating CiboDivino's first year of business by thanking their neighbors, friends and family with a celebration featuring complimentary glasses of Stemmari Wines, live music by Hunter Sullivan, plus great giveaways and prizes."

The event takes place on Sunday, June 5 from 5 p.m. until 8 p.m. and is free and open to the public.



ONE YEAR ANNIVERSARY

June 1, 2016

Staff



On Sunday, June 5, CiboDivino Market place, a market offering divine and authentic Italian goods located in Oak Cliff's Sylvan Thirty, is hosting its one year anniversary celebration.

Owners, Christina and Daniele Puleo, are celebrating CiboDivino's first year of business by thanking neighbors, friends and family with a celebration featuring complimentary glasses of Stemmari Wines, Live music by Hunter Sullivan, plus great giveaways and prizes.

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DALLAS-JUNE 2018

SUMMER

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The Right Side of Thirty

Little pockets of must-visit restaurants and retail dot the city, but lately the oft-overlooked **Sylvan Thirty** neighborhood has been thriving. Just south of Trinity Groves in the Oak Cliff borough of West Dallas, the mixed-use development is home to chic residential lofts, a **Sync Yoga** studio, **Cox Farms Market** (a natural foods store stocking fresh produce, everyday groceries and nutritional necessities), ramen restaurant **Ten**, Italian grocer **CiboDivino Marketplace** and Austin import **Tacodeli**, which opened in October. (Their breakfast tacos are divine.) Get your French fix at the new **Whisk Crêpes Café**, where owner **Julien Eelsen** and his team whip up the savory treats. And, keep an eye out for Austin-based java haunt **Houndstooth Coffee** — which also has a location on North Henderson — to open soon. sylvanthirty.com. Linden Wilson

CASSA

CiboDivino Marketplace

IMCHER

BABY BLISS
GONZALO BUENO + MICHAEL McCRAY

Online at katytrailweekly.com

May 20 - May 26, 2016

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KATY TRAIL WEEKLY

Vol. 3, No. 14 • Neighborhood News • Community Calendar and Live Music Guide • Arts and Entertainment • katytrailweekly.com

DOTTY'S TRUE TEXAS CUISINE

Linguine is 'molto bene'

By Dotty Griffith

dotty.griffith@yahoo.com

There's more than a little bit of Italy in Oak Cliff. Chef Daniele Puleo oversees an Italian food and wine market in the new apartment-retail development, Sylvan Thirty on Sylvan Ave.

Not far from the Trinity Groves restaurant complex, CiboDivino Marketplace is part restaurant as well, serving thin crust pizza worth driving across the bridge for. On Fridays and Saturdays, Puleo serves pasta, also worth a crossing. Dine in or take away.

Puleo sells a large and intelligent selection of Italian wines. Staff is more than happy to suggest pairings. For the linguine dish below, Daniele recommends Altmura "Sasseo" Primitivo. Sip in or take away.

"Buon appetito," Puleo said with an engaging Italian smile.



Photo courtesy of CiboDivino Marketplace

Linguine Bufala e Melanzane.

few at a time, until golden brown and crisp, about 3 to 5 minutes. Drain on paper towels. In a large pasta pot or saucepan, heat 2

LINGUINE BUFALA E MELANZANE

1 medium eggplant, cut into 1-inch square cubes

Vegetable oil as needed

1/2 pound linguine

1/4 cup olive oil

2 garlic cloves

10 ounces cherry tomatoes, cut into quarters

8 ounces arugula

1 teaspoon salt

1 teaspoon pepper

1/2 cup heavy cream

Shredded mozzarella for garnish

In a large skillet, preheat 1/2-inch vegetable oil over medium high heat. When oil is hot and shimmering, fry eggplant cubes a

to 3 quarts water over high heat. Add 1 tablespoon salt. Stir in linguine and cook according to package directions. When pasta is al dente, drain and return to pasta pot off heat.

Meanwhile, pour off vegetable oil from skillet. Add 1/4 cup olive oil over medium heat. When oil shimmers, add garlic cloves. Cook until slightly brown, 2 to 3 minutes. Add tomatoes and simmer about 3 minutes.

Add fried eggplant, arugula, salt and pepper, stirring gently after each addition. Remove garlic from pan and discard. Add heavy cream, tossing to evenly coat ingredients.

Garnish with shredded mozzarella.

Makes 4 servings.



Free wine, food at Cibo Divino's one year anniversary party this Sunday

Steven Lindsey

May 23, 2016

Cibo Divino Marketplace, the market/pizzeria/sandwicheria/wineria in Syvan Thirty, is one year old, so they are signaling it's party time. Free wine, free snacks. Sunday, June 5, from 5 pm to 8 pm.

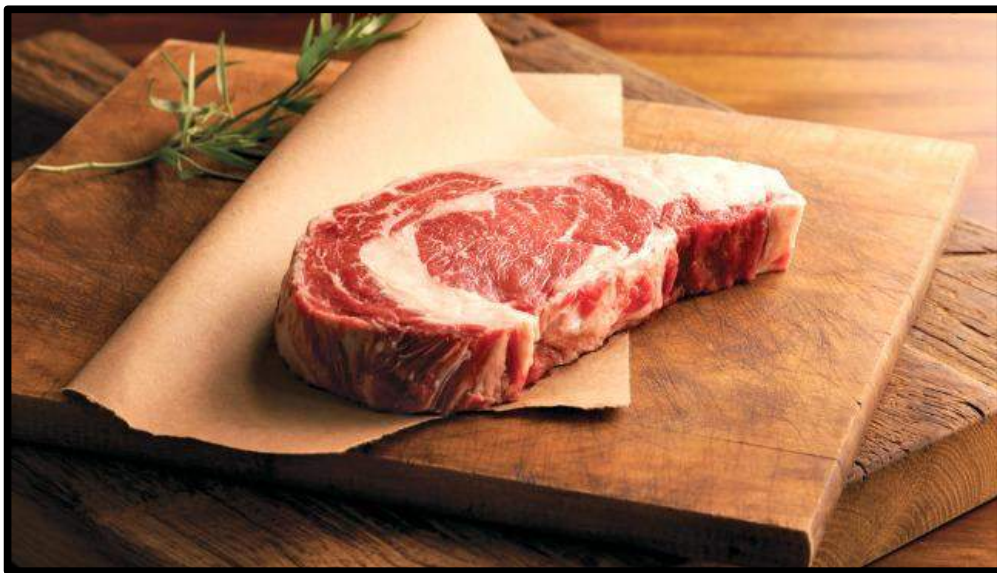
1868 Sylvan Ave, Suite D 100, Dallas



12 Secrets of Restaurants and Bars in Dallas–Fort Worth

Steven Lindsey

May 23, 2016



From off-menu items to a retail outlet for one of Dallas' best restaurant steaks, there are secrets all over town that can save you money, tickle your taste buds and, most importantly, really impress your friends. Here are 12 of the best.

44 Farms beef at CiboDivino

This Italian market and cafe at Sylvan Thirty is the exclusive retailer of 44 Farms beef, which appears on many of the best menus in town. You can take cuts home to cook yourself or even ask chef Ryan Olmos to grill your steak on-site for free.

Online at katytrailweekly.com May 20 - May 26, 2016

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KATY TRAIL WEEKLY

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DOTTY'S TRUE TEXAS CUISINE

Divine foods and convenient market

By Dotty Griffith
dotty.griffith@yahoo.com

CiboDivino is part Italian food boutique, wine bar, meat and seafood market, take-out and restaurant — all under the same roof and guidance of chef-owner Daniele Puleo and wife, Christina. If the name sounds familiar, it is if you were a fan of Daniele Osteria on Oak Lawn Ave. circa 2005.

There are many reasons to visit CiboDivino (means divine foods) Marketplace. The first is pizza. Baked in a gold-tiled, wood-burning oven, pizzas are thin crust masterpieces. The fig and arugula pizza with white cheese, one of five gourmet combinations, really sold me. There are plenty of meat, chicken and sausage combos available; you may also design your own.

You can get pizza to go but better to eat it absolutely fresh out of the oven while enjoying a glass of vino or local beer. That gloriously thin, crackly crust is at its best the moment it slides off the pizza paddle.



Photos by Melissa Becker

Daniele Puleo and Ryan Olmos.



Dotty Griffith

Puleo calls his market an example of "Italy meets California." Puleo, who grew

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Cibo offers breakfast, lunch and dinner dishes as well as providing a source for ingredients — including imported dry pasta, olive oils, vegetables, wines, meats and seafood — for home cooking and dining. Gorgeous, Texas-grown ribeye steaks, from 44 Farms, can be yours for grilling at home. Or have it cooked by executive chef Ryan Olmos for eating in or taking away. Ditto with seafood.

One of the most enticing offerings in the meat case is beef bacon. Sliced thin, the cured meat can be eaten like prosciutto. Thick slices can get a more traditional bacon-fried treatment.

On Fridays and Saturdays, fresh pasta dishes are available in the evening. If the lemon mascarpone fettuccine is a special, get it. The ethereal lemon essence will turn your head.

Located in the new Oak Cliff apartment-retail development, Sylvan Thirty on Sylvan Ave., is not far from the Trinity Groves restaurant complex, Cibo is the kind of place every neighborhood needs. You'll want one close to you after you've visited.

Very casual with outdoor seating as well as communal tables inside, place your orders at the pizza, salad, sandwich and cooked foods stations. When eating in at a table or at the wine bar, pick your spot and wait for your food to be presented, or take with.

CiboDivino Market Place and Caffé.

Puleo, who grew up in Sicily, came to the states at age 22, earning his stripes in Scottsdale, AZ and Los Angeles before finding his way to Dallas in 2004. After a 6-year run at Daniele Osteria, chef Puleo had two successful restaurants in Fort Worth before opening CiboDivino in his Oak Cliff neighborhood.

The Italian wine selection at Cibo is wide and deep with wines ranging from \$8 to more than \$200 for special cellar bottles. Puleo's 350-bottle *enoteca*, i.e. wine shop, includes vintages from California as well. Great bargains await when you try Puleo's eponymously labeled wines, pinot grigio and Chianti. He buys the grapes in Italy where the wines are made and bottled with the Puleo label.

CiboDivino is a divinely delicious trip to a gourmet convenience store. The bar-restaurant-gourmet market-wine shop has become a walk-to destination in its Oak Cliff neighborhood. For those who don't live near enough to stroll over, Cibo is worth a drive across the gorgeous Margaret Hunt Hill Bridge.

CIBODIVINO MARKETPLACE

1868 Sylvan Ave., Suite D-100 • Dallas, TX 75208
(214) 653-2426
www.cibodivinomkt.com

The Dallas Morning News

Dog About Town: Shopping, playing and more pooch-friendly things to do

May 19, 2016

Staff

Dog-friendly patios

Note: Dog-friendly dining is outdoors and can depend on several factors, including the weather, how busy the restaurant is and who is working. Call ahead if you need to know for sure whether they can accommodate you. Please send additions or changes to twoldt@dallasnews.com.

