

Antipasto Appetizers

Bruschetta- Fresh garlic, basil, tomatoes, crushed red pepper and Parmesan cheese on garlic baguettes **5.95**

Garlic Cheese Bread- A half loaf of baked Italian bread layered with pepperoni and mozzarella cheese **4.25**

Fried Mozzarella- Lightly battered and deep fried mozzarella, served with marinara sauce **5.95**

Asiago Stuffed Olives- Breaded and fried, served with our homemade red sauce **4.45**

Baked Mushrooms- Large mushrooms baked with a garlic compound butter topped with mozzarella and Parmesan cheese **7.95**

Insalate Salads

House Caesar Salad- Ample portion of our house succulent Caesar salad **4.95**

Grilled Portabella Salad- Mixed greens topped with grilled portabella mushrooms, then garnished with tomatoes, cucumbers and onions **7.95**

Mandarin Chicken Salad- Mixed greens and mandarin oranges topped with crispy fried chicken breast strips and seasonal veggies **7.95**

Grilled Caesar Salad- Sensational house-made Caesar salad topped by your choice of three flavorful varieties **Tender Grilled Chicken 7.95 Moist Broiled Tenderloin 8.95 Mouth-watering Grilled Salmon 8.95**

Antipasto Salad- A flavorful blend of artichoke hearts, mortadella, Provolone cheese, pepperoncinis and olives tossed in vinegar and oil dressings **5.95**

Sul Lato On the Side

Baked Potato 2.25

Italian Broccoli Soup- Bowl- 3.45 Cup- 2.25

Side of Pasta- Served with your choice of red or white sauce 2.95

Garlic Mashed Potatoes 2.45

Pollo Chicken

Chicken Parmesan-Lightly breaded boneless chicken breast sautéed then topped with red sauce, mozzarella and Parmesan cheese **13.95**

Chicken Piccata- Boneless chicken breast sautéed in olive oil and Madeira wine, topped with lemon juice and capers **13.45**

Chicken Marsala- A tender, boneless chicken breast sautéed in olive oil, Marsala wine, scallions and mushrooms **13.45**

Chicken Cibo- Egg-washed boneless chicken breast adorned with sun-dried tomatoes, fresh basil and garlic cream sauce **13.95**

Chicken Bacillaco- Sautéed chicken breast with fresh basil red sauce, finished with whole butter and peas **13.95**

Vitello ed Maiale Veal and Pork

Veal Marsala- Tender veal medallions sautéed in olive oil, Marsala wine, scallions and mushrooms **13.95**

Veal Parmesan- Lightly floured and sautéed veal medallions topped with red sauce, mozzarella and Parmesan cheese **13.95**

Italian Pork Chop- A 10-ounce center cut chop broiled to perfection, topped with sautéed peppers, onions and mushrooms **12.95**

BBQ Baby Back Ribs- Begins with a three day process of seasoning the finest baby back ribs and slowly braising them to tender perfection. Finished with our own BBQ sauce Full rack 20.95 Half rack **13.95**

Bistecca Steak

Filet Mignon- A 9-ounce charbroiled certified Black Angus center cut steer tenderloin **21.95**

New York Steak Strip- 13-ounces of hand-cut certified Black Angus beef **17.95**

Top Sirloin- A 10-ounce charbroiled certified Black Angus cut **13.95**

Sicilian Tenderloin- A 6-ounce certified Black Angus tenderloin breaded with Italian bread and crumbs and sautéed in olive oil, topped with mushrooms, colored peppers, onions and fresh mozzarella **16.95**

Cibo's Specialty Steak- 12-ounce pan seared, certified Black Angus beef topped with a grilled portabella mushroom and Boursin cheese compound butter **15.95**

Frutti di Mare Seafood

Salmon Fillet- An 8-ounce rich flavorful salmon fillet topped with lemon beurre blanc **15.95**

Chilean Sea Bass- An 8-ounce sweet and firm fillet topped with Roma tomatoes, artichoke hearts, fresh basil and beurre blanc sauce **16.95**

Charbroiled Swordfish- An 8-ounce sweet and mild fillet charbroiled and topped with shallot sherry butter **14.95**

Shrimp Scampi- Plump large white shrimp sautéed in garlic, butter, white wine, mushrooms and green onions **16.95**

