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Cibo Italiano

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Menu Prices — October 25, 2026

Cibo Italiano menu with prices in United States, updated November 2021:
188 items across 18 categories, prices from $0.50 to $27.95.

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Cibo Italiano Menu with Prices (United States)

Cibo Italiano menu with prices in United States, updated November 2021: 188 items across 18 categories, prices from $0.50 to $27.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/cibo-italiano

Menu categories: Soup of the Day · Salads · Panini · Antipasti · Focaccia · Pastas & Risotto · Chicken, Pork, Beef & Fish · Kids Meals · Desserts · Filo's Gelato · Caffe · Bread · Beverages · Caffe. · Extras · Pizza · Panini. · Meatballs

Soup of the Day

ITEM	PRICE
Bowl 16 oz	**$6.95**
Cup of Soup 8 oz	**$4.95**

Salads

ITEM	PRICE
Caesar Salad Romaine lettuce, house made caesar dressing, house made croutons, and shaved parmigiano reggiano cheese	**$7.95**
Caprese Salad Cherry tomatoes with mozzarella, basil, extra virgin olive oil, salt and pepper	**$7.95**
Mixed Green Salad Mixed greens with tomato, cucumber, carrots, and red onion. Served with a red wine vinaigrette on the side.	**$5.95**
Beet and Apple Salad Betteraves dorées et rouges mêlées à des tranches de pommes granny smith, agrémentées de fromage de chèvre et légèrement...	**$10.95**
Tuscan Tuna Salad Fresh wild albacore tuna, cannellini beans, celery, red onion and a lemon vinaigrette.	**$16.95**
Farro Salad with Roasted Vegetables Italian farro with zucchini, squash, carrots and a balsamic vinaigrette.	**$9.95**
Kale Salad Feuilles de chou frisé garnies de canneberges, haricots cannellini et gorgonzola, le tout arrosé d'une vinaigrette balsa...	**$9.95**

Panini

ITEM	PRICE
Caprese on Ciabatta Tomates anciennes tranchées et mozzarella fraîche sur ciabatta, agrémentées de pesto, un filet d'huile d'olive extra vie...	**$7.95**
Prosciutto Cotto with Fontina Cheese and zucchini pesto Italian Ham with creamy fontina cheese on sliced Italian bread with housemade zucchini pesto. Served Hot.	**$9.95**
Grilled Veggie on Focaccia Tranches d'aubergine, courgette, et courge, accompagnées de poivrons rouges grillés et fromage de chèvre, le tout niché...	**$8.95**
Turkey on Sliced Italian Bread Oven roasted whole turkey breast with fontina cheese, roasted red peppers and pesto dressing	**$9.95**
Mortadella on Ciabatta Italian style bologna with pistachio, grilled zucchini, and balsamic vinaigrette	**$9.95**
Salame on Sliced Italian Bread Mild Italian salami with provolone cheese, tomato and a red wine vinaigrette.	**$9.95**

ITEM	PRICE
Prosciutto on Ciabatta Tranches de prosciutto di Parma soigneusement disposées sur un fond de mozzarella fraîche, garnies de roquette croquante...	**$10.95**
Pork Loin on Ciabatta House roasted pork loin with green apples, pickled onions, and fig sauce.	**$9.95**

Antipasti

ITEM	PRICE
Bruschetta Homemade bread with diced tomatoes, extra virgin olive oil and basil.	**$5.95**
Eggplant Caponata Tranches d’aubergines mijotées avec des tomates, céleri, oignons, et olives, servies sur des crostinis croustillants.	**$8.95**
Antipasto Tray Un assortiment de charcuteries, fromages variés, olives et fruits.	**$13.95**
Grilled Veggies Assorted grilled vegetables with burrata cheese.	**$10.95**

Focaccia

ITEM	PRICE
Alla Margherita Une pizza authentique ornée de purée de tomates, mozzarella fraîche, un filet d'huile d'olive extra vierge et des feuill...	**$12.95**
Caramelized onion with goat cheese House slow cooked onion rendered sweet and full of umani flavor topped with crumbled goat cheese and drizzle with balsam...	**$12.95**
Herbed Ricotta with Squash and tomatoes House seasoned fresh ricotta cheese topped with slices of zucchini or squash and seasoned cherry tomatoes with fresh par...	**$13.95**
Stracchino with Prosciutto and Arugula Creamy fresh stracchino cheese with lightly dressed arugula and topped with prosciutto slices	**$14.95**