* means it has received the city's dog-friendly patio variance. The rules: Dogs must stay off furniture, be leashed and under control and wear a rabies tag. They cannot eat off the establishment's dishes; they may be given water in a disposable container.

Click [here](#) for a Google Sheets version of this list. Many thanks to pack member Stephanie Meeks for putting it together.

CiboDivino Marketplace: 1868 Sylvan Ave. (Sylvan | Thirty), Dallas, 214-653-2426



Meet the 10 best Dallas chefs defining good taste

May 18, 2016

Teresa Gubbins



Were almost to the finish line for the **2016 CultureMap Tastemaker Awards**, where we toast the best of local food and drink. Now we honor the creative minds behind the food we eat: the chefs. Whether they're composing a careful arrangement on a plate or searing up the best burger in town, these are the folks who draw us to their table with their craft.

The Tastemaker Awards is about to culminate in a celebratory event, on May 19 at Hall of State. We've revealed nominees for Rising Star Chef of the Year, Best Sushi Restaurant, Sommelier of the Year, Bartender of the Year, Brewery of the Year, Bar of the Year, and Pastry Chef of the Year.

Daniele Puleo, CiboDivino

A native of Sicily, Puleo has been cooking for 30 years, starting at Tiramisu in Scottsdale, before moving to Los Angeles, where he worked at the legendary Rex, Il Pastaio, and Mr. Chow. His first Dallas restaurant was the charming Daniele Osteria on Oak Lawn Avenue. He also owned Brix Pizza & Wine in Fort Worth. In 2015, he launched his innovative wine bar and restaurant CiboDivino Marketplace in Sylvan Thirty.



The Best Pizza Places in Dallas

Farah Fleurima

May 11, 2016



CiboDivino Marketplace

West Dallas

Every pizza place claims its product as “authentic Italian,” but how many of them have an actual, authentic Sicilian at the helm? That’s the edge that this Sylvan Thirty grocery/restaurant boasts, in chef-owner Daniele Puleo. He keeps the toppings simple, and they’re added to the thin, tender handcrafted crust just before a five-minute spin in a brick oven... which is also Italian. Now all you need is a bottle of wine from the Puleo’s curated selection (or even one from his own label), and it’s *buon appetito*.



These are the 8 best food and drink events in Dallas this week

May 9, 2016

Diana Oates

It may seem like there's a culinary lull between the tacos and tequila of Cinco de Mayo and the burgers and beer of Memorial Day, but rest assured: Dallas has its foodies covered. From festivals to special dinners, there's plenty to consume this week.

Tuesday, May 10

Marchesi Di Barolo wine dinner at CiboDivino Marketplace

Chef Daniele Puleo hosts Valentina Abbona from Marchesi di Barolo winery and presents a culinary tour through the Piedmont region of Italy. Courses include tuna tartare, gnocchi, slow-roasted rabbit in Barbera sauce, and pears cooked in Nebbiolo wine. Tickets are \$65, and the dinner begins at 6:30 pm.



5 Patios to Check Out This Month

May 9, 2016

CarleeAnn Allen

May always brings glorious weather to Texas, and we need to savor it every chance we get. So, before the blistering heat of the summer comes, stop by the best patios in Dallas and see where everyone in town is hanging out.

1. CiboDivino The modern Italian market place is the perfect spot to meet up after work to sip on a glass of wine and snack on wood-fired Neapolitan style pizzas. Sample one of the local, Italian or seasonal craft beers or try a glass of the wine of the month, pulled from the library of over 350 labels. 1868 Sylvan Ave., Ste. #D-100, 214.653.2426



Marchesi di Barolo Wine Dinner

May 3, 2016

Susie O



On Tuesday, May 10, 2016, CiboDivino Marketplace is excited to host Valentina Abbona of Marchesi Di Barolo vineyards for an exceptional evening of delectable entrees and fine Italian wines.

Valentina Abbona will host the dinner, serving wine from her family's vineyard located in the Piedmonte region of Italy. Since the start of the winery in 1929, it has maintained its core values as a family business while producing some of the finest wines in Italy. Valentina inherited a longstanding passion for the tradition of winemaking and a love for wine that will be shared with each attending guest.

The dinner will feature four different Marchesi Di Barolo wines served alongside a menu by Chef Daniele Puleo, specifically designed to complement the unique aromas and bold flavors of each wine.

CiboDivino Is Lovely – and It's Also a Hidden Dallas Gem for Drinking Great Wine on the Cheap

May 2, 2016

Lauren Smart



What was once a rundown lot catty-cornered from the Belmont Hotel is now a strip of “luxury” apartments plopped next to a handful of eateries and shops. At first pass it looks like just another real estate mogul’s wet dream, but on closer inspection, Sylvan Thirty, as it’s un-creatively labeled, is becoming a place for neighbors and foodies alike. Certainly, the strip contains one of the city’s best options for casual dining: CiboDivino Marketplace.

On a beautiful night in Dallas when the light breeze whips warm air through your hair and the sunset fills the sky with jewel tone pinks and purples, imagine yourself drinking a glass of wine on a patio somewhere, waiting for your custom-order Neapolitan pizza to arrive at your table. Now imagine you paid retail price for the wine you’re sipping — and that when you crave pistachio gelato or a handful of Dallas Caramel Company goodies later, you won’t have to change locations. Want to add a salad to that order? Done. Craving a steak fresh off the grill? Done. A cappuccino to top you off? Done. A bottle of the wine you’re drinking to-go? Done. This is the reality of CiboDivino.

Owners Christina and Daniele Puleo — whose other restaurants include Daniele Osteria, Inzo Italian Kitchen and Brix Pizza and Wine Bar — wanted to recreate the Italian market experience a little bit close to their home in Kessler Park.

“We wanted to create a place you could return to multiple times in a day,” Christina says of CiboDivino, which opened in May 2015. “You stop by in the morning for coffee, you come back for lunch or groceries, and you drink wine with us in the evening.”

The eatery itself can be overwhelming in its options. The menu boards sit above a pizza oven and chef cases filled with meats and salads. The dishes change depending on what the local farmers have fresh each week. There are a few staple pizzas — try the Di Fica, which tops a creamy white sauce base with habanero honey, gorgonzola cheese and figs for a salty-sweet combo — and the chefs are flexible when it comes to special orders. You get the impression that if they have the ingredients, they will make it for you.



“Ultimately our customers are building the business,” Daniele says. “What are they looking for, really? If we don’t have it, we try to add it. We are constantly listening to new suggestions.”

This dedication to doing things consciously can be seen in the way the Puleos source food as well. When choosing a meat provider, they visited 44 Farms to observe the way the animals are treated. They serve free range chicken, non-GMO vegetables, gluten-free pizza and pasta options, and even their plasticware is BPA free.



"We want to spend the extra money so our guests have the best experience," says Christina. And somehow, they manage to keep these standards without exorbitant prices. You can dine in or take it to go with a reasonable bill (salads are around \$8; pizzas around \$15). If you're craving a steak, you buy the meat at retail price and the chefs prepare it free of charge.

The wines are sold at a retail price point and are a mixture of vintages from Italian and California (Dean & DeLuca, the Napa Valley chain, is one inspiration for the shop). April's wine list featured a beautifully fruity La Bambina Rose for \$6 a glass and \$14.99 per bottle, which is a price point that's hard to find in Dallas. The most expensive wine on the list was \$9 per glass. When they first opened, Daniele had a secret cellar of hard-to-find wines, but when the word got out, these were all quickly purchased. Now, they're working on blends of their own under the label Puleo. So far, these are the shop's bestsellers.

"We've got a chianti and a pinot grigio," Daniele says. "We've got a Prosecco on the way at the end of May, followed by a rose."

It's evident that the Puleos have found a business model that makes them happy. And the customers too. On a recent Saturday night, the patio was packed. Parents split bottles of wine while children kicked a soccer ball around on the patch of grass next to the shop — it can get a little kid crazy depending on the time of day. Every table was full, as was every wine glass.

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Delicious

CIBO DIVINO

1868 Sylvan
214.653.2426
cibodivinomkt.com

AMBIANCE:
MARKET/CAFE

PRICE RANGE:
\$8-\$35

HOURS:
8 A.M.-10 P.M. MONDAY-SUNDAY

Daniele and Christina Puleo live in Kessler Park. They've had other restaurant ventures, but this one is the most personal.

"We have to make it," Christina says. "We live here."

The market, restaurant and bar opened a year ago and since then, the Puleos and executive chef/managing partner Ryan Olmos have been tweaking things regularly.

Pizza, baked in a gold-tiled brick oven ordered from Napoli, is the mainstay. There are five pizzas on the menu, including some with rotating seasonal ingredients, and they come out crispy crusted and irresistible. There's also Daniele's homemade pasta dishes and, recently added, panini made to order with fresh ingredients. Cibo Divino also now serves Pacciugo gelato.

Perhaps more important though, is the wine. The market carries some 350 labels, from \$8-\$200. Cibo is one of the few places where customers can buy a bottle of wine at retail price and drink it on site, saving themselves the 50-percent restaurant markup.

That becomes even more significant when one considers that the meat counter sells 44 Farms beef, which typically can be found only in high-end steakhouses. But here, you can buy a steak at retail price, and the chefs at Cibo Divino will cook your steak for free. That's a \$50 restaurant steak for \$30.

Charcuterie plates, salads and desserts also are on the menu. And there are imported groceries, including some delightful Italian sauces and dried pasta.

Cibo Divino is family friendly in fair weather as the grassy lawn allows kids to cut loose while grownups hangout nearby.

—Rachel Stone

A smoked-salmon tartlet appetizer. (Photo by Kathy Tren)



The Hottest Patios In Dallas, Spring 2016

April 25, 2016

Amy McCarthy

It's officially patio season, Dallas. Which, of course, means that it's time to put on those floppy hats and sunglasses and head out to the city's best spots to dine (and drink!) in this fabulous spring weather.

But where are the Dallas' hottest patios? You already know about the old standbys and your neighborhood faves, but Spring is the perfect time to branch out and discover more of Dallas' buzziest spots for alfresco dining. Whether you're searching for a brand new brunch spot or somewhere to enjoy dinner with a breeze, this list of the hottest patios in Dallas is the perfect place to start.

CiboDivino

Inspired by Dean & DeLuca in New York City, this Italian-inspired eatery offers a breezy open-air wine bar with plenty of adjacent seating. Whether you're coming for a quick pre-dinner glass of wine or a full feast, Cibo Divino fits the bill either way.

1868 Sylvan Ave Ste D100
Dallas, TX 75208



The Ultimate Dallas Picnic Basket: Eight Locally Owned Markets That Sell Picnic-Ready Fare

April 25, 2016

Beth Rankin



On a recent Friday evening in Oak Cliff, people gathered on the Turner House lawn for a screening of *Casablanca*. As the sun tucked itself behind the trees, blankets were spread, wine bottles popped, picnic baskets inventoried. Charcuterie boards rose up like tiny meat mountains and when the breeze shifted, you could almost catch a faint whiff of French brie. One man, a role model for us all, unpacked an impressive antique coffee service for his companion, proving that humans will go to incredible lengths to dine al fresco — or maybe to impress a date. The movie may have been the main attraction that night, but picnic fare became the real star of the show.

