



Cibo Ristorante Italiano

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Lemon Caper Dusted Calamari Roasted pepper and tarragon aioli.	\$24.00
Insalata di Caesar Tendres feuilles de romaine, accompagnées d'une sauce César crémeuse, garnies de croûtons à l'ail croquants et de copeau...	\$21.60
Tiramisu Mascarpone layered with a hint of shaved chocolate, espresso, and liquor-soaked savior.	\$15.60
Rigatoni di Giovanni Short pasta tubes, fresh tomato, basil, garlic, extra virgin olive oil, and imported ricotta. Cibo proudly serves fresh-...	\$37.20
Gnocchi Gran Festa Tender potato gnocchi, pistachio pesto cream, and di stefano burrata. Cibo proudly serves fresh-made pasta, gnocchi, and...	\$42.00
Pizza Gustosa House-made Italian sausage, guanciale, mozzarella, imported ricotta, and salsa verde drizzle. Cibo proudly serves fresh-...	\$32.40
Campanelle Bolognese Little bell-shaped pasta, traditional veal, pork, beef ragu, and Parmigiano. Cibo proudly serves fresh-made pasta, gnocc...	\$44.40
Kids Pan Seared Free Range Chicken Breast Mashed potatoes and veggies.	\$13.00
Side of Ciabatta Bread Third a loaf of warm and crunchy ciabatta bread.	\$6.00
Creme Brulee Cheesecake A delicious blend of creamy custard, vanilla beans and dense caramelized cheesecake, and blackberry balsamic reduction.	\$15.60
Kids Pizzas Plain with cheese or pepperoni.	\$13.20
Local Field Greens Polenta croutons, grana padano, shaved turnips, and balsamic vinaigrette.	\$16.00
Spaghetti Aglio e Olio Multigrain pasta straws, crispy garlic, extra virgin olive oil, parsley, and chili flakes. Cibo proudly serves fresh-mad...	\$36.00
Pizza Margherita Tomatoes, fresh whole milk mozzarella, extra virgin olive oil, and basil. Cibo proudly serves fresh-made pasta, gnocchi,...	\$30.00
Antipasti	
ITEM	PRICE
Pomodoro Caprese (Antipasti) Tomatoes, fresh mozzarella, pesto puree, roasted tomato vinaigrette, and balsamic reduction.	\$19.00
Side of Ciabatta Bread (Antipasti) Third a loaf of warm and crunchy ciabatta bread.	\$6.00
Bruschetta Alla Cibo Chopped tomatoes, extra virgin olive oil, garlic, basil, white bean puree, shallot crunch, and balsamic reduction.	\$18.00
Bruschetta Alla Cibo (Antipasti) Chopped tomatoes, extra virgin olive oil, garlic, basil, white bean puree, shallot crunch, and balsamic reduction.	\$15.00
Pomodoro Caprese Tomatoes, fresh mozzarella, pesto puree, roasted tomato vinaigrette, and balsamic reduction.	\$22.80
California Baby Beets Goat cheese and prosecco panna cotta, pistachio crunch, and pomegranate molasses.	\$21.60

ITEM	PRICE
Carciofo Fire-roasted "Ocean mist farms" artichoke, garlic aioli, and balsamic reduction.	\$16.00
Cozze e Vongole Mussels and clams, garlic, butter, white wine, parsley, fennel, and chopped tomato.	\$31.20
Crispy Spanish Octopus Cannellini bean and arugula salad, grilled cipollini, and spicy limoncello vinaigrette.	\$30.00
Lemon Caper Dusted Calamari (Antipasti) Roasted pepper and tarragon aioli.	\$24.00
Salumi e Formaggio Italian cured meats and artisanal cheeses, preserved lemon marmalade, and homemade pickles.	\$31.00
Gamberoni All' Aglio Jumbo prawns, garlic, butter, lemon, white wine, parsley, chili flakes, and ciabatta crostini.	\$25.20

Insalata

ITEM	PRICE
Insalata di Caesar (Insalata) Baby hearts of romaine, Caesar dressing, garlic croutons, and shaved parmigiana.	\$21.60
Local Field Greens (Insalata) Polenta croutons, grana padano, shaved turnips, and balsamic vinaigrette.	\$16.00
Baby Arugula and Frisée Goat cheese frito, crispy pancetta, cranberries, carrot ribbons, walnut soil, and preserved lemon vinaigrette.	\$22.80

