

Lombardi's CIBUS

HAPPY HOUR MENU
Mon-Fri 4-7 pm Half Price Appetizers & Pizza

\$5.00 Specialty Cocktail of the day
\$3.00 Well Drinks
\$3.00 Happy Hour Wines
\$3.00 Domestic Beer
\$4.00 Bellini

APPETIZERS

Calamaretti 9.50

Spicy Marinara & Meyer Lemon Aioli

Fritto Misto 12.50

Crispy Calamari, Shrimp Artichokes, Celery root & shallots, Spicy Marinara & Lemon Aioli

Risotto Fritters 9

Saffron Rice fritters filled with Peas, Bolognese Sauce, Mozzarella & Marinara

Italian Herb Marinated Chicken Skewers 11

Onions, mushrooms, roasted peppers & sweet Balsamic glaze

Fried mozzarella with Basil 11

Spicy tomato sauce

Crispy Flatbread & Trio of House Made Dips 12

Fava bean hummus, Babaganoush & relish of tomato, capers and olives

PIZZA

Wild Mushrooms 13

Thyme, crisp Pancetta, Truffle oil & Fontina Fondue

Margherita 13

Tomato sauce, Mozzarella & Fresh Basil

Grilled Vegetables 12

Mozzarella, Pesto sauce

Fennel Sausage 13

Mozzarella, Tomato Sauce, Roasted Bell Peppers & Caramelized onions

Pizza Bruschetta 13

Mozzarella, Marinated Tomatoes, Garlic, Shallots & Basil

Pizza alla Diavola 12

Grape Tomatoes, Mozzarella, Spicy Salame, Goat Cheese & Oregano

Pepperoni 12

Tomato Sauce Mozzarella

SPECIALTY COCKTAILS \$9

Berry Collins

Absolut Acai, Fresh Squeezed Lemon, Mint, Prosecco & Seasonal Berry Garnish

Limoncello Lemon Drop

Classic lemon drop with Caravella Limoncello Originale served chilled with a vanilla sugar rim

Cibus Mojito

A fresh Blackberry Mojito with mint, lime & Bacardi light rum

Iced Coconut Gelato Latte

Iced shot of Espresso, Baileys, Frangelico & Kalhua with coconut gelato crema to top it off

Sparkling kiwi/ raspberry lemonade

Absolut Citron, fresh squeezed lemonade, kiwi & raspberry puree topped with sparkling soda

Passion Fruit Cocktail

House infused Habanero Vodka mixed with fresh passion fruit puree served up, chilled with a sugar rim & a cilantro leaf garnish