Pastas & Risotto

ITEM	PRICE
Homemade Cavatelli with sausage and Broccolini Les cavatellis faits maison sont roulés à la main, apportant une texture tendre et réconfortante à ce plat. Accompagnés...	**$18.95**
Homemade Gnocchi and Tomato Sauce Potato dumplings pasta served with house made tomato sauce, topped with parmigiano cheese	**$14.95**
Penne alla puttanesca Penne pasta served with a spicy puttanesca sauce. (red pepper flakes, anchovies, capers and Kalamata olives in a tomato...	**$15.95**
Spaghetti with Tomato Sauce Des pâtes spaghetti savamment enrobées d'une sauce tomate onctueuse, mijotée avec des tomates mûries au soleil, de l'ail...	**$11.95**
Pasta Carbonara Un mélange crémeux à base de beurre et d'œufs enrobe des morceaux croustillants de pancetta. Un soupçon de poivre noir a...	**$15.95**
Fettuccine with Shrimp Sautéed wild Mexican shrimp, garlic, parsley, white wine and lemon juice.	**$18.95**
Organic Turkey Lasagna Pâtes de lasagne maison garnies de dinde biologique, de parmigiano reggiano et de mozzarella, nappées d'une sauce tomate...	**$17.95**
Seasonal Risotto	**$16.95**
Eggplant Parmigiano	**$13.95**

Chicken, Pork, Beef & Fish

ITEM	PRICE
Ala Carte Meatballs 3 of our housemade meatballs in sauce, no sides.	**$10.95**
Chicken Marsala Poitrine de poulet élevée en plein air, dorée à la perfection, nappée d’une sauce marsala aux champignons.	**$15.95**
Meatballs Dinner Grass fed beef, organic pork and turkey meatballs served as a complete meal with potatoes and seasonal vegetables.	**$12.95**
Mary's Free Range 1/2 Rosemary Chicken Season with rosemary, lemon juice, olive oil, garlic, salt and pepper	**$18.95**
Seared Pork loin with Fig Sauce Faux filet de porc biologique doré à la poêle, puis rôti au four avec du vin blanc, le tout nappé de la sauce aux figues...	**$15.95**
Braciole Flank steak de Niman Ranch, nourri à l'herbe, roulé avec une farce de pain, parmigiano et persil. Lentement mijoté dans...	**$18.95**

Kids Meals

ITEM	PRICE
Arancini Bites Fried Risotto (rice) balls served with a tomato sauce for dipping.	**$3.95**
Spaghetti with Tomato Sauce (Kids Meals) Spaghetti enveloped in a vibrant tomato sauce crafted from sun-ripened tomatoes, gently simmered with mild Italian herbs...	**$5.95**
Spaghetti with Butter and Cheese	**$4.95**
Grilled Chicken Tenders	**$6.95**
Meatballs (2)	**$6.95**
Grilled Cheese	**$3.95**

Desserts

ITEM	PRICE
Chocolate Cappuccino Cheesecake Decadence on a plate!	**$6.95**
Nutella Bread Pudding	**$4.95**
Tiramisu Une expérience douce et réconfortante, ce tiramisu démarre avec des couches de biscuits à la cuillère délicatement tremp...	**$5.95**
Cannoli (2) Coques croustillantes et dorées, farcies de ricotta onctueuse, saupoudrée de sucre glace, avec des éclats de chocolat et...	**$5.95**
Torta Caprese Flourless chocolate cake	**$5.95**
Ricotta Cheesecake Faux airiness offerte par le ricotta délicat se marie avec une base croquante et beurrée de biscuit Graham. Nappée d'un...	**$5.95**

Filo's Gelato

ITEM	PRICE

Chocolate Brownie **$11.00**
Chocolate Gelato with bits of Brownie

Cookies and Cream **$11.00**
Cream Gelato with Oreo Cookie-pint

Espresso **$11.00**
Hazelnut and espresso gelato-pint

Hawaiian Coconut Cream **$11.00**
Une glace onctueuse à la crème de noix de coco, délicatement préparée.

Pistachio **$11.00**
Gelato-pint

Raspberry Cheesecake Crumble **$11.00**
gelato-pint

Salted Caramel **$11.00**
Une portion onctueuse de gelato au caramel agrémentée d'une pointe de sel pour un équilibre parfait entre douceur et sav...