The picnic has once again become a beloved American event, whether in the form of snacks in a public park or an elaborate, expensive farm-to-table dinner under the stars. The history of the picnic depicts it as a luxury originally afforded to only the most affluent of society's elite. "Medieval hunting feasts, Renaissance-era country banquets and Victorian garden parties lay the foundation for today's leisurely repast," writes Lynne Olver, a food history librarian who runs foodtimeline.org. "Picnics, as we Americans know them today, date to the middle of the 19th century. Although the 'grand picnic' is generally considered a European concept, culinary evidence confirms people from other parts of the world engage in similar practices."

Dining together outside appears to be a universal indulgence. And lucky for us, we live in North Texas, where the weather is picnic-friendly for much of the year — but particularly right now, when the world is verdant and breezy as the seasons turn.

With the goal to create a sense of place in our picnic fare, we set out to build the ultimate Dallas picnic basket — a spread featuring goods from locally owned businesses that specialize in food that's meant to be shared. These markets, restaurants and bakeries sell delicious bites that call for a little pomp and circumstance, for savoring in a moment shared with loved ones. When it comes to food, there can be no higher calling than that.

CiboDivino Marketplace

1868 Sylvan Ave.

Sylvan Thirty's CiboDivino is where Napa meets Sicily. The one-year-old market is its own breezy food oasis where you can snag Italian pastries, gourmet condiments, pre-made veggie side dishes and Neapolitan-style pizza. There's even an entire charcuterie section perfect for stocking your picnic basket. To sweeten the deal, CiboDivino has a fantastic selection of wines organized by region and varietal — and you can easily find an above average bottle of Rose or Sauv Blanc for \$12-\$20.

Perfect for a picnic: An order of caponata (\$14.99/lb.), a Sicilian eggplant dish made with celery, herbs and capers.



CiboDivino Dinner Ft. Puleo Wines

April 20, 2016

Tiffany Tran

"I love this place." That's the text I sent to Susie as soon as I finished my first dinner experience at CiboDivino Marketplace.

As this was my first event as a Susie Drinks Dallas contributor, I went into it with the belief that there was no such thing as being too prepared, so I brought along a fellow foodie friend (so I could pick his brain) as well as a brand new notebook in which I could take many a note about the dinner. (I was tempted to bring a voice recorder just in case there was a guided tour of the space (which there was), but I decided against alienating strangers with that level of intensity. Yes ... I was *that* kid in school.) Furious writing in my composition book would just have to do. Since the evening was relaxed and enjoyable with great company and delicious food and wine, the note taking was downgraded from excessive to thorough.

The special five-course dinner was hosted by CiboDivino owners, **Daniele and Christina Puleo**, as well as **Executive Chef, Ryan Olmos**. I was enthralled by the passion and knowledge that the team has for all aspects of the meal: a fervent dedication to responsibly-sourced ingredients, simple, yet articulate preparation of the food, a thoughtful selection of Italian and Californian wines that are hand-picked by Daniele himself, and the crafting of a space that promotes breaking bread with friends and family. By the time we were done with Daniele's tour of each unique part of the marketplace and cafe, my appetite was ready to tackle whatever delicious goodies he and Ryan had to offer.



Before food, of course, there was wine (as it should be), and Daniele and Christina were very excited to introduce their new **private label Puleo wines**, currently available in Pinot Grigio and Chianti varietals. The **Pinot Grigio** is quite surprising—not as watery as I’m used to with most Pinot Grigios. Puleo’s expression is quite flavorful on the nose with stone fruit notes that round out into flavors of green tea and chamomile. As I would find out, this white wine paired very well with the first three courses of the meal. As for the Puleo**Chianti**, the wine was ripe with cherry flavors and dark fruits, and had a depth of flavor indicative of a Chianti without veering into a residual bitterness. I enjoyed this red with the meat course as well as with dessert. FUN FACT: all wines at CiboDivino are available for purchase at retail prices and can be opened and enjoyed on-premises at no additional charge. Personally, the option to enjoy a high-quality wine at a restaurant without the usual restaurant markup makes the wine taste that much better.



The appetizer course included a variety of **Neopolitan-style pizzas** fresh from the wood-burning Stefano Ferrara oven (flown in from Italy), quite possibly the most impressive **charcuterie board** that I have ever seen, and a **smoked Tasmanian salmon appetizer bite** that I swear encapsulates everything that CiboDivino stands for, which is “divine food.” I sampled two of the flatbread pizzas, one with a classic Margherita preparation and another with fig, arugula, and Gorgonzola cheese. Neopolitan-style is my favorite kind of pizza, and the crust was perfectly crispy on the outside with just the right amount of chew on the inside. While both were delicious, I was partial to the Margherita. (Pretty sure that I could eat a whole pizza in one sitting ... I don’t know if that’s a good or a bad thing.)



Can we just take a moment and appreciate this **charcuterie board**? Have you ever seen one so beautiful? It has three kinds of house cured meats, all smoked in-house: lamb pancetta, brown sugar and Serrano ham, and beef bacon (that's right, you heard me, BEEF BACON). The lamb pancetta, which was aged for a whopping 70 days, had a soft gaminess to it that I loved, and the beef bacon was something I've never experienced before. To call it delicious would be a disservice, and apparently I'm not the only to think so. Ryan told us that it's hard to keep the beef bacon in the display case because it sells out so fast. It was perfectly savory with a familiar unctuousness that I love about bacon, except it was unmistakably beefy and very satisfying.





The highlight of the appetizer course for me, however, was the **smoked Tasmanian salmon bite** with cucumber cream, caper berry, and a dusting of espresso. The salmon, also cured and smoked in-house, was a tender and salty punch that was balanced by the cool cucumber cream with a kick of briny freshness from the caper berry, and the espresso dust on top added an earthy note that rounded out all of the flavors. I easily ate five or six, since I clearly don't understand the concept of an appetizer course. (Whatever.)



Pasta was the star of the second course was the **Caserecci alla Norma**, served with cherry tomatoes, fresh basil, and eggplant two ways on pea puree. The dish was light and flavorful, with the pea puree serving as a fresh, delicate sauce that complemented the natural flavors of the fresh vegetables beautifully.

The third course highlighted a different kind of pasta, **Fettuccine al Limone**. This was my favorite of the two pasta courses; the perfectly al dente ribbons were enveloped in an ethereally light and creamy marscapone cheese with fresh zucchini, leeks, fresh mint, and fragrant lemon zest. The flavors were full and satisfying without being overly filling. (I'm also a huge supporter of lemon on everything, so I loved every bite of this dish.)





Then came the fourth course, the crown jewel, which was brought out on a large wooden **meat board**. CiboDivino proudly serves 44 FARMS meats, and our group was lucky enough to sample the perfectly seasoned coulotte cuts served alongside caramelized onions and arugula. The marketplace is the only spot in town where you can go in and buy raw cuts of renowned 44 FARMS beef, and they will even grill it for you (free of charge) if you decide you'd like to enjoy your steak at one of the many communal tables inside or on the spacious dog-friendly patio.



Needless to say, by the end of the fourth course, I was stuffed. At this point, I was chastising myself for going HAM on the appetizers. That didn't stop me from partaking in something sweet, though. For dessert, Daniele and Christina served bite-sized dessert offerings from their cafe. I, close to a food coma, still managed to snag a **Raspberry Lavender Truffle**, because no matter how full I am, a meal does not feel like it has concluded until I've had something sweet. This two-bite flavor bomb was a wonderful ending to an unbelievably delicious meal. The truffle was deeply chocolate with lavender lending an assertive floral note that cut through the richness beautifully.





Everything about dinner at CiboDivino was delightful. The marketplace offers so many unique goods, some of which are available exclusively there. Daniele and Christina, as well as Ryan, were all gracious hosts with evident love and passion for what they've created together. It's rare to meet people who are doing exactly what they love to do, and then for them to do it well, and humbly. It was an honor to be a part of the entire experience. I personally cannot wait to visit again soon.

- CiboDivino also has a wrap-around indoor/outdoor bar with 11 local beers and one Italian import beer on draft.
- Paciugo gelato is also available at the cafe, along with Lavazza coffee.
- Food menus are generally not published on the website, as dishes are determined by the freshest produce available at the farmer's market on any given day.
- The marketplace is open 7 days a week, from 8AM – 10PM daily.
- They also host occasional wine and beer dinners and are currently prepping for their one-year anniversary party next month.

CiboDivino Marketplace

www.cibodivinomkt.com

[Facebook](#) | [Twitter](#) | [Instagram](#)

1868 Sylvan Ave., Suite #D-100 (West Dallas in the Sylvan 30 Complex)

(214)653-2426



These are the 8 best food and drink events in Dallas this week

April 19, 2016

Diana Oates

We hope you're thirsty this week, because beer and wine dinners dominate the Dallas-Fort Worth calendar. Here are this week's best food and drink events:

Casa Madero Wine Dinner at CiboDivino Marketplace

Created and prepared by chef Ryan Olmos, this meal highlights traditional ingredients with a modern approach to spring vegetables, producing a new world cuisine. Courses include ensalada fresca, pollo a la fresa, arepa de carne, and sopapilla. [Tickets](#) are \$55, and dinner starts at 6 pm.



Culinary Mexican Dinner

April 18, 2016

Staff

On Thursday, April 21st CiboDivino Marketplace will host a Nuevo Mexican dinner featuring Casa Madero wines. Created and prepared by Chef Ryan Olmos, the meal will highlight traditional ingredients combined with a modern approach to spring vegetables to produce a new world cuisine.

In partnership with Casa Madero wines, the winery, established in 1597, is the oldest winery in the Americas and the 6th oldest in the world.

To complete the evening, guests will enjoy a special presentation of a chocolate truffle made exclusively for this event by local artisan, CocaAndre Chocolatier.



Meet the 10 Dallas chefs on the brink of stardom

April 7, 2016

Teresa Gubbins

To open the 2016 CultureMap Tastemaker Awards, our annual event honoring the best in local food and drink, we begin with the brightest category: Rising Star Chef of the Year. These are the up-and-coming chefs, the young guns on the brink of beautiful careers. Whether they're running a kitchen or opening their own restaurant, these are the ones to watch out for.



Ryan Olmos, CiboDivino

Olmos, who grew up in South Texas, began his career in San Antonio at iconic restaurants such as Gallagher's Steakhouse, Ruth's Chris Steakhouse, The Petroleum Club of San Antonio, and El Tropicano Riverwalk Hotel. He came to Dallas to work for EatZi's, then helped open and run Urban Rio in Plano, before joining the CiboDivino team.