Pasta e Pizza

ITEM	PRICE
Gnocchi Gran Festa (Pasta e Pizza) Tender potato gnocchi, pistachio pesto cream, and di stefano burrata. Cibo proudly serves fresh-made pasta, gnocchi, and...	\$42.00
Pizza Gustosa (Pasta e Pizza) House-made Italian sausage, guanciale, mozzarella, imported ricotta, and salsa verde drizzle. Cibo proudly serves fresh-...	\$32.40
Risotto ai Frutti di Mare (Pasta e Pizza) Black mussels, manila clams, calamari, prawns, tomato, garlic, extra virgin olive oil, brandy, mascarpone, citrus zest,...	\$42.00
Pappardelle Mare e Monte Saffron-infused wide pasta ribbons, prawns, cremini mushrooms, garlic, butter, cream, tarragon, smoked paprika, and nutm...	\$49.20
House Specialty-Seafood Pasta Black squid ink linguine tossed with clams, mussels, rock shrimp, calamari, butter, white wine garlic, and parsley. Now...	\$52.80
Risotto ai Frutti di Mare Black mussels, manila clams, calamari, prawns, tomato, garlic, extra virgin olive oil, brandy, mascarpone, citrus zest,...	\$50.40
Spaghetti Aglio e Olio (Pasta e Pizza) Multigrain pasta straws, crispy garlic, extra virgin olive oil, parsley, and chili flakes. Cibo proudly serves fresh-mad...	\$36.00
Campanelle Bolognese (Pasta e Pizza) Campanelle délicatement enroulées, baignées dans un ragu de veau, porc et bœuf, rehaussé de Parmigiano. Chez Cibo, nous...	\$44.40
Zita Alla Puttanesca Thick hollow pasta tubes, red bell peppers, garlic, capers, Kalamata olives, anchovy, and chili flakes. Cibo proudly ser...	\$31.00
Bucatini All Amatriciana Hollow pasta straws, tomato sauce, guanciale pecorino, and chili. Cibo proudly serves fresh-made pasta, gnocchi, and rav...	\$34.80
Pizza Margherita (Pasta e Pizza) Tomatoes, fresh whole milk mozzarella, extra virgin olive oil, and basil. Cibo proudly serves fresh-made pasta, gnocchi,...	\$30.00

ITEM	PRICE
Rigatoni di Giovanni (Pasta e Pizza)	\$37.20
Short pasta tubes, fresh tomato, basil, garlic, extra virgin olive oil, and imported ricotta. Cibo proudly serves fresh-...	
Pizza Costolette	\$28.00
Spicy short ribs, Yukon potato crisps, caramelized onion and goat cheese puree, rosemary, and roasted garlic vinaigrette...	
Ravioli a Modo Mio	\$44.40
Four cheese and mascarpone ravioli, Castroville artichokes, browned butter, sage, cream, walnuts, and Parmigiano. Cibo p...	
Pizza Cibo	\$26.00
Prosciutto di parma, crimini mushrooms, mozzarella, and truffled treviso radicchio. Cibo proudly serves fresh-made pasta...	

Griglia e Specialità

ITEM	PRICE
Pollo al Marsala	\$43.20
Poulet de cortijere accompagné de champignons savoureux, d'oignons verts, et de tomates Roma juteuses. Le tout est nappé...	
Salmone Grigliato	\$46.80
Grilled salmon, brown butter and blood orange puree, farro risotto, wild mushrooms, and Swiss chard.	
Tagliata di Manzo	\$58.80
Steak de bœuf Angus noir de Creekstone Farms, accompagné de roquette poivrée, oignons émincés, Parmigiano savoureux, rad...	
Costoletta di Maiale	\$47.00
Niman ranch bone-in pork rib chop, eggplant marmalade, whipped ricotta potatoes, and broccoli rapini.	
Griglia Mista di Pesce	\$52.80
Faux filet de poissons marinés au charbon de bois accompagné de gambas, de coquilles Saint-Jacques et d'un poisson de sa...	
Costoletta di Vitello Ariana	\$62.00
All-natural veal chop, roasted Yukon potatoes, wilted spinach, red wine, and pomegranate reduction.	
Sea Bass con Crema di Prosecco all’Aneto	\$49.20
Pan Seared Corvina Sea Bass Prosecco Dill Cream Reduction, Four Cheese Ravioli, Broccolini	
Bistecca Siena	\$73.20
Creekstone Farms natural black Angus 14-ounce ribeye, crispy potato gnocchi, brussels sprouts, pancetta, and herb butter...	
Salsiccia Casalinga	\$44.40
House-made Italian sausage, peperonata alla siciliana, and roasted tomato polenta.	

Dolce

ITEM	PRICE
Warm Chocolate Salted Caramel Torta	\$15.60
Moist chocolate cake with a heart of creamy salted caramel, chocolate sauce, cocoa nibs, and sea salt.	
Mango Panna Cotta	\$15.60
Sweetened cooked cream topped with mango coulis and pomegranate puree.	
Tiramisu (Dolce)	\$15.60
Mascarpone layered with a hint of shaved chocolate, espresso, and liquor-soaked savior.	
Creme Brulee Cheesecake (Dolce)	\$15.60
A delicious blend of creamy custard, vanilla beans and dense caramelized cheesecake, and blackberry balsamic reduction.	

Just for Kids

ITEM	PRICE
Kids Pan Seared Free Range Chicken Breast (Just for Kids)	\$13.00
Mashed potatoes and veggies.	

ITEM	PRICE
Kids Pizzas (Just for Kids) Plain with cheese or pepperoni.	\$13.20
Kids Ravioli Alfredo or marinara.	\$13.00
Kids Pasta Alfredo or marinara.	\$13.00