

PASTA

Burro e Cacio / 10

Penne with butter and parmigiano

Penne Pomodoro / 13

Classic tomato and basil sauce

Rigatoni / 16

Traditional bolognese sauce with 44 Farms beef

Gnocchi / 17

Gorgonzola sauce, toasted almonds and parmigiano

Casarecce con Zucchini / 15 S

Twisted rolled tube pasta with sautéed zucchini, cherry tomato, fresh mint, ricotta cheese and parmigiano

Fettuccine / 15 S

Spinach fettuccine, wild mushrooms, crisp pancetta in parmigiano sauce

Cavatappi 'Ca Sasizza / 15 S

Cork screw pasta with sausage ragù, white wine, basil pesto, touch of cream and toasted pistachio

Pappardelle / 18 S

Cibo house-made sausage, pork belly, tomato sauce, ricotta cheese and fresh basil

Ravioli *Gluten Free* / 18 S

Stuffed with portobello mushrooms, goat cheese sauce and toasted walnuts

MARKET SPECIALS

Rosemary Focaccia / 8

Warm bread with rosemary, olive oil and sea salt

Fried Calamari / 13

Served with arugula and Sicilian sauce

Charcuterie

For 2 / 24 ~ For 4 / 48 ~ For 6 / 64

FARMS Steak / Market Price

Cooked to order and priced per pound

FARMS Tagliata / Market Price + 5

Sliced steak over arugula with cherry tomato, shaved parmigiano and EVOO

PIZZA

Margherita / 12

Mozzarella, tomato sauce, basil

Texana (White Pizza) / 16 S

Mozzarella, bbq brisket, jalapeño, pickled red onion

Di Fica (White Pizza) / 14

Mozzarella, gorgonzola, dried figs, arugula, habanero honey

Montanara / 14

Mozzarella, jalapeño, sausage

Diavola (White Pizza) / 15 S

Mozzarella, fresh cherry tomatoes, imported salame, peperoncino calabrese, shaved parmigiano, basil

Sasizza / 16

Cibo house-made sausage, roasted red peppers, caramelized onion, goat cheese

Carne Mista / 17

Cheese pizza topped with prosciutto, pepperoni, sausage

Prosciutto e Rucola / 17 S

Mozzarella, arugula, prosciutto, cherry tomatoes, shaved parmigiano

Ortolana (White Pizza) / 15 S

Mozzarella, cherry tomato, roasted zucchini, artichokes, shaved parmigiano

***Gluten Free Crust Available / +2**

BUILD YOUR OWN / 12

Tomato and Mozzarella Base

Additional Toppings / \$1.50 ea

Veggies

Arugula, Basil, Cherry Tomato, Figs, Jalapeno, Kalamata Olives, Mushrooms, Onions (Caramelized or Red), Bell Peppers,

Cheese and Sauce

Gorgonzola, Pesto

Protein

Anchovies, Chicken, Ham, Pepperoni, Prosciutto, Salame, Cibo Sausage

INSALATA

CiboDivino Caesar / 11

Hearts of romaine, lemon garlic croutons, with house-made caesar dressing and topped with shaved parmigiano

Kale Quinoa / 12 S

Wilted kale, toasted quinoa, sliced radish, shaved carrots, orange wedge, crispy parmesan, pistachios, and citronette

Panzanella con Burrata / 12

Burrata mozzarella, fresh tomatoes, arugula, cucumber, red onion and lemon-scented croutons with extra virgin olive oil

Prosciutto e Melone / 12 S

Mixed greens, fresh mint, melon, red onion, prosciutto, EVOO, sea salt and grated caciocavallo

Farmhouse / 13

Seared free range chicken breast with arugula, dried figs, cherry tomatoes, cannellini beans, peperoncini, red onion, hardboiled egg and toasted almonds, tossed in house-made peperoncino citronette

Insalata Mista / 7

Garden mix greens with an Italian vinaigrette



OLMOS FAMOUS ORGANICS
ALWAYS USED WHEN AVAILABLE

ZUPPE

Minestrone / 8

Classic Italian vegetable soup

Pappa al Pomodoro / 8

Tuscan tomato soup over toasted bread

Pasta e Fagioli / 8

Elbow shaped pasta, kidney beans, soffritto and chicken broth

Tortellini in Brodo / 8

Cheese tortellini in chicken broth and parmigiano

S SEASONAL OPTIONS

CIBO