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2 Cibo Divino

At this Sylvan Thirty market and café, you can order a Neapolitan-style pizza or pasta dish, buy a bottle of wine at retail price and drink it there. That saves you the 50 percent markup of a typical restaurant. Cibo also now sells Paciugo gelato.

1868 Sylvan

214.653.2426

cibodivinomkt.com



Inside Outdoor Dining Tips p. 34 / On The Road in San Diego p. 56

Pizza Today™

ARTISAN BREAD P. 38 / DOUGH ADDITIVES P. 42

THE DOUGH ISSUE

**KNEAD TO KNOW
DOUGH TIPS
FROM THE BEST
IN THE BIZ**



Dining Out

Patio seating offers some unique perks and challenges

Al fresco dining is the centerpiece of the CiboDivino Marketplace in Dallas, and the frenetic pace of Friday and Saturday nights is nothing short of “crazy,” says owner Daniele Puleo.

But it’s also magical, as the outdoor dining system transforms a pocket of Texas into a slice of Italy.

Puleo is a Sicilian immigrant who launched his pizzeria and Italian market after a lengthy restaurant career serving the film industry’s elite in Hollywood and Beverly Hills. When he opened his current place in Dallas, he designed it

to bring Italian culture to life (The name means “Divine Foods” in Italian).

His patio introduces European familial warmth to strangers seated around custom-made wood tables. He also chose the property because of an adjacent grassy area, where families can spread blankets for picnics.

Service is counter-style, but runners deliver meals to hungry customers.

“The beauty is that people adjust to the dining style,” Puleo says. “We have big communal tables. They sit

together and create their own space and run the party however they want. We have two dedicated bussers that clean up the tables, but the people are in charge.”

But be warned — stellar patio service and an enchanting atmosphere do not automatically happen just because you put a few tables outside.

Here are three essentials to quality patio service, courtesy of Puleo; Sally Sciaroni, manager of Onesto Pizza & Trattoria in St. Louis and Mike Friedman, co-owner of Pizza Delicious in New Orleans:

34 / PIZZATODAY.COM / APRIL 2016

The seating demand

Be prepared for people to prefer patio seating over your interior dining room. That translates into longer waiting times for customers to dine al fresco, unless you carefully plan ahead. For example, Onesto doubled its outdoor seating from 30 to 60 a few years ago. The indoor dining room has 60 seats, plus a private dining room that seats 20.

However, even at that, wait times for patio dining can be an hour or longer, Sciaroni says. In those instances, Onesto gives customers a choice between an inside table or the wait.

Capitalize on “green” areas. Everyone enjoys sitting on the grass on a pleasant day to have a picnic lunch, Puleo says. A focal point of his place is the outlying grassy area, for customers to spread blankets and enjoy meals with a bottle

of wine.

“The patio is near the front entrance, and there’s a nice green area, a small park, that combines with the patio basically. A lot of activities for families go on there. You can see the kids playing. It works great,” Puleo says. “This is the way I envisioned it. This was the only building that I would have considered for this very reason.”

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The 25 Best Patios In DFW For Drinking And Dining

March 4, 2016

Whitney Filloon & Amy McCarthy

Thanks to Dallas' gloriously unpredictable weather, pretty much any time of the year can be considered patio season. It is technically winter, but the temperatures right now are perfect for sitting out on a great patio with a few cocktails.

Whether you're hooking up with friends after work for a glass of wine and some shared plates or headed out on a lazy Sunday outing with the pup for some mimosas and fancy eggs Benedict, here are **25 excellent patios** for dining — and drinking — al fresco this year. Get out there and soak up this gorgeous weather before a freak mid-March snowstorm ruins all the fun.



CiboDivino

The patio at Sylvan Thirty's multifaceted Italian market is buzzing every night with a post-work crowd sipping on wine and nibbling on the excellent wood-fired pizzas. A glass of prosecco and the potato and red onion pizza makes for a pretty awesome light dinner, if you ask us.

<http://dallas.eater.com/maps/best-dallas-fort-worth-patio-outdoor-dining-restaurants>



CiboDivino Marketplace Is Now Scooping Paciugo Gelato

March 2, 2016

Catherine Downes



Dallas is really into ice cream right now. Last month Austin-based Cow Tipping Creamery announced that they're taking over the Cultivar Coffee space inside Good 2 Go Taco, Hypnotic Donuts is scooping Beth Marie's ice cream, and now, CiboDivino Marketplace is serving Dallas-based Paciugo gelato.

"Eating Paciugo takes me right back to times with my grandfather in Sicily," says CiboDivino Marketplace owner and chef Daniele Puleo. "I used to eat pistachio gelato every time my grandfather would take us for a sweet treat."

So, where do you go to get your ice cream fix in Dallas?

CiboDivino Marketplace is located at 1868 Sylvan Avenue in Dallas.

<http://sidedish.dmagazine.com/2016/03/02/cibodivino-marketplace-is-now-scooping-paciugo-gelato/>



This Dallas restaurant news roundup can barely contain all the openings

March 18, 2016

Teresa Gubbins

If you want pizza, doughnuts, and coffee, you've come to the right place. We bring you tidings of a new pizzeria, ice cream, and a Starbucks drink that you'd better try now if you want to try it at all.

Here's the latest Dallas restaurant news:

CiboDivino Marketplace at Sylvan Thirty has partnered with Dallas-based Paciugo to open a gelato stand. "Eating Paciugo takes me right back to times with my grandfather in Sicily," says CiboDivino owner-chef Daniele Puleo in a release. CiboDivino Marketplace will offer more than 10 Paciugo seasonal and classic flavors available in cups or cones.

FLIP PAGE

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Inside!

2016
**Farmers
Market**
GUIDE

44 FARMS BEEF AT CIBODIVINO

BY KIM PIERCE • PHOTO BY ALONSO CEVOLA

In four years, 44 Farms has become the go-to brand for boutique Texas steaks, gracing picky chefs' menus from John Tesar's at Knife to David Uygur's at Lucia. (My eye-opening 44 Farms experience was with Knife's inexpensive, melt-in-mouth coulotte.)

Last year, Dallas' CiboDivino—owned by former restaurateur Daniele Puleo and wife Christina—became the only retail outlet in North Texas for 44 Farms' registered Angus beef. Getting the placement was no slam dunk.

"They (44 Farms) were very reserved," says CiboDivino executive chef and managing partner Ryan Olmos. CiboDivino approached them about retail after Olmos' visit to the Cameron ranch last summer. He came away sure that they were a match for the Sylvan Thirty Italian marketplace, which is meticulous about humane and sustainable sourcing, although this isn't heavily publicized.

44 Farms owner and CEO Bob McClaren's family has been in ranching since the early 1900s. Steaks are a spinoff of its primary business as a genetics developer, which is the foundation for the beef's quality. The other crucial factor: animal-centered care, birth to harvest.

"Everything we do is to cause the least amount of stress on the cattle as possible," says McClaren. For example, they're weaned at seven months over three days. "They're weaned across a fence," he says. "They can still see and lick and touch (their moms), just not nurse. By day three, the mothers have moved on." When the cattle transition to feed yards, McClaren says, they're kept in small pens, where the gates are always open to pasture.

"We saw the cattle and how they were cared for," says Olmos. "The cattle walked up to me. I petted them. They were happy animals." Besides 44 Farms' "immaculate" operation, he was impressed by the staff cohesion. Plus, the ranch is open anytime to anyone who cares to visit.

"The beef bacon has been flying out of here," says Olmos. "The tenderloin sells like crazy."

McClaren went all in with CiboDivino once they checked out on his end. He was even on hand to help when they unveiled the meat case. "A lot of people don't understand how to select a steak," he says, but that's not the case with CiboDivino. "They were experienced beef people."

Sales at CiboDivino underscore the triple win for rancher, retailer and consumer. "The beef bacon has been flying out of here," says Olmos. "The tenderloin sells like crazy." Olmos makes the bacon in-house, sometimes adding porcini mushrooms and jalapeños. He also grinds his own beef. You can take the steaks home, or the chef or Puleo will cook them for you for on-site consumption, no charge. "We absolutely love being the first (retail) partner," Olmos says.

cibodivinomkt.com

44steaks.com



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DANIELE PULEO, OWNER OF CIBODIVINO



Meet Dallas' 13 Coolest Culinary Couples

February 29, 2016

Steven Lindsey

While it's a well-accepted notion that food brings people together, sometimes it creates a connection that propels two people toward their own happily-ever-after story. Here are 13 perfect pairings in the Dallas culinary world. Because sometimes what's hot and steamy in Dallas kitchens isn't exclusive to the stove.



The couple: Chef-owner Daniele and owner Christina Puleo of [CiboDivino Marketplace](#)

How they met: While dining at a Dallas restaurant, Christina overheard Daniele talking at another table in Italian. "I could listen to that voice forever," she told her friends, and more than 12 years later they're well on their way to that goal. In 2015 they opened CiboDivino, an Italian marketplace at Sylvan Thirty. The two spend their days together with Daniele whipping up authentic Italian dishes in the kitchen and Christina running the show on the business side. They've also taken their passion for wine to a whole new level by creating their own wine label, PULEO, which is sold exclusively at CiboDivino.

How they make it work: First and foremost, they try to laugh as much as possible. They always take off on Sundays for time to grocery shop, walk their dog, call family in Italy and have friends and family over for dinner. A meditation coach has taught them to spend some time in silence every day. And, of course, they also drink a lot of wine.



A Barrelful of Wine Dinners Fills This Week's Best Dallas Food Events

February 23, 2016

Diana Oates

Attention, wine-dinner devotees: This week is stacked with an impressive list, including one featuring a famed French maker. Not into wine? No worries. Cider is also on tap, as is the first of this year's guest chef dinners at one of Dallas' best restaurants

Wednesday, February 24

Tour of Italy Wine Dinner at CiboDivino

Chef Daniele Puleo hosts a five-course Giro d'Italia wine dinner featuring pairings that take guests on a tour of Italy's most beloved regions. Courses include fontina fondue with shaved black truffles, pappardelle in wild boar sauce, roasted pork loin with pearl onions, peaches and gelato, and more. Tickets are \$60, and dinner starts at 6 pm.



CiboDivino Marketplace to Host Five-Course Giro d'Italia Wine Dinner

February 18 2016

Brandon Baker



Italian Marketplace to Host Tour of Italy Wine Dinner Created By Chef Daniele Puleo



<http://brandondoesdallas.com/2016/02/18/cibodivino-marketplace-to-host-five-course-giro-ditalia-wine-dinner/>



PRESS

Next Wednesday, February 24, Chef Daniele Puleo will host a five-course Giro d'Italia Wine Dinner at CiboDivino Marketplace, a market offering divine and authentic Italian goods located in Oak Cliff's Sylvan Thirty development.

Chef Daniele Puleo has created a menu with wine pairings that will take guests on a tour of Italy's most beloved regions. Chef Puleo has expertly paired a variety of classic wines with regional dishes.



