

**Cibus Focaccia** Rosemary, Olive Oil, Parmigiano **5.00**

**Taverna Focaccia** Pancetta, Mushroom, Onions, Shaved Parmigiano, Arugula & Pinenuts **9.00**

**Bruschetta** Roma Tomato, Garlic, Shallots, Basil, & E.V.O.O. Served with Grilled Country Bread & Basil Oil **8.95**

## SOUPS & SALADS

**Soup of the Day** (Market Price)

**House Salad** Mixed Seasonal Greens with Arugula in a Red Wine Vinaigrette covered with Shaved Parmigiano **6.00**

**Cibus Caesar** Hearts of Romaine, White Balsamic Caesar Dressing & Parmigiano Chips **7.00**

## ANTIPASTI

**Antipasto Misto** Grilled Mixed Vegetables, Arugula & Shaved Parmesan **12.00**

**Caprese** Fresh Mozzarella, Heirloom Tomato, Baby Wild Arugula, Basil Infused Extra Virgin Olive Oil **11.00**

**Calamaretti** with spicy Marinara & Meyer Lemon Aioli **9.50**

**Calamari Diavolo** Calamari with Shishito Peppers and Spicy Marinara and Meyer Lemon Aioli **11.00**

**Mediterranean Mussels** with Garlic, Shallots, in a White Wine Tomato Broth with Lemon Confit, Grape Tomatoes, Green Onions & Kalamata Olives **11.00**

**Beef Tenderloin Carpaccio** with Wild Baby Arugula, Shaved Parmigiano, Olive Oil & Lemon **14.00**

## KIDS MENU 6.95

For children 10 & under

**Pepperoni Pizza or Cheese Pizza**

**Macaroni & Cheese**

**Kids Pasta** Tube or Spaghetti Pasta with your choice of Marinara, Meat Sauce or Turkey Meatballs

**Chicken Strips** with Pommes Frites

## PANINI BAR All Sandwiches Served with House Salad, Fruit Salad or Pommes Frites

**Cibus Burger** with Fontina cheese, Bacon & Avocado **13.95**

**Chicken Panino** Caramelized Onions, Wild Mushrooms & Provolone Cheese **12.95**

**Cibus Club Sandwich** Lump Crab Salad with Mustard Aioli, Avocado, Heirloom Tomato, Butter Lettuce on toasted Brioche **13.95**

## ENTRÉE SALADS

**Grilled Shrimp** in a bed of Mixed Greens, Arugula, Celery Root, Apples, with White Balsamic Vinaigrette dressing **13.00**

**Chop Salad** Grilled Chicken, Iceberg Lettuce, Gorgonzola, Pancetta, Hazelnuts, Fig Vinaigrette & Grape Tomatoes **13.00**

**Tuna Salad Nizzarda** Mediterranean Crusted Ahi Tuna Seared Rare with Mixed Greens, Arugula, Olives, Red Onions, Egg, Haricots Verts, Grape Tomato & Potatoes in a Lemon Vinaigrette **16.00**

**Jumbo Lump Crab Salad** Butter lettuce, julienne Radicchio, baby wild Arugula, Heirloom tomato, Meyer Lemon Oil, topped with Lump Crab Avocado, heart of Palm, Celery heart & Mustard Aioli **17.00**

## PIZZA

**Wild Mushrooms** with Thyme, Crisp Pancetta, Truffle Oil & Fontina Fondue **13.00**

**Margherita** Tomato Sauce, Mozzarella & Fresh Basil **12.00**

**Grilled Vegetables** Mozzarella, Pesto & Basil Chiffonade **12.00**

**Fennel Sausage** Mozzarella, Tomato Sauce, Roasted Bell Peppers & Caramelized Onions **13.00**

**Pizza Bruschetta** Mozzarella, Marinated Tomatoes, Garlic, Shallots & Basil **13.00**

**Pizza alla Diavola** Grape Tomatoes, Mozzarella, Spicy Salame, Goat Cheese & Oregano **13.00**

**Pepperoni** Pepperoni, Tomato sauce & Mozzarella **12.00**

**Pizza California** Grilled Chicken, Marinated Tomatoes, Avocado, Cilantro, Mozzarella & Feta **13.00**

## RISOTTO & PASTA Add Soup or House Salad 3.00

**Wild Mushroom Risotto** Mixed with Grilled Chicken, Parmigiano & Butter. Topped with Shaved Parmigiano **14.00**

**Lobster Risotto** Mixed with Fresh Asparagus, Melted Leeks & Butter. Topped with Crispy Leeks **16.00**

**Parmesan Risotto** Parmigiano Reggiano, Butter & Truffle Oil. Topped with Shaved Parmigiano Reggiano **14.00**

**Tortellini Romagnoli** Smoked Ham, Cream, Parmigiano Reggiano & Sweet Peas **13.00**

**Angel Hair** with Tomato Basil Sauce, Basil Oil & Fresh Mozzarella **13.00**

**Home-made Potato Gnocchi** tossed with Fresh Mozzarella & Pomodoro Sauce **13.00**

**Butternut Squash Cappellacci** with Butter, Sage, Tomato Fondue & Fresh Parmigiano **13.00**

**Garganelli alla Bolognese** tossed with Veal Bolognese **13.00**

**Spaghetti alle Vongole** Manila Clams, Extra Virgin Olive Oil, White Wine, Chili Flakes & Garlic **15.00**

**Fettuccine Alfredo** Grilled Chicken, Alfredo Sauce & Lemon Confit **13.00**

**Tagliolini** tossed with Smoked Ham, Parmigiano, Cream & Wild Mushrooms **13.00**

**Lasagna Verde Bolognese** Spinach pasta, Veal Bolognese Marinara, Béchamel & Parmesan **13.00**

**Whole Wheat Spaghetti** with Sicilian-style Turkey Meatballs in a Vegetable Ragu **13.00**

**Eggplant Zucchini Parmigiana** with Tomato Basil Fondue & Basil Oil **13.00**

## ENTRÉES Add Soup or House Salad 3.00. Split plate charge 3.00

**Seared Maine Diver Scallops** with Natural Juice and Tagliolini al limone **19.00**

**Petto di Pollo** Rosemary and lemon marinated grilled Chickent Breast, Roasted Potatoes, Vegetable Medley **17.00**

**Veal Caprese** Scaloppini topped with tomatoes and Mozzarella, Roasted Potatoes & Vegetable Medley **21.00**

**Grilled Scottish Salmon** Risotto alla Parmigiana, Braised Leeks, Vegetable Ragu & Pistachio Parsley Sauce **17.00**

**Tagliata Di Manzo** Herb-Encrusted Filet, Shaved Parmigiano Reggiano, Balsamic Glaze, Roasted Potatoes & Baby Arugula Salad **19.00**

**Pollo Parmigiano** Lightly Breaded Chicken Breast topped with Parmigiano Sauce & Mozzarella. Served with Spaghetti Marinara **15.00**

**Pan-seared Ahi Tuna** Encrusted with Mediterranean Spices served over Olive Tapenade & Orzo Risotto mixed with Spinach, Baby Artichokes & Tomato **20.00**

**Australian Lamb Chop** Almond & Mint Pesto, Roasted Potatoes, Vegetable Medley **23.00**