

pricelisto



Cibo Italiano

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Soup of the Day

ITEM	PRICE
Bowl 16 oz	\$6.95
Cup of Soup false	\$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
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 feuil...	\$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

ITEM	PRICE
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 figes...	\$15.95
Braciolo 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 false	\$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 Chocolate Gelato with bits of Brownie	\$11.00
Cookies and Cream Cream Gelato with Oreo Cookie-pint	\$11.00
Espresso Hazelnut and espresso gelato-pint	\$11.00

ITEM	PRICE
Hawaiian Coconut Cream Une glace onctueuse à la crème de noix de coco, délicatement préparée.	\$11.00
Pistachio Gelato-pint	\$11.00
Raspberry Cheesecake Crumble gelato-pint	\$11.00
Salted Caramel Une portion onctueuse de gelato au caramel agrémentée d'une pointe de sel pour un équilibre parfait entre douceur et sav...	\$11.00
Stracciatella Gelato crémeux parsemé de morceaux de chocolat dans un format à emporter.	\$11.00
Strawberry Sorbetto-pint	\$11.00
Vegan Espresso false	\$11.00
Vegan Banana Peanut Butter Gelato made with Cashew Milk-pint	\$11.00
Vegan Cookie Butter Gelato made with cashew milk	\$11.00

Caffe

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

Soup of the Day

ITEM	PRICE
Bowl of Soup faux	\$6.95
Cup of Soup false	\$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
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

ITEM	PRICE
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 fraï...	\$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
Caramelized Onion, goat cheese with balsamic reduction and fresh oregano onions caramelized until they are sweet and full of umami 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

ITEM	PRICE
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	
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	
Baquette	\$3.95
Sliced bread 4 slices of bread per order	\$1.00
Kids Meals	
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) false	\$6.95
Grilled Cheese false	\$3.95
Desserts	
Chocolate Cappuccino Cheesecake	\$6.95

ITEM	PRICE
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 false	\$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 false	\$11.00
Chocolate Brownie gelato-pint	\$11.00
Cookies and Cream Gelato-pint	\$11.00
Espresso Gelato-pint	\$11.00
Mango Peach false	\$11.00
Peanut Butter Cup Gelato-pint	\$11.00
Pineapple Coconut Gelato-pint	\$11.00
Pistachio false	\$11.00
Raspberry Cheesecake Crumble false	\$11.00
Salted Caramel Gelato-pint	\$11.00
Strawberry false	\$11.00

ITEM	PRICE
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
Olive Oil and Balsamic vinegar for bread	\$1.25
Extra Carbonara Sauce	\$3.00
Extra parmigiano cheese (2 oz)	\$1.50

ITEM	PRICE
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	\$7.95
Served with mixed green salad and bread	
Grilled Cheese	\$5.95

Bread

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

Pizza

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

Pastas & Risotto

ITEM	PRICE
Homemade Pappardelle and Bolognese	\$24.95
Ragu made with grass-fed Niman ranch ground beef and organic ground pork.	
Spaghetti (a la carte)	\$14.95
with Tomato Sauce	
Organic Turkey Lasagna (a la carte)	\$26.95
House made lasagna noodles filled with organic turkey parmigiano reggiano cheese mozzarella and house made tomato sauce.	
Homemade Cavatelli with Sausage and Broccolini (a la carte)	\$23.95
Penne alla puttanesca (a la carte)	\$19.95
Penne pasta in a spicy tomato sauce filled with anchovies, chili pepper flakes, capers and Kalamata olives.	
Ravioli (filled with ricotta and spinach) served with tomato sauce (a la carte)	\$24.95
Homemade Gnocchi and Tomato Sauce (a la carte)	\$18.95
Potato dumplings pasta served with house made tomato sauce topped with parmigiano cheese	

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