MENU:

Hors d'Oeuvres (Veneto)

Caposaldo Prosecco

Antipasto (Friuli)

Fonduta Al Tartufo Nero

Fontina Fondue with Shaved Black Truffle

Pighin Sauvignon Blanc

Pasta (Umbria)

Pappardelle Al Cinghiale

Wide noodle in Wild Boar Sauce

Salviano Turlo

Insalata

Pomodorino E Cipolla Rossa

Cherry Tomato, Red Onion, EVOO

Secondo (Toscana)

Arista Di Maiale

Roasted Pork Loin with Peel Onion

Le Difese Tenuta San Guido

Dolce (Piemonte)

Pesche Scrioppate Con Gelato

Peaches in Light Syrup with Gelato

Michele Chiarlo Nivole

WHEN: Wednesday, February 24 from 6:00pm – 10:00pm

COST: \$60 per person (*Must be 21 or older for wine pairings*)

TICKETS: Tickets can be purchased [here](http://brandondoesdallas.com/2016/02/18/cibodivino-marketplace-to-host-five-course-giro-ditalia-wine-dinner/)

WHERE: CiboDivino Marketplace at 1868 Sylvan Ave, Suite D 100 Dallas, TX 75208

<http://brandondoesdallas.com/2016/02/18/cibodivino-marketplace-to-host-five-course-giro-ditalia-wine-dinner/>



Where Dallas Best Chefs Eat Breakfast

February 18, 2016

Amy McCarthy

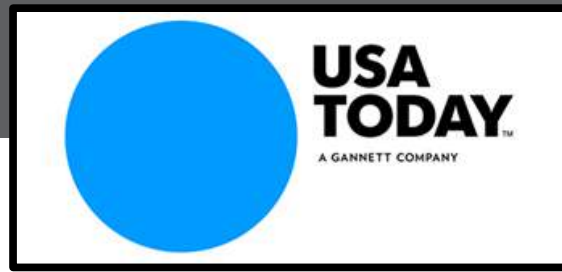
Crossroads Diner is an across-the-board fave.

Even though they're frequently cooking and prepping until the wee hours of the morning, chefs still have to eat breakfasts. Whether it's a hearty plate of eggs and bacon or a tall stack of pancakes, these kitchen masterminds always know exactly where to find the best meals in town, and breakfast is no exception.

So we asked twelve of Dallas' best chefs to dish on their favorite (sometimes secret) breakfast spots. If you happen to catch one of these chefs in the wild, leave them be – they're known to be a little cantankerous, especially while eating.

Joel Fried, Tacodeli

CiboDivino's Croissant Breakfast. It is freaking amazing. Fresh cooked fried eggs, melted cheese, awesome bacon on a buttery croissant. It was so comforting to us during the opening of our Dallas Tacodeli location.



Take A Culinary Tour Around Oak Cliff's Best Foodie Haunts

February 12, 2016

Ilene Jacobs

Home to some of Dallas' hottest eateries, Oak Cliff, especially its northern quadrant, is rapidly becoming one of the city's best dining destinations— offering a world of flavors packed into just a three-mile radius.

CiboDivino Marketplace

Situated in the buzzing Sylvan-Thirty development, CiboDivino (which means divine food in Italian) is a venerable foodie festa for area Italophiles. The brainchild of longtime restaurateur and Sicilian born chef Daniele Puleo, this market-cum-café, resembling an industrialized farmhouse, takes its cue from Dean & DeLuca-- boasting delectable products from around the world, as well as doling out scrumptious prepared foods, homemade sandwiches, antipasti, pastries and killer Neapolitan style pizzas. The 4,400 square foot space also offers fresh Angus beef, free-roaming chicken breasts (both locally sourced) and in-house cured turkey, beef bacon and fish. There's craft beer (local, seasonal and limited release) and wine too--including around 350 carefully curated labels (some offered by the glass) from Italy and California. Should you decide to kick back for a while, you'll find a few tables inside, plus additional seating out on a wrap-around patio. Even better is a lush grassy area that's perfect for picnicking with the family. (214-653-2426)



These are the sweetest food and drink events in Dallas this week

February 9, 2016

Diana Oates

We already provided your [Valentine's Day](#) cheat sheet, but there are more holiday-themed activities prior to February 14. And one cannot forget about the ever-important Fat Tuesday. Dig in.

CiboDivino Marketplace

Chefs Daniele Puleo and Ryan Olmos roast a whole Heritage Berkshire pig from Black Hills Ranch and compete to see who can create the best dish. Each chef is creating two to three dishes using the entire pig for the party. Enjoy music by DJ Menace, and taste the dishes made by each chef along with a buffet of Cajun-inspired sides. Two glasses of specially paired wine are included. [Tickets](#) are \$60, with proceeds benefiting the Taino Institute. The fun starts at 5 pm.



"Super Bowl 50" Roundup!

February 5, 2016

Brandon Baker

On Sunday, February 7, CiboDivino Marketplace, a market offering divine and authentic Italian goods located in Oak Cliff's Sylvan Thirty, is hosting the ultimate Super Bowl party. The marketplace will offer an all-you-can-eat menu with a variety of proteins and sides for a set price of \$55. Drink specials include \$3 glasses of wine and beer.





Where To Celebrate Mardi Gras In Dallas

February 5, 2016

Amy McCarthy

Even if you don't *really* partake in Lent, the traditional fasting that occurs between Fat Tuesday and Easter, **Mardi Gras** is still a pretty damn good time to indulge in a few hurricanes and some excellent Cajun cuisine. Dallas isn't exactly New Orleans, but there are still plenty of places to let the good times roll without having to head to Bourbon Street.

The Mardi Gras festivities kick off this weekend, but these eight establishments will offer excellent New Orleans-inspired specials in celebration on **Fat Tuesday**.



CiboDivino Marketplace

At CiboDivino, you won't find crawfish or traditional Fat Tuesday fare. Instead, Chefs Daniele Puleo and Ryan Olmos will roast a whole heritage Berkshire pig and face off to see which chef can make the best dishes with their meaty bounty. A \$60 ticket gets you into the tasting, along with a buffet of "Cajun-inspired sides" and two glasses of paired wine.

1868 Sylvan Ave Ste D100
Dallas, TX 75208



A Dallas Food Lover's Guide to Super Bowl Snacking

February 4, 2016

Catherine Downes

Your guide for where to snack this Sunday.



CIBODIVINO MARKETPLACE THROWS SUPER BOWL PARTY

Italian Marketplace Offers All-You-Can-Eat Menu and Drink Specials on Super Bowl Sunday

WHO: [CiboDivino Marketplace](#)

WHAT: On Sunday, February 7, CiboDivino Marketplace, a market offering divine and authentic Italian goods located in Oak Cliff's Sylvan Thirty, is hosting the ultimate Super Bowl party. The marketplace will offer an all-you-can-eat menu with a variety of proteins and sides for a set price of \$55. Drink specials include \$3 glasses of wine and beer.

<http://sidedish.dmagazine.com/2016/02/04/a-dallas-food-lovers-guide-to-super-bowl-snacking/#CiboDivino%20Marketplace>



Super Bowl 50 Feasting Tops This Week's Best Dallas Food Events

February 4, 2016

It's this week of the Super Bowl and the week before Valentine's Day. That means you have a few days to find someone to watch the game with and a few more to find someone to romance. No pressure.

These are the best food and drink events going on this week:

CiboDivino

This Super Bowl party features an all-you-can-eat menu with a variety of proteins and sides for a set price of \$55. Drink specials include \$3 glasses of wine and beer. Dishes include brisket, pork, chicken wings, sausage chili, spare ribs, coleslaw, baked beans, potato salad, mac and cheese, breads, and more. Tickets can be purchased in the market or by calling 214- 653-2426.



PRESS

Six Great Places to Watch the Super Bowl in Dallas, With Reasons and a Chicken Wing Recipe

February 4, 2016

Nick Rallo

Whether or not you give a damn about the Super Bowl, what Roman numeral it's at, Coldplay, or whatever Budweiser's ad will be, there is a mountain of good eating and drinking you can do in Dallas in its honor. Over at Victor Tangos, chef Kirstyn Brewer offers a Super Bowl-inspired, Japanese-style chicken wings recipe (pictured above; recipe below), with beer pairings.

Brilliantly timed, Ten 50 BBQ has announced they'll be serving a weapon-sized beef rib, and **CiboDivino**, working with 44 Farms, now has hot, hot beef bacon (in flavors like beer brine and maple, porcini mushroom, and crushed red pepper and truffle) for you.



A Look At CiboDivino's Inaugural Wine Dinner

February 4, 2016

Wes Wells

CiboDivino Marketplace is predominately an Italian purveyor of wines, cheeses, spices and gourmet items located within Sylvan Thirty, a mixed-use development in West Dallas that sits diagonally across from Hotel Belmont.



Executive chef Daniele Puleo from moved to the United States from Sicily at the age of 22, and accomplished his childhood dream of becoming a successful restaurateur. After owning a number of fruitful ventures in Dallas and Fort Worth including Daniele Osteria, Inzo Italian Kitchen, and Brix Pizza and Wine Bar, Puleo and his wife, Christina decided to focus exclusively on their latest venture which acts not only as a marketplace for local and international products, but also as a restaurant featuring freshly baked pizzas, sandwiches, and prepared foods.

CiboDivino recently began its "pairings" dinner series, which showcases Italian and Northern California wines, as well as local craft beer. Each event will take place on the last Wednesday of the month and will focus on vino from different viticultural regions, each thoughtfully paired with off-menu plates from a specific geographic locale. Chef Ryan Olmos will lead the Texas-centric craft beer dinners on the second Wednesday of each month. These gatherings will be more casual in nature but equally creative.



Last week, I was invited as a guest to CiboDivino's inaugural wine dinner which consisted of ten courses influenced from Sicily and an equal number of wines produced on the island. Originally anticipated to seat twenty-four, excess demand caused attendance to exceed sixty people. Daniele presented a number of hallmark Southern Italian dishes from the region, each with his own personal touch. Favorites included Linguine di Mare (sautéed calamari, white wine, cannellini and cherry tomatoes), Insalata di Arance (orange salad with fennel, olives, anchovies and red onion), Busiate alla Trapanese (twirled noodles with an almond pesto sauce), Sarde a Chiappa (whole sardine stuffed with pecorino, capers, parsley, laurel leaf, lemon and EVOO) and a traditional Caponata, which is a Sicilian ratatouille that is regularly enjoyed by Daniele and his family during return visits to Palermo.

After dinner concluded, I was treated to a tasting of the popular pizzas which fly out of the brick oven and into the hands of patrons for consumption on property or, quite popularly, for takeout. In contention for one of the best pies I've tasted in Dallas would be their "Capricciosa" consisting of artichokes, ham, mushrooms and black olives. Also noteworthy is the "Di Fica," a white pizza with mozzarella topped by figs, habanero honey and gorgonzola cheese. In addition to the delectable pizzas, guests may enjoy a series of freshly-prepared sandwiches, charcuterie boards, fresh salads, and smoked meats. I highly recommend inquiring about CiboDivino's in-house smoking program, which includes painstakingly prepared fish and meats including Northern King Salmon, various sausages utilizing beef from 44-Farms, and turkey that is smoked over fresh pecan wood sourced from the Puleo's backyard in Oak Cliff.

