

CiboDivino

SEASONAL MENU

ANTIPASTI

Pane e Olive / 11

Imported mix Olives, ciabatta bread, rosemary EVOO

Whipped Ricotta / 12

Lemon zest, spicy fig spread, crostini

Fried Calamari / 15

Tossed with arugula, side spicy Sicilian sauce

Meatballs / 16

44 Farms homemade meatballs, San Marzano tomato sauce, fresh basil, Parmigiano

Bresaola / 14 (add Burrata +4)

Cured Beef, Arugula, EVOO, shaved Parmigiano

Cibo Parmigiano Truffle Fries / 11

Tossed with truffle oil, Parmigiano, herbs

INSALATE

Single / Family
Family serves 3-4

CiboDivino Caesar / 13 / 35

Hearts of romaine, lemon garlic croutons, with house-made Caesar dressing, shaved Parmigiano

Farmhouse / 16 / 44

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

Mista / 11 / 29 (add Burrata +4)

Artisan garden mix, cherry tomatoes, house citronette

PANINI / 14

Only Available During
Lunch 12 PM - 4 PM

Turkey & Swiss

In-house, Tuscan herb-roasted turkey, baby Swiss, roasted red pepper spread, mixed greens, and tomato

Prosciutto

Imported Prosciutto di Parma, mozzarella Fior di latte, arugula, EVOO

Mortadella

Imported Mortadella, Provolone, garden mix, pistachio puree

Hot Pressed Ciabatta | Served with Side of Caesar Salad

PIZZE

Margherita / 16

Mozzarella Fior di latte, San Marzano tomato sauce, fresh basil

Di Fica (White Pizza) / 18

Mozzarella, Gorgonzola, dried figs, arugula, habanero honey

Carne Mista / 20

Cheese pizza topped with prosciutto, salame piccante, sausage

Prosciutto e Rucola / 19

Mozzarella, tomato sauce, arugula, prosciutto, cherry tomatoes, shaved Parmigiano

Mortazza (White Pizza) / 19

Fresh sliced Mortadella, Mozzarella Fior di latte, arugula, Burrata, Pistachio puree

Build Your Own / 15

Tomato and Mozzarella Base

Select Your Toppings

Veggies / +2.00 ea

Arugula | Fresh Basil | Cherry Tomato | Figs
Jalapeño | Kalamata Olives | Mushrooms
Red Onion | Roasted Bell Peppers

Cheese / +3.00 ea

Shaved Parmigiano | Gorgonzola
Mozzarella Fior di latte
Burrata Mozzarella / +4.00 ea

Protein / +3.00 ea

44 Farms Meatball | Anchovies
Pepperoni | Salame | Sausage | Chicken
Prosciutto | Mortadella

12" Gluten-Free Crust Available / +4

10" Cauliflower Crust Available / +4

Spicy Calabrese Dipping Oil / +2

ZUPPE

Lobster Bisque / 11

Mushroom Soup / 9

Mushrooms, onion, white wine, chicken stock, fresh parsley, touch of cream

PASTA

Single / Family

Family serves 3-4

Fettuccine / 21 / 57 44

Fresh fettuccine, slow-roasted 44 Farms short ribs, red wine and roasted vegetable sauce, fresh herbs, Parmigiano

Pasta al Limone / 18 / 48

Gemelli pasta, mascarpone sauce, roasted leeks, zucchini, fresh lemon, Parmigiano

Rigatoni / 19 / 51 44

Traditional Bolognese sauce with 44 Farms beef

Cavatappi / 20 / 54

Braised guanciale, pancetta and speck, shallots, mushrooms, white wine, fresh parsley, light Gorgonzola/Parmigiano cream sauce

Pappardelle with Lobster / 21 / 57

Lobster meat, white wine, light lobster vellutata, Italian parsley, EVOO

Gluten-Free Penne Available with Any of Our House Sauces

Add 44 Farms Meatball / 3.00 ea

SECONDI (MAIN)

Crab Cakes / 19

Premium hand picked Crab Meat, roasted bell pepper sauce, baby artisan mix, pomegranate, lemon wedge

Grilled Salmon / 22

Seared arctic salmon filet, artisan lettuce, ripe tomatoes, crunchy garbanzo beans, roasted potatoes, house citronette

44 Farms Cibo Burger / 18 44

1/2 lb. 44 Farms ground beef, toasted ciabatta roll, cheese, onion, tomatoes, lettuce, served with Cibo Parmigiano truffle fries

44 Farms Bistecca Tagliata / 37 44

44 Farms sliced steak served medium rare unless specified, served with pommes frites and arugula salad