

Dine In &
Take Away

CIBO VINO

S I N C E 2 0 2 3

Open Tues-Fri at 4pm
Open Sat-Sun at Noon

www.cibovinoomaha.com

SMALL PLATES

🌿 **Artisan Cheese Plate** **\$14**
Three artisan cheeses, accoutrements, and toasted focaccia

🌿 **Charcuterie Plate** **\$17/28**
Soppressata, coppa, artisan cheeses, accoutrements, and toasted focaccia

Calamari Frits **\$15**
Lightly breaded strips served with calabrian chili aioli or pomodoro sauce

🌿 **Grilled Octopus** **\$20**
Fresh arugula, tri-color potatoes arrosti, blistered cherry tomatoes, and a gremolata vinaigrette

🌿 **Flatbread Margherita** **\$14**
Roasted cherry tomatoes, mozzarella, pomodoro sauce, and basil

Rosemary Focaccia **\$4**
Baked fresh daily and lightly toasted to order

🌿 **Burrata Caprese** **\$14**
Heirloom tomatoes, basil pesto, and a balsamic glaze

🌿 **Beet & Goat Cheese** **\$13**
Arugula, capers, and red wine vinaigrette

Fennel & Orange Salad **\$13**
Arugula, Moroccan Olives, goat cheese, and lemon vinaigrette

🌿 **P.E.I. Mussels** **\$17**
White wine butter sauce, caramelized onions, cherry tomatoes, capers, basil, and toasted focaccia

🌿 **Northern Bean Hummus** **\$12**
Toasted hazelnuts, Italian parsley, and toasted focaccia

Mama's Spicy Meatballs **\$13**
Pork, lamb, beef, and pumpernickel meatballs, sugo sauce, lemon ricotta, basil, pecorino, and toasted focaccia

INSALATA + ZUPPA

Add protein to any item:

Grilled Chicken \$7

Shrimp \$8

Salmon \$11

Seared Beef Tips \$10

Meatballs \$10

🌿 **Hail Caesar** **\$8/13**
Romaine, herbed croutons, cherry tomatoes, artichokes, and shaved parmesan

🌿 **Tuscan Sun Salad** **\$8/13**
Romaine, arugula, kalamata olives, cherry tomatoes, red onion, shaved parmesan, and sun-dried tomato vinaigrette

🌿 **Panzanella** **\$9/14**
Romaine, herbed croutons, Moroccan Olives, tomato relish, mozzarella, shaved parmesan, basil, and red wine vinaigrette

🌿 **Cibo Vino** **\$7/12**
Romaine, arugula, kalamata olives, cherry tomatoes, red onion, shaved parmesan, and Italian vinaigrette

Chef's Rotating Soup **\$8** 🌿 **Tuscan Tomato Soup** **\$9**

STARTER PASTAS + MORE

🌿 **Bucatini Cacio e Pepe** **\$13.5**
Pecorino, Parmigiana Reggiano, toasted black pepper, and Italian parsley

🌿 **Rigatoni alla Vodka** **\$13.5**
Creamy tomato vodka sauce, Italian parsley, and pecorino

Mushroom & Three Cheese Ravioli **\$14.5**
House pasta, pomodoro sauce, Italian parsley, and pecorino

🌿 **Gnocchi al Pesto** **\$14.5**
Potato gnocchi, creamy basil pesto, Italian parsley, and pecorino

🌿 **Lemon Zest Risotto** **\$13.5**
Arborio rice and white wine with tomato relish, and pecorino

Brown Butter Fettuccine Alfredo **\$14.5**
House pasta, creamy Parmigiana Reggiano and pecorino sauce, and Italian parsley

🌿 **Spaghetti Carbonara** **\$15.5**
Egg yolk, Parmigiana Reggiano, pecorino, guanciale, black pepper, and Italian parsley

🌿 **Bucatini Amatriciana** **\$15.5**
Pomodoro calabrian chili sauce, guanciale, Italian parsley, and pecorino

🌿 Can be modified to be Gluten Free (upcharge may apply)

ENTREE PASTAS

Fettuccine Frutti di Mare **\$29**

House pasta, white wine pomodoro broth, clams, mussels, shrimp, calamari, basil, pecorino, and toasted focaccia

Porcini Beef Tip Penne **\$27**

Seared and tossed in a creamy mushroom sauce with basil and pecorino

Lemon Chicken Piccata **\$26**

Penne pasta, lemon-butter wine sauce, kalamata olives, cherry tomatoes, artichokes, basil, pecorino, and toasted focaccia

Linguine alle Vongole **\$26**

House pasta, white wine butter sauce, little neck clams, cherry tomatoes, thyme, garlic, Italian parsley, and toasted focaccia

Spaghetti & Meatballs **\$24**

Pork, lamb, beef, and pumpernickel meatballs, sugo sauce, Italian parsley, and pecorino