A major benefit of dining in-house is that you may purchase a bottle of wine on site at the retail price, and subsequently open it to accompany your meal (a huge cost-savings given the traditional three hundred percent mark-up in restaurants). This option includes Daniele's own label, known as "Puleo Chianti", which is priced at \$15.99. There are also over a dozen local breweries represented including, but not limited to, Noble Rey, Deep Ellum, Martin House, Lakewood and Four Corners Brewery.

In addition to the aforementioned paired dinners, future events include cooking classes with Daniele, a three-part wine series hosted by Italian Wine Director, Alfonso Cevola, and a Fat Tuesday party that will feature a whole heritage hog prepared by chefs Puleo and Olmos. [Click over to CiboDivino's calendar for more information.](http://sidedish.dmagazine.com/2016/02/04/a-look-at-cibodivinos-inaugural-wine-dinner/)



Super Bowl 50 feasting tops this week's best Dallas food events

February 2, 2016

Diana Oates

It's the week of the Super Bowl and the week before Valentine's Day. That means you have a few days to find someone to watch the game with and a few more to find someone to romance. No pressure.

These are the best food and drink events going on this week:

CiboDivino

This Super Bowl party features an all-you-can-eat menu with a variety of proteins and sides for a set price of \$55. Drink specials include \$3 glasses of wine and beer. Dishes include brisket, pork, chicken wings, sausage chili, spare ribs, coleslaw, baked beans, potato salad, mac and cheese, breads, and more. Tickets can be purchased in the market or by calling 214- 653-2426.

The Dallas Morning News

Discover A World Of Tastes At The Restaurants In Sylvan Thirty In Dallas

January 29, 2016

Leslie Brenner

Shall we step up to the counter, order carne asado and chile verde tacos and grab a seat on the patio? Or relax over a glass of vino and share a capricciosa pizza? Hmm ... maybe you'd rather slurp ramen, then stop for a Nutella crêpe and a good cup of coffee.

Such are the choices at Sylvan Thirty. The laid-back mixed-use development (don't you hate that phrase?) across the street from the [Belmont Hotel](#) and [Smoke](#) restaurant has already changed the quality of life for residents of West Dallas and North Oak Cliff.



The Dallas Morning News

CiboDivino Marketplace

The atmosphere is more chill at CiboDivino Marketplace, the Italian gourmet shop, wine bar and pizzeria Daniele and Christina Puleo opened in the next building over last May.

The sprawling, pleasant space has quickly become a laid-back hangout for neighborhood folk who stop in for breakfast (ordered at the prepared foods counter), or pizza for lunch and dinner.

The ingredients proposed on the house pizzas weren't doing it for my friend and me, so we went the build-your-own route, ordered in front of the pizza oven. After we browsed around the market, with its dried pastas, crocks of olives, house-made salads, mostly shrink-wrapped cheeses, pre-sliced cured hams and such, a friendly server delivered our prosciutto, red pepper and arugula-topped pie to the long, communal table where we had parked next to the floor-to-ceiling windows. Served on a corrugated cardboard platter, the Neopolitan-style number was decent, with a soft, lightly charred, puffy crust, outspoken tomato sauce and good prosciutto.

The market's selection of Italian wines is pretty wonderful, and a house-smoked Tasmanian salmon looked tempting, but the some of the salads and fresh meats looked tired, and I can't say I was excited by most of the market offerings. Still, it's a very pleasant, relaxed place to gather with friends, sip Chianti, maybe share a pie.

Over on the other side of Ten and Whisk, you might step into Cox Farms Market. My friends who live nearby in the previously grocery-starved neighborhood tell me it has been a life-changer. On offer is a fairly standard selection of produce (some of it organic), with a few more unusual items like white asparagus and celery root. Eelsen says he buys 70 percent of the produce for Whisk there. "It's cheaper than Whole Foods," he says, "and it's the same quality." My favorite finds: Village Baking Co. loaves and buns, and a fabulous deal on Vital Farms eggs -- \$6.99 for a flat of 30. Last week I paid \$4.29 for just six of them at Whole Foods.



Chef Daniele Puleo throwing big Sicilian 10-course dinner at CiboDivino on Jan. 27

Staff

January 20, 2016



Daniele Puleo, the chef and owner of the Italian market/pizza purveyor CiboDivino Marketplace, is throwing a dinner party to celebrate the flavors of his native Sicily. The casual, ten-course meal paired with wines goes down at 6 p.m. on Wednesday, January 27, at CiboDivino in Oak Cliff's Sylvan Thirty development. \$75++. Snag a ticket seat here: <http://www.prekindle.com/promo/id/24314848456877848>

**MENU:*****Pure' all'olio, uovo in camicia e tartufo.***

EVOO potato purée, poached egg and black truffle

Caponata

Traditional Sicilian ratatouille

Peperone ripieno

Roasted bell pepper stuffed with Italian ham, onion, tomato, raisins and cheese

Insalata di Arance

Fresh orange salad with fennel, olives, anchovies and red onion

Busiate alla Trapanese

Twirled noodles with almond pesto sauce

Linguine di Mare

Sautéed calamari, white wine, cannellini and cherry tomato

Baccala' a sfincione

Baked cod topped with Sicilian tomato sauce

Sarde a Chiappa

Sardines au gratin with pecorino, capers, parsley, laurel leaf, fresh lemon and EVOO

Involtino alla Siciliana

Rolls of beef with pistachio spread over red wine cipollata served with canazzo

Cannolo Palermitano

\$75 per person excluding tax and gratuity

CiboDivino Marketplace, 1868 Sylvan Ave, Suite D 100, Dallas. 214-653-2426. Photos courtesy CiboDivino.



BBQ fundraiser and burger birthday top best food events in Dallas this week

January 12, 2016

Diana Oates

Prepare to feast mid-week, when the bulk of the food events are happening. Beer and wine dinners are on the agenda, plus an anniversary for a burger favorite and a barbecue fundraiser to help North Texas tornado victims.

Texas Ale Project Beer Dinner at **CiboDivino Marketplace**

Chef Ryan Olmos creates a five-course menu paired with brews from Texas Ale Project. Dishes served family-style include roasted banana with toasted sage and pancetta; butter-poached leeks, grilled fruit, and fresh mozzarella; tasso ham and white cheddar hash; and lamb belly ice cream with espresso caramel and daikon chips. The night ends with a first tasting of a new brew called The Caucasian. Tickets are \$55, and seating starts at 6 pm.



<http://dallas.culturemap.com/news/restaurants-bars/01-12-16-best-food-events-rodeo-goat-anniversary-ten50-bbq-fundraiser/>



Secrets of 18 Restaurant & Bar Names in Dallas–Fort Worth

January 11, 2016

Steven Lindsey

When you see signs emblazoned with "Joe's Pizza Joint" or "Johnny's Burger Hut," you pretty much know exactly what you'll find on the menus once inside. But other restaurant owners like a little more mystery and whimsy behind their monikers. Here are 18 of Dallas' most popular spots and how they got their names.

CiboDivino

In Italian, CiboDivino means "divine food," which perfectly describes the Oak Cliff market, restaurant and wine bar in West Dallas' Sylvan Thirty complex. Pronounced "cheebo," the name also represents husband and wife team Christina and Daniele Puelo (pictured above). The "C" in Cibo stands for Christina and the "D" in Divino for Daniele), which is why the name forms one word — so they are always together. How romantic!

1868 Sylvan Ave.; 214-653-2426



<https://www.zagat.com/b/dallas/secrets-of-18-restaurant-bar-names-in-dallas-fort-worth>

The Dallas Morning News

The Dallas Morning News

Your weekend entertainment planner

GuideLive.com | Jan. 8-14, 2016

Guide

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THE GUIDE FIVE: DINING OUT

■ Reservations may be required or recommended at some locations below.

3 BEER PAIRING DINNER AT CIBODIVINO Ryan Olmos, the executive chef of this wine bar and casual eatery in the Sylvan Thirty complex, will pair five small-batch beers with a five-course dinner. Seating for this event is communal. Jan. 13 at 6 p.m. \$55 per person. Reservations are required. Must be 21 or older to attend. 1868 Sylvan Ave., Dallas. prekindle.com (search for CiboDivino).

SURV

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The Scoop: Fundraisers, Beer Dinners and More Dallas Food News

January 07, 2016

Catherine Downes

There's not always enough time in the day to skim a lengthy, re-worded press release that's been stamped with "breaking" or "exclusive." And some stories don't warrant an entire page of prose. Each week we'll gather the most important tidbits of Dallas food news and post them here, on SideDish. Because sometimes all you need is the scoop.

CiboDivino Marketplace to host Texas Ale Project beer dinner: The Italian-inspired market at Sylvan | Thirty in Oak Cliff is teaming up with Texas Ale Project for a five-course dinner. The menu, created by CiboDivino Executive Chef Ryan Olmos, features roasted banana with toasted sage, and pancetta (paired with Fire Ant Funeral Amber Ale); butter poached leeks, grilled fruit, and fresh mozzarella (paired with Naked Truth Wheat Ale); Tasso ham and white cheddar hash (paired with 50ft Jackrabbit IPA); lamb belly ice cream with espresso caramel and daikon chips (with Something Shady Porter); and Texas Ale Project's "new special release" served with a secret dish. The dinner will be held at CiboDivino Marketplace on Wednesday, January 13 at 6 p.m. Tickets are \$55 and can be purchased [here](#).



<http://sidedish.dmagazine.com/2016/01/07/the-scoop-fundraisers-beer-dinners-and-more-dallas-food-news/>

The Dallas Morning News

Food and Wine Calendar: Set a Southern holiday table

November 10, 2015

CHANGE OF DATE: Cibo Divino's Piedmont dinner by chef-owner Daniele Puleo with Italian wine expert Rob Forman takes place at 6:15 p.m. Nov. 18. \$65 (plus tax and gratuity). 1868 Sylvan Ave. (Sylvan Thirty) at Fort Worth Avenue, Dallas. 214-653-2426.

West Dallas Market CiboDivino Is Overtaken By Pizza

November 10, 2015

Scott Reitz



Let me paint a picture for you. It's raining, but you don't care because you're tucked in at the bar at CiboDivino with a glass of jammy red wine in your hand. The weather's not quite cold, but it's cool enough that your favorite flannel shirt — the one that's been hibernating in the back of your closet for months until recently — feels warm and familiar. Water is running in rivulets down an overhang before it joins the patter of rainfall in the parking lot, which you notice because the massive windows framing the bar are wide open. You're sitting outside looking in, thinking things are looking pretty good, and that's before a very good-looking pizza slides across the bar in front of you.

