



Dinner Menu
Table Service

*Prices are shown per person
8% Tax and 20% service charge will be added
minimum of 40 people in La Piazza (Tues-Sun, noon-10:00 pm)
minimum of 25 people in Cibi Café (Tues-Sat, after 6:00 pm, Sun, noon-10:00 pm)
Prices include room charge. Prices are subject to change without notice, unless specified in a contract.*

ANTIPASTI
appetizers

- Antipasto Platter (served buffet or family style)**..... \$7.50
A beautifully arranged, colorful array of marinated vegetables with Italian olives cold cuts & cheeses (artichoke hearts, peppers, tomatoes, mushrooms & Italian olives), salumi (prosciutto, salami, capicola, mortadella) & Italian cheeses (aged Provolone, Fontina and Pecorino)
Served with slices of freshly baked baguette.
- Italian Cheese Platter (served buffet or family style)** \$6.50
A medley of mild & sharp Italian cheeses (may include Fontina, Gorgonzola, aged Provolone, Fontinella, and Pecorino) with fruit slices and grapes. Served with crackers and mini-toasts. Top any cheese with imported flavored honey for \$.50 per cheese.
- Caprese e Prosciutto**..... \$7.50
slices of fresh mozzarella, tomatoes and prosciutto, garnished with basil and extra virgin olive oil. Served with crusty bread.
- Crab Cakes** \$9.00
Cibi's homemade mini crab cakes served over baby lettuce, with homemade red pepper & basil mayonnaise.
- Seafood Cakes** \$7.50
Cibi's homemade mini seafood cakes with shrimp, scallops and baccalà (salted cod) over baby lettuce, with homemade red pepper & basil mayonnaise or lemon caper mayonnaise.
- Salmon Cakes** \$7.50
Cibi's homemade mini salmon cakes, served over baby lettuce, with homemade lemon caper mayonnaise
- Clams Casino Cakes** \$7.50
Cibi's homemade mini clam cakes, made "casino style with bacon, grated cheese and parsley, served over baby lettuce, with homemade marinara sauce
- Smoked Salmon** \$8.00
Slices of smoked salmon, served with red onions, capers, cucumber and tomato, over field greens, served with rye or pumpkinnickel bread slices.



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for the everyday gourmet

SOUPS

\$3.50 cup; \$5.50 bowl

Soups with meat

- ◆ **Cibi Chicken & Pastina** chunks of chicken & tiny pasta (pastina) in a rich chicken broth, with carrots & parsley.
- ◆ **Italian Wedding Soup** Mini- beef meatballs and escarole, with hearty egg noodles, in beef broth. Can be made with chicken & pork meatballs, in chicken broth.
- ◆ **Wild Mushrooms with Brown & Wild Rice and Turkey**, in a rich poultry broth.
- ◆ **Meat Tortellini & escarole**, served with Parmesan cheese & nutmeg.

Vegetarian Soups

\$3.50 cup; \$5.50 bowl

- ◆ **Pasta e Fagiole** Ditalini pasta with white and Roman beans, simmered in tomato sauce with celery, carrots, peppers, onions and Italian herbs.
- ◆ **Wild Mushrooms with Brown & Wild Rice**, in vegetable broth.
- ◆ **Bread soup with beans and greens**, chewy Italian bread, simmered in an herbed tomato broth to a creamy consistency, with beans & greens.
- ◆ **Cibi Minestrone** chopped vegetables, peas & beans in a tomato & mushroom broth, with ditalini pasta.
- ◆ **Cheese Tortellini with escarole**, in a mushroom broth, served with Parmesan cheese and nutmeg.

Seafood Soups

\$4.50 cup; 8.00 bowl

- ◆ **Cibi Seafood Bisque** a creamy seafood soup with chunks of shrimp, bay scallops, clams and bits of lobster, in a rich lobster broth, seasoned with a special blend of Italian herbs & spices, served with breadsticks.
- ◆ **Cibi Seafood Soup** Shrimp, scallops and clams in a rich tomato, fennel and sweet pepper broth, with Italian herbs and spices, served with crunchy Italian croutons.

PASTA

Appetizer size

- ◆ Homemade Fettuccini or angel hair, with classic tomato and basil sauce.....\$7.00
- ◆ Homemade Fettuccini or angel hair, with tomato & ricotta sauce.....\$7.50
- ◆ Penne alla vodka.....\$7.00
- ◆ Homemade cheese, artichoke heart or mushroom ravioli.....\$8.00
- ◆ Homemade lobster ravioli.....\$12.00
- ◆ Tortellini (cheese) with pesto cream sauce.....\$7.50
- ◆ Tortellini (meat) with classic tomato sauce.....\$7.50

SALADS

Appetizer size

Served with crusty breads

- Insalata Mista**.....\$4.00
Salad of mixed greens and garden vegetables, served with choice of homemade dressing – balsmaic vinaigrette, honey, Dijon mustard and lemon, white wine vinaigrette, creamy honey
- Cibi’s Caesar**.....\$5.50
Crisp romaine lettuce, with Cibi’s creamy Caesar dressing and topped with homemade croutons.
- Baby spinach and romaine**.....\$5.50
Crisp romaine lettuce with baby spinach, fresh mushrooms, oranges and toasted pecans, in a honey white wine vinaigrette or creamy honey dressing.