Pappardelle Bolognese **\$27**

House pasta tossed in our award winning beef and pork ragu with Italian parsley and pecorino

Neapolitan Calamari **\$26**

Penne pasta, lemon-butter wine sauce, cherry tomatoes, capers, artichokes, basil, and toasted focaccia

Spaghetti alla Calabrian Chicken **\$25**

Grilled chicken, a lite calabrian chili sauce, sun-dried tomatoes, cherry tomatoes, broccolini, basil, and pecorino

Linguine Shrimp Limone **\$26**

House pasta, white wine lemon sauce, garlic-butter, Italian parsley, pecorino, and toasted focaccia

Lobster Ravioli **\$34**

House lobster and lemon ricotta ravioli, creamy pomodoro sauce, basil, and pecorino

ENTREES

MEAT

Veal Scaloppine al Marsala

\$30

Sauteed cutlets, a rich marsala pomodoro sauce, mushrooms, currants, capers, rosemary, thyme, seasonal vegetables, and Italian parsley

Spring Risotto

\$26

Pan-seared chicken, white wine basil pesto, asparagus, cherry tomatoes, sweet corn, tomato relish, and pecorino

Sausage & Peppers

\$23

Braised fennel Italian sausage, sauteed bell pepper onion ragu, and house pecorino polenta

Filet au Poivre

\$48

An eight ounce seared tenderloin, mushroom brandy Demi-Glace, seasonal vegetables, tri-color potatoes arrosti, Italian parsley, and pecorino

Ribeye

\$59

A sixteen ounce ribeye, tarragon butter, seasonal vegetables, and tri-color potatoes arrosti

SEAFOOD

Fennel Citrus Salmon

\$28

Pan-seared in a fennel citrus wine sauce, cherry tomatoes, bell pepper, fresh dill, and toasted focaccia

Trout

\$29

Seared and baked with fresh dill and lemon, brown butter caper sauce, seasonal vegetables, and tri-color potatoes arrosti

Saffron Shrimp Risotto

\$29

Large shrimp sauteed in a saffron broth, tomato relish, and basil olive oil

West Coast Cioppino

\$29

Tomato seafood broth, bay scallops, shrimp, mussels, basil, and toasted focaccia

Milan Surf & Turf

\$41

Sherry cream risotto, pan-seared U-10 scallops, jumbo shrimp, five ounces of tenderloin medallions, and basil

 Can be modified to be Gluten Free (upcharge may apply)

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

DESSERTS

Just like everything else at Cibo Vino, these desserts are made from scratch!

Tiramisu \$9.50

Lady fingers, espresso, and mascarpone filling

Cannoli \$9.50

Delicious Italian pastry with a sweet and zesty ricotta-based filling
Raspberry and caramel drizzle to finish

Hazelnut Panna Cotta \$9.50

An authentic milk custard served with house made praline and a chocolate caramel drizzle

Vanilla Ice Cream \$5.50

DESSERT DRINKS

Baby Grasshopper \$14

Chocolate vodka, creme de menthe, cream, cocoa powder

Chocolate Martini \$15

Vanilla Vodka, Licor 43 Chocolate, creme de cocoa, cream

Espresso Martini \$14

Grind Espresso Shot Liqueur, Vanilla Vodka, cream, Fee Brothers Fee Foam, espresso bean float
Substitute: Fresh Espresso +\$2

Cibo Brandy Alexander \$13

Brandy, creme de cacao, cream, nutmeg

Espresso \$7

See our Cordials + More menu to add liqueur

ABOUT US

Who We Are

The owners of Cibo Vino are two locals: Don Doty, the Executive Chef and Wendy Becker, the Operations Partner on the front side of things. They both have extensive background, and passion for food and wine. In 2023, they decided to put their talents together and create what they feel will be a great addition to the Old Market. One of Don's favorite sayings is, "*Celebrate Life, one meal at a time.*" He truly believes in that and his hope is that everyone leaves happy and full!

Wendy has always prided herself on staff development and takes great care of them. "*When you take care of your staff, they will take care of your guests!*"

Both owners have their grown children working in the restaurant, building a family business that they hope lasts and is here to serve Omaha for years to come!

Private Dining

Party Room & Banquet Hall

We have two party spaces. One is semi-private and can seat up to 30 people. Perfect for a birthday dinner, meeting space, or "just because" with friends!

The second space is completely private and seats up to 60 people. It will easily accommodate sit down dinners and the perfect spot for Rehearsal Dinners, Pharmaceutical Programs, Corporate Events, Birthday Parties, or any other large gathering you may have.

Room fees and minimums vary. For more information to book with us, please contact Wendy at (402) 505-5322 or Wendy@cibovinoomaha.com

We surcharge 1.5% on credit cards.
This amount is not more than what we pay in fees.
We do not surcharge debit cards.
Thank you for understanding!

PLEASE READ: Gratuity added to checks with over 8 guests
20% on all split checks | No split checks for groups over 8