Stracciatella **$11.00**
Gelato crémeux parsemé de morceaux de chocolat dans un format à emporter.

Strawberry **$11.00**
Sorbetto-pint

Vegan Espresso **$11.00**
Gelato made with cashew milk-pint

Vegan Banana Peanut Butter **$11.00**
Gelato made with Cashew Milk-pint

Vegan Cookie Butter **$11.00**
Gelato made with cashew milk

Caffe

ITEM	PRICE
Espresso (Single Shot)	**$2.50**
Espresso (Double Shot)	**$4.25**
Cappuccino	**$4.95**
Macchiato	**$3.75**

Soup of the Day

ITEM	PRICE
Bowl of Soup faux	**$6.95**
Cup of Soup 8 oz	**$4.95**

Salads

ITEM	PRICE
Caesar Salad Classic Caesar Salad with house made dressing, house made croutons and shaved Parmigiano Reggiano cheese.	**$5.95**
Caprese Salad Tomates cerises juteuses mariées à une mozzarella crémeuse, rehaussées de feuilles de basilic fraîches, arrosées d'une h...	**$5.95**

ITEM	PRICE
Mixed Green Salad Mixed greens with tomato, cucumber, carrots and red onions. Red wine vinaigrette served on the side.	**$3.95**
Beet and Apple Salad Golden and red beets with granny smith apples, goat cheese and dressed in apple cider vinaigrette.	**$8.95**
Tuscan Tuna Salad Fresh wild albacore tuna, cannellini beans, celery, red onion and a lemon vinaigrette.	**$9.95**
Farro Salad with Roasted Vegetables Un méli-mélo d'épeautre italien accompagné de courgettes, de courges et de carottes rôties, rehaussé d'une vinaigrette b...	**$6.95**
Kale Salad Cranberries, cannellini beans, gorgonzola and dressed with a balsamic vinaigrette.	**$6.95**

Panini

ITEM	PRICE
Caprese on Ciabatta Heirloom tomatoes, Mozzarella, pesto with extra virgin olive oil, salt, and pepper.	**$7.95**
Prosciutto Cotto with Fontina Cheese and zucchini Pesto Un pain italien tranché, généreusement garni de jambon cuit, de fromage fontina fondant et d'un pesto de courgettes fraî...	**$9.95**
Grilled Veggie on Focaccia Une généreuse portion d'aubergine, courgette et courge grillées, accompagnée de poivron rouge rôti et d'une touche de fr...	**$8.95**
Turkey on Sliced Italian Bread Oven roasted whole turkey breast with fontina cheese, roasted red peppers and pesto dressing	**$9.95**
Mortadella on Ciabatta Tranches de mortadelle parsemées de pistaches, accompagnées de courgettes grillées, le tout sous une touche de vinaigret...	**$9.95**
Salame on Sliced Italian Bread Mild Italian salami with provolone cheese, tomato and a red wine vinaigrette.	**$9.95**
Prosciutto on Ciabatta Imported prosciutto di parma, fresh mozzarella, arugula and a balsamic vinaigrette.	**$10.95**
Pork Loin on Ciabatta House roasted pork loin with green apples, pickled onions, and fig sauce.	**$9.95**

Antipasti

ITEM	PRICE
Bruschetta Pain artisanal garni de tomates coupées en dés, huile d'olive extra vierge et basilic frais.	**$5.95**
Eggplant Caponata Served on crostini.	**$8.95**
Antipasto Tray Cured meats, assorted cheese, olives and fruit.	**$13.95**
Grilled Veggies Un assortiment de légumes grillés accompagnés de burrata crémeuse.	**$10.95**

Focaccia

ITEM	PRICE
Alla Margherita Tomates concassées, mozzarella fraîche fondante, un soupçon d'huile d'olive extra vierge et basilic frais.	**$12.95**

ITEM	PRICE
Caramelized Onion, goat cheese with balsamic reduction and fresh oregano onions caramelized until they are sweet and full of umani flavor, topped with goat cheese crumble and drizzled with bals...	**$12.95**
Herbed Ricotta Cheese with Squash and Cherry Tomatoes Ricotta maison parfumée aux herbes accompagnée de tranches de courge ou de courgettes, agrémentée de tomates cerises et...	**$13.95**
Stracchino Cheese with arugula and prosciutto creamy imported stracchino cheese spread on a warmed focaccia topped with lightly dressed arugula and sliced prosciutto...	**$14.95**