Scallops Dijon-Tender scallops sautéed in a light basil cream sauce and finished with Asiago bread crumbs **15.95**

Pasta

Fettuccine Alfredo- Al dente fettuccine tossed with our creamy Alfredo sauce and sprinkled with black pepper **Chicken 13.95 Shrimp 15.95 Scallops 14.95**

Spaghetti & Meatballs- Two hand-formed, extra large beef, veal and pork meatballs topped with homemade red sauce **13.45**

Penne Primavera- Our flavorful Alfredo sauce with sautéed zucchini, yellow squash, portabella mushrooms, sun-dried tomatoes and roasted garlic **Chicken 13.95 Shrimp 15.95 Tenderloin 15.95**

Pasta Margarita- Fresh tomato, imported black olives, basil and olive oil, lightly tossed with angel hair pasta **11.95 Chicken 13.45 Shrimp 14.95 Scallops 14.45 All 16.45**

Cheese Ravioli- Three-cheese ravioli topped with traditional red sauce **12.95 red meat sauce 14.95**

Spaghetti & Meat Sauce- Our savory blend of beef, veal and pork in our homemade red sauce over spaghetti **12.95**

Baked Spaghetti Skillet- Spaghetti topped with our famous meat sauce baked in a skillet, topped with mozzarella and pepperoni **13.45**

Desserts

Gourmet Turtle Cheesecake- A generous wedge of New York cheesecake resting on a thick layer of fudge, covered with a caramel sauce, garnished with chopped pecans. Served on a graham cracker butter crust **4.95**

Key Lime Pie- An authentic tart and zesty key lime pie topped with whipped cream and baked in a graham cracker crust **4.95**

Tiramisu- An Italian classic. Ladyfingers soaked in espresso with a touch of liqueur, filled with a coffee liqueur-flavored mascarpone cheese and lightly dusted with cocoa **4.95**

Chocolate Truffle Torte- The ultimate in chocolate decadence. A dense chocolate truffle confection for the true chocolate lover **4.95**

Wine

Cibo's House Wine- Featuring Sycamore Lane, Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon **Glass 3.50 Bottle 13.95**

Red Wine

Jacob's Creek Shiraz- Medium in body with spicy pepper and licorice aromas; plum and cherry flavors and a soft textures finish **Glass 4.25 Bottle 17.95**

Banfi Chianti Classico Reserve- Aged two years in oak, this well-balanced wine has flavors of cherry, vanilla, cocoa and spice, Rich in Italian traditions **Bottle 29.95**

Ravenswood Merlot- Palate filling flavors of fresh plum and cherry vanilla aroma **Glass 4.50 Bottle 19.95**

Ravenswood Cabernet Sauvignon- A velvet mouth full of cherry and dark cherry with a kiss of oak **Glass 4.50 Bottle 19.95**

Bellagio Chianti- A soft, semi-dry wine with a hint of black cherry. A true Italian tradition **Glass 4.00 Bottle 14.95**

Bolla Valpolicella- A spicy flavor of cherries, berries and other dark fruits **Glass 4.50 Bottle 19.95**

Fuedo Primitivo- A strong bouquet with a velvety, full worm flavors. Made from grapes of the indigenous primitive that is now know abroad as Zinfandel **Glass 4.50 Bottle 22.95**

White wine

Kendall Jackson Chardonnay- Full of tropical flavors, followed by a citrus and apple notes, balanced by aging in French oaks **Glass 5.50 Bottle 21.95**

Cavit Pinot Grigio- Crisp and light with delicate touches of fruit **Glass 4.50 Bottle 19.95**

St. Christina Piesporter Riesling- A semi-sweet wine with melon flavors
Glass 4.25 Bottle 17.95

Antinori Orvieto Campogrande- Crisp, semi-dry wine with a touch of apricot
Glass 4.50 Bottle 19.95

Martini & Rossi Asti Spumante- A favorite sparkling wine for celebrating any occasion
Glass 5.75 Bottle 22.95

After Dinner Wines & Liqueur

Porto- Ask your server about our current selection of fine ports available. Treat your palate to the deep rich flavors of this Italian pastime **Glass 5.50**

Limonciello- A fine liqueur full of lemon flavors. A perfect drink to sip after dinner or to enhance your ice cream 5.50