CiboDivino opened this spring, joining Ten Ramen and Cox Farms Market in Sylvan Thirty, the development that may always be known as the project that stole the skyline views from the bar at the Belmont Hotel across the street. Modeled after Dean and DeLuca, the market and cafe is meant to be the sort of place where a customer would spend more than the cost of a dinner out on the ingredients to cook a simple pasta meal at home, a place to grab precooked meals or a pizza, and a place to have a quiet glass of wine at the bar. CiboDivino achieves all of these in a spacious and beautiful marketplace, but without a doubt, the pizza is stealing the show.

Daniele Puleo and Ryan Olmos are the two guys behind the pie. Olmos worked at Urban Rio in Plano before turning his life over to pizza, and Puleo, who has owned several Italian restaurants around Dallas and Fort Worth, has been making tomato sauce for as long as he can remember. The two joined forces in the new Sylvan Thirty project in West Dallas and watched as the Stefano Ferrara oven — an Italian import faced with gold leaf tile — was installed in the kitchen.



The same oven is responsible for Neapolitan-style pizza all over the globe. Una Pizza Napoletana in San Francisco, Paulie Gee's in Brooklyn, Cane Rosso here in Dallas and many other respected pizzerias rely on wood-fired Ferrara ovens to achieve authentic Neapolitan crusts. They bear the endorsement of the Associazione Verace Pizza Napoletana, the self-appointed administrator of Neapolitan pizza authenticity, which has certified hundreds of restaurants that make pizza just so.

The pizzas at CiboDivino follow most of the rules, but Puleo and Olmos don't seem bothered with labels, rules and numbered and embossed slips of paper. They focus on making pizza, with results that speak for themselves. The dough is made from fresh yeast, water and finely ground flour imported from Italy. It's slowly fermented overnight, to help the crust achieve good structure and flavor. The sauce is made from raw tomatoes, which cook in the oven while the cheese melts and flavors meld. The temperature inside the oven dome can top a Vesuvius-hot 1,000 degrees and turn unbaked dough into finished pizza in less than two minutes.



And more offerings are on their way. Olmos says a pasta program is in the works and should be available this December. A few appetizers are in development, too. The hope is customers will come in to do a little shopping, place an order for something to eat at the register and then be sucked into an extended vino session at the bar.

Whatever you decide to eat, don't pass up the tiramisu. Somehow, the dessert that is so often an abomination at Italian American restaurants across the country is actually delicious. The ladyfingers are moist but not soggy, the mascarpone is sweet but not cloying and the whole dish is gently infused with chocolate and coffee flavors.

The dessert case offers a spice cake, miniature pecan pies, tarts and muffins, all of which are good, but none of them come close to the espresso-soaked revelation sold in an aluminum takeout container. Don't miss it.

And don't miss what has become Dallas' most unlikely pizzeria. Puleo continues to work to show his customers the many strengths of his new creation, but his pizzas outshine many Dallas-area pizzerias that specialize in the stuff.

DALLAS BUSINESS JOURNAL

Retail Digest: Steak company 44 Farms lands first retail presence

October 12, 2015

Korri Kezar

44 Farms lands first retail presence

Cameron, Texas-based meat company 44 Farms will sell its steak products at the Cibo Divino Marketplace inside Oak Cliff development SylvanThirty. While the company's products have been served at more than 30 restaurants in the Dallas-Fort Worth area, this is the first time customers can pick up the raw meat to cook themselves.



http://www.bizjournals.com/dallas/blog/morning_call/2015/10/retail-digest-steak-company-44-farms-lands-first.html



The Scoop: Resident Taqueria Opens, 88-Cent Beer and More Dallas Food News

October 7, 2015

Catherine Downes

44 Farms gets first retail presence: 44 Farms steaks are now available at Cibo Divino Marketplace in Sylvan | Thirty. According to the release: "Prior to its retail launch, 44 Farms steaks were only available at restaurants or via 44Steaks.com. 44 Farms has been strategizing its entrance into retail, and thought Cibo Divino would be a great fit due to its chef and quality-driven mantra." You can currently order 44 Farms products at 30 restaurants including Abacus, Al Biernats, Brain Dead Brewery, Casa Rubia, CBD Provisions, Hibiscus, HG Sply Co., Knife, Oak, and The Porch.



Knife's All-Meat Dinner; Cane Rosso Carrollton Expands Hours

October 7, 2015

Whitney Filloon

WEST DALLAS/OAK CLIFF—Speaking of John Tesar and meat: Want to cook steak like he does? Cameron, Texas-raised **44 Farms** beef, served at restaurants like Knife, CBD Provisions, Hibiscus, and Al Biernat's, can now be purchased retail at Sylvan Thirty Italian market [CiboDiving](#); they've got several different cuts including bone-in ribeyes and flat iron steaks. [EaterWire]



The Localist: CiboDivino Marketplace Dried Cantaloupe

September 21, 2015

Melissa Mackaly

As summer draws to an end, many people trade in tropical flavored foods for fall-themed treats. For fruit lovers, this normally means leaving behind things like watermelon and cantaloupe. However, thanks to **Cibo Divino Marketplace** in Oak Cliff, you can feed your cantaloupe cravings without feeling like you still need to be sitting by the pool.

Cibo Divino offers dried cantaloupe as part of their in-house brand. You probably see dried fruit in most every store you step into, but dried cantaloupe is a rare find. When you dry slices of cantaloupe, or other melons, the flavors intensify and bring out a taste that is sweeter than candy. This isn't necessarily something you want to add to your yogurt every morning, but it's a great treat for your sweet tooth.



Cibo Divino Marketplace & Caffé is one of a few businesses currently open at the Sylvan|Thirty shopping, dining, and living experience in Oak Cliff. The market offers a variety of pre-made meals, wine, coffee, and desserts. It's a great place to grab a drink and sit on the patio or pick up a pre-made dinner on your way home from work. To find out more about CiboDivino visit their Facebook page.

ADVOCATE

OAK CLIFF

Photos: 44 Farms beef now at CiboDivino

August 27, 2015

Rachel Stone

We played “know your cuts of meat” with chef Ryan Olmos of **Cibo Divino** last night. The restaurant and market at Sylvan Thirty now carries 44 Farms beef, which high-end restaurants have been using for years. Cibo Divino is the first retailer to sell the fresh, uncooked meat. (It can be ordered directly from the purveyor, but it comes frozen.) 44 Farms breeds Angus cattle with an emphasis on genetics; they grow their own feed and never use antibiotics. Their cattle are with them from birth to the slaughterhouse, and the bulls get to live on the farm in retirement once they’re too old to breed. Along with steaks and short ribs, Cibo has beef-belly bacon, which Olmos smokes himself. He’s also offering an amazing house-smoked salmon. Soon he plans to start using the grinder for house-made ground beef and sausage as well.



<http://oakcliff.advocatemag.com/2015/08/photos-44-farms-beef-now-at-cibo-divino/>



CiboDivino MarketPlace and Caffé

July 14, 2015

Cheryl Collett

In a previous post, Napa Valley with Kids, we raved about a wonderful marketplace called Oakville Grocery store and just as we get back to Dallas, we discovered the newly opened **CiboDivino Marketplace and Caffé**! Owners Daniele Puleo (of Daniele Osteria on Oaklawn and Inzo Italian Kitchen) and his wife, Christina, have recreated a similar gourmet experience paying special tribute to Daniele's Sicilian Italian background. But in true Texas style where everything is bigger, the Italian eatery, marketplace and bar designed by Ron Guest is a spacious 4,400 square foot including an additional 2,200 square foot patio and a wonderful green lawn space for outdoor picnicking at Sylvan Thirty in Oak Cliff.



Inside you'll find an espresso bar, baked artisanal pastries, cases of prepared Italian foods like panini sandwiches, handmade pastas, assorted salads, appetizers, entrees and desserts, charcuterie and cheese trays. The take-and-go concept is easy for families wanting a chef-prepared meal. So we weren't surprised to learn that Chef/Managing Partner, Ryan Olmos was previously from Eatzi's, another quick and healthy marketplace concept we love. A microwave is on hand for quick reheating to eat at one of the farm tables. The store part features private label legumes, olive oils, vinegars, olives, sauces, sea salts, fresh cut flowers and retail gifts.



Then there's the wine; a collection of close to 350 hand selected labels to make you feel like you're in wine country all over again. Daniele and Christina Puleo's passion for Californian and Italian wines are evident in the selection. There's also local craft beers from Lakewood Brewing Co., Rahr and Sons and Community Brewing Co. Our favorite part was the made-to-order Neapolitan pizzas. The pizza chef provided endless entertainment for curious Itty Bitty Foodies. They watched in awe as he spun and tossed dough into a perfect disc. They were excited to see all the condiments they ordered before he slid their creation into the glittering gold 'disco' wood-fired oven.



Pizzas came out with a thin crust that didn't flop when you lifted out a piece. Surprisingly, the let down came at the coffee bar. Our coffees were watery and lacking in flavor, despite the Lavazza Italian Coffee beans. The staff were so incredibly friendly and accommodating especially with our one non-cheese/non-tomato sauce eating child, we didn't have the heart to send it back. Instead, it was a quick fix by adding more milk and an additional 30 seconds in the microwave.

CiboDivino will offer wine and cheese tastings every Saturday, host guest wine makers and feature cooking classes as well as other events. Just check at CiboDivino's FB page for latest information.

<http://ittybittyfoodies.com/cibodivino-marketplace-and-caffe/>



Gourmet Food Shops: CiboDivino Marketplace & Caffè

May 15, 2015

Jennie Yip-Kim

Ci-bo! Ci-bo! Ci-bo! CiboDivino Marketplace & Caffè has finally arrived with a gourmet marketplace, wine bar, Wood oven pizza, coffee and prepared foods to go. Brilliant vision and execution by Daniele & Christina Puleo with Ex- Eatzi Chef Ryan Olmos, the place is already a hit with the locals.



<http://jenjuice.com/cuisine/italian/gourmet-food-shops-cibodivino-marketplace-cafe/>

The Pizza at CiboDivino is Worth a Visit to Sylvan Thirty's New Italian Market

May 5, 2015

Scott Reitz

If there is one thing you need to know about CiboDivino it's that they aren't serving Neapolitan pizzas like they claim. I mean this as a compliment, really; Dallas already has enough "authentic" Italian pizza, and it was time for something new to spin though the air. What's most important is whether or not the pizza is delicious, and as you can likely predict after looking at the picture above, the answer to the question with respect to this pie is yes. As for classification, that's a bit tricky.



<http://www.dallasobserver.com/restaurants/the-pizza-at-cibodivino-is-worth-a-visit-to-sylvan-thirtys-new-italian-market-7181349>

CiboDivino, an Italian Market and Café, Finally Opens at Sylvan Thirty Today

May 4, 2015

Amy McCarthy

We've been pretty hype about the restaurants opening at Sylvan Thirty, the brand-new, multipurpose development just south of Downtown, and for a good reason. In just the last few months, a great creperie has opened, Teiichi Sakurai started serving up reasonably-priced (and stellar) ramen, and there are plenty more planned for the city's hottest new development. Now, one of Sylvan Thirty's most highly anticipated spots, CiboDivino, will finally open its doors.