Pastas & Risotto

ITEM	PRICE
Homemade Cavatelli with Sausage and Broccolini	**$16.95**
Homemade Gnocchi and Tomato Sauce	**$12.95**
Penne alla puttanesca Pâtes penne enrobées d'une sauce tomate piquante, agrémentée d'anchois, de flocons de piment rouge, de câpres et d'olive...	**$13.95**
Spaghetti with Tomato Sauce	**$9.95**
Pasta Carbonara Made with butter and egg sauce, parmigiano, pancetta and black pepper.	**$13.95**
Fettuccine with Shrimp Des crevettes sauvages mexicaines sautées se mêlent à un fettuccine onctueux, relevé de notes d’ail, de persil frais, d’...	**$16.95**
Homemade Pappardelle and Bolognese Pappardelle maison avec un ragoût préparé à partir de bœuf haché Niman Ranch nourri à l'herbe et de porc haché biologiqu...	**$14.95**
Organic Turkey Lasagna	**$15.95**
Seasonal Risotto Renseignez-vous auprès du restaurant pour découvrir le risotto de la saison. Les ingrédients varient fréquemment, évolua...	**$14.95**
Eggplant Parmigiano	**$11.95**

Bread

ITEM	PRICE
Baquette	**$3.95**
Sliced bread 4 slices of bread per order	**$1.00**

Kids Meals

ITEM	PRICE
Spaghetti with Tomato Sauce Spaghetti maison cuit à la perfection, enrobé d'une sauce tomate riche et onctueuse. Préparée avec des tomates mûries au...	**$5.95**
Spaghetti with Butter and Cheese	**$4.95**
Grilled Chicken Tenders	**$6.95**
Meatballs (2)	**$6.95**
Grilled Cheese	**$3.95**

Desserts

ITEM	PRICE
Chocolate Cappuccino Cheesecake	**$6.95**
Nutella Bread Pudding Un doux pain imbibé dans une custard onctueuse, imbriquant chaque feuilleté de Nutella fondant. Cuit lentement au four p...	**$4.95**
Tiramisu	**$5.95**
Cannoli (2)	**$5.95**
Torta Caprese Flourless chocolate cake	**$5.95**
Ricotta Cheesecake Un mariage exquis de ricotta crémeuse et de miel floral, reposant sur une croûte dorée et croustillante. Ce cheesecake d...	**$5.95**

Caffe

ITEM	PRICE
Espresso (Single Shot)	**$2.50**
Espresso (Double Shot)	**$4.25**
Cappuccino Une mousse crémeuse de lait repose sur un espresso riche et corsé, offrant un équilibre délicat entre la douceur du lait...	**$4.95**
Macchiato	**$3.75**
Nutellina Cappuccino cup coated in Nutella, espresso, warm milk, whipped cream, dusted with cocoa powder.	**$5.50**

Filo's Gelato

ITEM	PRICE
Chocolate Amarena Gelato-pint	**$11.00**
Chocolate Brownie gelato-pint	**$11.00**
Cookies and Cream Gelato-pint	**$11.00**
Espresso Gelato-pint	**$11.00**
Mango Peach Sorbetto-pint	**$11.00**
Peanut Butter Cup Gelato-pint	**$11.00**
Pineapple Coconut Gelato-pint	**$11.00**
Pistachio Gelato-pint	**$11.00**
Raspberry Cheesecake Crumble Gelato-pint	**$11.00**

ITEM	PRICE
Salted Caramel Gelato-pint	**$11.00**
Strawberry Sorbetto-pint	**$11.00**
Vegan Espresso Gelato-made with cashew milk-pint	**$11.00**
Vegan Banana Peanut Butter Gelato-made with Cashew Milk-pint	**$11.00**
Vegan Cookie Butter Gelato-made with Cashew milk-pint	**$11.00**

Beverages

ITEM	PRICE
Diet 7-Up	**$1.50**
Coke (can)	**$1.50**
7-Up (can)	**$1.50**
Pellegrino Sparkling Water 1 liter	**$6.00**
Diet Coke (can)	**$1.50**
Crystal Geyser Water	**$2.00**
Pellegrino Sparkling Water 1/2 liter	**$3.50**

Caffe.

