

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