<http://www.dallasobserver.com/restaurants/cibodivino-an-italian-market-and-cafe-finally-opens-at-sylvan-thirty-today-7181467>

The Dallas Morning News

Now open: West Dallas' first market and wine bar, CiboDivino

May 3, 2015

Sarah Blaskovich

With a name like Cibo Divino, which means "divine food" in Italian, you might assume Italian chef Daniele Puleo's new market, wine bar and casual eatery must have been inspired by his upbringing in Sicily. You'd be wrong. "This is not Italy," he says. Italian markets are much smaller. The farmhouse chic space is actually this Italian chef's homage to Napa Valley gourmet market Dean & DeLuca.



<http://www.guidelive.com/food-and-drink/2015/05/03/now-open-west-dallas-first-market-wine-bar-cibo-divino>



CiboDivino, new Italian market from chef Daniele Puelo, opens today

May 2, 2015

Mike Hiller

Forget what everybody else is telling you: CiboDivino, a new Italian market and Neapolitan restaurant from chef and Sicilian native Daniele Puleo opens today in the SylvanThirty, though its official debut is indeed set for Monday, May 4.

The 4,400 square foot space is designed as a marketplace, with cases of prepared Italian foods, handmade pastas, salads, entrees, desserts, wines, sandwiches and private label legumes, olive oils, vinegars, olives, sauces, and sea salts, plus fresh cut flowers and retail gifts.





First Taste: CiboDivino Marketplace

May 2, 2015

Cary Darling

The Sylvan Thirty mixed-use development at I-30 and Sylvan in West Dallas, across from the Belmont Hotel, has been slow to come to life. After many delays during construction, including a fire, the first tenant -- Cox Farms Market -- finally threw open its doors in April of last year.

Between then and now, progress has been slow. But, in recent weeks, the pace has picked up. A yoga studio, Sync, opened as did Ten Ramen (the new place from Tei-An's Teiichi Sakurai) which has been earning generally good reviews for its approximation of an authentic Japanese noodle shop. Now comes Cibo Divino Marketplace, a 4400-square-foot Italian market/eatery/pizzeria with a 2,200-square foot patio, that opened Friday.



ADVOCATE

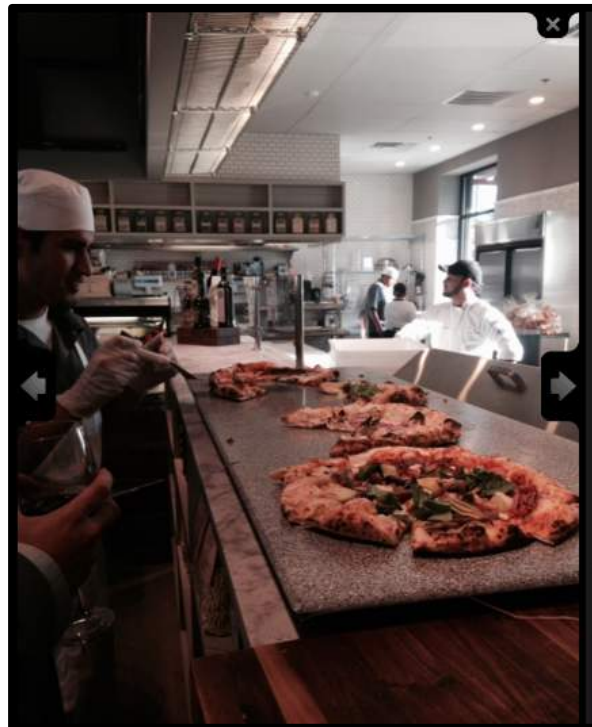
OAK CLIFF

Photos: CiboDivino Opening Party

May 1, 2015

Rachel Stone

Cibo Divino at Sylvan Thirty opens for breakfast, lunch and dinner today. Also, pizza, local craft beer and hundreds of bottles of wine. Husband-and-wife owners Daniele and Christina Puleo live in Kessler Park and contrived the concept for their restaurant and market one night after Christina had a hard time finding a good bottle of wine close to home.



<http://oakcliff.advocatemag.com/2015/05/photos-cibo-divino-opening-party/>



Oak Cliff's New Italian Market, CiboDivino, Opens Monday at Sylvan Thirty

May 1, 2015

Whitney Filloon

Another Sylvan Thirty tenant will make its long-awaited debut on Monday: Chef Daniele Puleo's **CiboDivino**, a multifaceted concept for Italophiles that includes prepared foods, made-to-order Neapolitan pizza, a wine bar, craft beer on tap, and an espresso bar.



<http://dallas.eater.com/2015/5/1/8529549/cibo-divino-marketplace-sylvan-thirty-oak-cliff>



Chef-driven grocery and café gifts Oak Cliff with Italian goods

May 1, 2015

Teresa Gubbins

An opening date has arrived for the long-in-the-making **CiboDivino Marketplace and Caffè**, at the Sylvan Thirty complex in Oak Cliff: Monday, May 4. Owned and operated by chef Daniele and Christina Puleo, CiboDivino is an Italian eatery, market and bar featuring prepared foods, pizza, wine and coffee.



<http://dallas.culturemap.com/news/restaurants-bars/05-01-15-italian-grocery-cafe-cibo-divino-sylvan-thirty/#slide=0>



First Look: CiboDivino Marketplace

April 29, 2015

Alex Young

Daniele Puleo cozies around the newly installed bar-top at his soon to open **CiboDivino Marketplace** at Sylvan Thirty. The warmly lit and well designed (Ron Guest) market is set to soft open this Friday, May 1. For now, Puleo is taking in the excitement of neighbors and out-of-towners alike peering in the windows.



I visit with Puleo for a while to get his thoughts on why Dallas has needed a space like this for such a long time. He tells me of his inspiration and why CiboDivino is so dear to him after being the industry for years.





"CiboDivino is committed to providing authentic Italian prepared food and Pizza Napoletana, an eclectic selection of wine, local craft beers along with specialty meats cheeses and grocery from around the world. We strive to be the heartbeat of the community inspired from local shops across Napa Valley and all across Italy. You will find quality artisan fairs in an open social atmosphere."

It certainly is quite the set up. From the wood burning pizza oven that will churn out fresh pies in minutes to the wine bar and salumeria (deli). The marketplace certainly has its fair share of things to grab and go including a bustling wine area, breakfast bar opening daily at 7am and groceries to complete any Italian inspired meal. There's even a flower market!



Look for CiboDivino to open at 7am most days and close around 9 or 10pm.

CiboDivino Marketplace
1868 Sylvan Ave, D100
Dallas, Texas 75208



A Sneak Peek at CiboDivino Marketplace & Caffé

April 28, 2015

Catherine Downes

After months of anticipation, **CiboDivino Marketplace & Caffé** is finally ready to open for business. The 4,400-square-foot gourmet market located in Sylvan|Thirty offers a variety of boxed and canned specialty items, a coffee bar, wine and beer selection, and made-to-order meals.





Chef-owner Daniele Puleo (previously chef and owner of Daniele Osteria and both locations of Brix Pizza & Wine Bar) and managing partner and chef, Ryan Olmos (once executive chef at eatZi's on Oak Lawn and Urban Rio in Plano) will oversee the operations.



While a date hasn't been set for a grand opening, expect to shop at CiboDivino within the next couple of weeks. The market is located at 1868 Sylvan Ave Dallas, TX 75208. I stopped in today and snapped some photos of the space.



<http://sidedish.dmagazine.com/2015/04/28/a-sneak-peek-at-cibodivino-marketplace-caffe/>

ADVOCATE

OAK CLIFF

Ten ramen opens this week, Cibo Divino has a golden pizza oven

March 30, 2015

Rachel Stone

Ten ramen officially opens at Sylvan Thirty Tuesday. The restaurant, from chef Teiichi Sakurai of Tei An, is tiny. The dining room is the size of a large hallway, and there are no tables. A bar seats about 10 people, hence the name. Ten soft opened last week, and those lucky enough to get a seat at the bar showed their good fortunes on Instagram, of course. Check out more Instagram photos below. In other Sylvan Thirty news, Whisk Crepes put up an exterior sign, and electrical work appears to be underway, although the floor hasn't been poured yet. **CiboDivino** also could open as soon as this week. Their pizza oven, ordered from Naples, has been installed, and chef/owner Daniele Puleo had it tiled in gold.

It's literally gold. They're gold-leafed glass tiles. Puleo says he's also toying with the idea of a gold pizza. That is, pizza topped with flakes of gold. At long last, here are the best Ten ramen pics on Instagram:



<http://oakcliff.advocatemag.com/2015/03/ten-ramen-opens-this-week-cibo-divino-has-a-golden-pizza-oven/>



Sylvan Thirty's Italian Market Will Deliver Pizza and Sell a Ton of Wine

March 10, 2015

Whitney Filloon

Oak Cliff development Sylvan Thirty has long been under construction, and soon the Italian market known as CiboDivino will make its long-awaited debut. Brought to you by chef/restaurateur Daniele Puleo, [Oak Cliff Advocate describes the concept](#) as "something like Eatzi's" — only with more Italian flair, obviously.

ADVOCATE

OAK CLIFF

CiboDivino to bring wines, cheeses, prepared meals to Sylvan Thirty

March 9, 2015

Rachel Stone

CiboDivino could open in a 4,400-square-foot space at Sylvan Thirty as soon as next month. The concept, from chef Daniele Puleo and wife, Christina, is something like Eatzi's.



<http://oakcliff.advocatemag.com/2015/03/cibo-divino-to-bring-wines-cheeses-prepared-meals-to-sylvan-thirty/>

The Dallas Morning News

Food and wine calendar

September 22, 2015

Wine and Beer

TUSCAN DINNER COMING: Join Texas' first master sommelier Guy Stout for a five-course limited-seating Tuscan dinner at Daniele Puleo's new **CiboDivino MarketPlace**, 6:30 p.m. Oct. 1. \$120 inclusive. 1868 Sylvan Ave., at Fort Worth Avenue (Sylvan Thirty), Dallas. Tickets at Prekindle: CiboDivino.

The Dallas Morning News

Sneak Peek at CiboDivino, the Sylvan Thirty Italian marketplace

February 18, 2015

Contributor

CiboDivino Marketplace and Cafe, Daniele and Christina Puleo's Italian market-deli-bar, is finally taking shape at Sylvan Thirty (say *CHEE-bo da-VEEN-o*). And Daniele is promising it will be open by April 1, just in time to take advantage of spring weather on the spacious patio.



Chef-owner Daniele Puleo with his Stefano Ferrara Napoli wood-fired pizza oven at CiboDivino, open by April 1.

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