ITEM	PRICE
Espresso (Single Shot)	**$2.95**
Espresso (Double Shot)	**$4.95**
Cappuccino	**$5.95**
Macchiato	**$4.95**

Desserts

ITEM	PRICE
Chocolate Cappuccino Cheesecake Decadence on a plate	**$10.95**
Tiramisu	**$9.95**
Cannoli (2)	**$7.95**
Nutella Bread Pudding	**$7.95**

Extras

ITEM	PRICE
Pesto (2 oz)	**$3.95**

ITEM	PRICE
Olive Oil and Balsamic vinegar for bread	**$1.25**
Extra Carbonara Sauce	**$3.00**
Extra parmigiano cheese (2 oz)	**$1.50**
Butter	**$0.50**
Extra Ragu (8 oz)	**$8.95**
Extra Caesar Dressing	**$1.50**
Tomato Sauce (8 oz)	**$5.95**
Extra Salad Dressing-Red Wine Vinaigrette	**$1.00**
Extra Balsamic Dressing	**$1.50**

Kids Meals

ITEM	PRICE
Meatballs (2)	**$9.95**
Arancini Bites (mini rice balls served with tomato sauce)	**$5.95**
Kids Spaghetti with Tomato Sauce Served with mixed green salad and bread	**$7.95**
Grilled Cheese	**$5.95**

Bread

ITEM	PRICE
Bread Basket	**$6.95**
side of bread(2) 4 slices of bread per order	**$2.00**

Pizza

ITEM	PRICE
Cheese Pizza 10"	**$18.95**
18" Cheese Pizza	**$27.95**

Pastas & Risotto

ITEM	PRICE
Homemade Pappardelle and Bolognese Ragu made with grass-fed Niman ranch ground beef and organic ground pork.	**$24.95**
Spaghetti (a la carte) with Tomato Sauce	**$14.95**
Organic Turkey Lasagna (a la carte) House made lasagna noodles filled with organic turkey parmigiano reggiano cheese mozzarella and house made tomato sauce.	**$26.95**
Homemade Cavatelli with Sausage and Broccolini (a la carte)	**$23.95**

ITEM	PRICE
Penne alla puttanesca (a la carte) Penne pasta in a spicy tomato sauce filled with anchovies, chili pepper flakes, capers and Kalamata olives.	**$19.95**
Ravioli (filled with ricotta and spinach) served with tomato sauce (a la carte)	**$24.95**
Homemade Gnocchi and Tomato Sauce (a la carte) Potato dumplings pasta served with house made tomato sauce topped with parmigiano cheese	**$18.95**

Antipasti

ITEM	PRICE
Antipasto Tray Cured meats, assorted cheese, olives, and fruit.	**$20.95**
Arancini (rice balls filled with cheese and ragu)	**$14.95**
Bruschetta Homemade bread with diced tomatoes, extra virgin olive oil and basil.	**$9.95**
Grilled Veggies with Burrata Assorted grilled vegetables with burrata cheese.	**$16.95**

Focaccia

ITEM	PRICE
Alla Margherita Focaccia The classic Italian pizza toppings, tomato puree, fresh mozzarella, EVOO drizzle, and fresh basil.	**$19.95**
Prosciutto with Burrata and Arugula Creamy imported stracchino cheese spread on a warmed focaccia topped with lightly dressed arugula and sliced prosciutto...	**$21.95**

Panini.

ITEM	PRICE
Prosciutto on Ciabatta Imported prosciutto di parma, fresh mozzarella, arugula, and a balsamic vinaigrette. Italian sandwiches, served cold unl...	**$18.95**
Caprese on Ciabatta Heirloom tomatoes, Mozzarella, pesto with extra virgin olive oil, salt, and pepper.	**$13.95**
Mortadella on Ciabatta Italian style bologna with pistachio, grilled zucchini, and balsamic vinaigrette	**$16.95**
Salame on Sliced Italian Bread Mild Italian salame with provolone cheese, tomato and a red wine vinaigrette.	**$16.95**
Turkey on Sliced Italian Bread Oven roasted whole turkey breast with fontina cheese, roasted red peppers and pesto dressing	**$17.95**
Grilled Veggie on Focaccia Eggplant, zucchini, squash, roasted red pepper with goat cheese.	**$14.95**

Meatballs

ITEM	PRICE
Ala Carte Meatballs 3 of our housemade meatballs in sauce, no sides.	**$14.95**