ENTREES

Served with starter soup or salad, vegetable and side of pasta, potatoes, rice or polenta

POULTRY

- **Herbed Roasted Turkey Breast**\$20.00
Whole turkey breast brined with garlic and herbs, roasted with white wine & served with pan gravy, served with Cibi's homemade cranberry and raisin chutney
- **Stuffed Turkey Breast**\$20.00
Whole turkey breast brined with garlic and herbs, stuffed with spinach, pine nuts and fresh mozzarella, roasted in wine and served with pan gravy
- **Stuffed Chicken Breast with Herbs, Ham and Fontina** in a lemony wine sauce.....\$20.00
Chicken breast cutlet, with herbs, ham and fontina in a lemony wine sauce.
- **Herb Stuffed Chicken Breast**.....\$20.00
Chicken breast cutlet, stuffed with fresh herbs, roasted and served with a white wine and mushroom sauce, served with risotto
- **Chicken with Onions and Sage**.....\$20.00
Chicken breasts, roasted with wedges of sweet onions, sage and potato wedges.
- **Lemon Chicken with and Rosemary**\$20.00
Chicken breasts, marinated in and roasted with fresh lemon, rosemary and garlic.
- **Chicken Cacciatore**\$20.00
The Hunter's Stew - bone-in chicken breasts and thighs , braised with musrooms, onions, carrot, celery and tomatoes, in chicken & wine broth.
- **Chicken Parmesan**\$18.00
Classic Italian breaded chicken cutlet, topped with mozzarella and Parmesan cheese & baked with Cibi classic tomato sauce

VEAL

- **Veal Parmesan**\$22.00
A tender breaded veal cutlet, topped with mozzarella nad Parmesan Cheese & baked with Cibi classic tomato sauce.
- **Veal Cacciatore**\$22.00
The Hunter's Stew - veal, braised with musrooms, onions, carrot, celery and tomatoes, in chicken & wine broth, served with risotto
- **Veal Saltimbocca**\$24.00
A tender veal cutlet folded over a paper thin slice of prosciutto, caramelized in garlic olive oil and butter, served over sauteed escarole.

BEEF

- **Beef Tenderloin Roast**\$29.00
studded with slivers of garlic and parsley, marinate in a Balsamic and Marsala wine studded with garlic, quick roasted, served with pan juice and mushroom sauce.
- **Aged Sirloin Tip Roast**, served with mushroom, shallot and port wine sauce\$24.00

SEAFOOD

- **Salmon with Pesto**\$22.00
Grilled salmon fillet, laced with homemade basil pesto
- **Crab Cakes**, with lump crab meat, served with red pepper & basil sauce..... \$24.00
- **Salmon cakes**, with roasted salmon and scallions, served with lemon caper sauce\$20.00
- **Seafood cakes** with roasted salmon and scallions, served with lemon caper sauce or roasted red pepper and basil sauce (recommended)\$20.00
- **Baccala with Potatoes and Olives**\$22.00
A southern Italian specialty , cooked in tomato sauce and served with crusty Italian bread
- **Cibi Seafood Stew**\$22.00
Shrimp, scallops, clams, calamari and baccala (salted cod) in a rich tomato, fennel and sweet pepper sauce with Italian herbs and spices; served with risotto.



VEGETARIAN

Served starter salad or soup, pasta and crusty bread

- **Eggplant Parmesan**.....\$21.00
The classic Calabrese eggplant dish - slices roasted (not fried)eggplant , layed with mozzarella, Parmesan and Romano cheeses , tomato & basil sauce & toasted breadcrumbs
- **Vegetable Napoleon**.....\$21.00
layers of roasted sliced of eggplant, squash, bell pppers & tomatoes with basil, gorgonzola, mozzarella and Parmesan cheeses

PASTA ENTREES

Served with starter salad or soup, vegetable and crusty bread

LASAGNA

With meats

- **Lasagna with Bolognese and classic tomato sauces**\$20.00
With ricotta, mozzarella, Parmesan and Pecorino romano cheeses.
- **Lasagna Bolognese** with creamy Parmesan cheese bechamal sauce.....\$20.00
- **Lasagna alla Napolitana**.....\$20.00,
with mini-meatballs, sausages, hard boiled eggs, ricotta, mozzarella & Pecorino Romano cheese

LASAGNA

Vegetarian

- **Buternut Squash & leeks**\$20.00
with Fontina and Parmesan cheeses, and creamy bechamal sauce.
- **Spinach & mushrooms**\$20.00
with ricotta, mozzarella, Parmesan & Pecorino romano cheeses, in Cibi classic tomato sauce

MORE BAKED PASTA

- **Ziti or penne rigati with tomato & ricotta sauce**\$18.00
- **Ziti or penne rigati with tomato & ricotta sauce** plus bolognese sauce or mini-meatballs.... \$20.00
- **Rigatoni quatro formaggi**\$20.00
with Ricotta, Parmesan, Fontina and mozzarella , in Cibi's classic tomato sauce
- **Lasagna rolls or manicotti** \$20.00
filled with ricotta, mozzarella, Parmesan and Pecorino Romano cheese, baked in classic tomato sauce

DESSERTS

Served with coffee or tea

\$5.00 pp

- **Italian sponge cake**, served with ice cream, berries and pastry cream
- **Mini-pastries**: including Napoleons, eclairs, cream puffs
- **Italian cookies with chocolate salami** and whipped cream
- **Gelato Style Ice cream**, served with fruit, nuts and whipped cream
- **Individual gourmet cheese cakes or Italian pastry cakes** - **\$6.50pp**

BEVERAGES

- **Coffee or tea** (decaf & regular)\$1.50
- **Soft drinks**: Bottled water, Coke, diet Coke, Sprite \$1.50