

Dine In &
Take Away

CIBO VINO

S I N C E 2 0 2 3

Open Tues-Fri at 4pm
Open Sat-Sun at 11am

www.cibovinoomaha.com

SMALL PLATES

Artisan Cheese Plate \$14

Three Italian cheeses with grilled focaccia and garnishes

Charcuterie Plate \$17/26

Sopressata, capicola, artisan cheese with grilled focaccia and garnishes

Calamari Frits \$14

Lightly breaded calamari strips served with calabrian chili aioli and lemon wedge

Grilled Octopus \$19

Roasted potatoes, blistered cherry tomatoes and gremolata vinaigrette

Flat Bread Margherita \$13

Roasted cherry tomatoes, mozzarella and basil

Rosemary Focaccia \$4

Freshly baked bread

Burrata Caprese \$14

Heirloom tomatoes, basil pesto and a balsamic glaze

Beet & Goat Cheese \$13

Arugula and capers with a red wine vinaigrette

Fennel & Orange Salad \$12

Kalamata olives, goat cheese, arugula with lemon vinaigrette

P.E.I. Mussels \$16

Half pound mussels, white wine butter sauce with grilled focaccia

Northern Bean Hummus \$11

Toasted hazel nuts, parsley with grilled focaccia

Mama's Spicy Meatballs \$12

Served with pomodoro sauce, lemon ricotta and grilled focaccia

INSALATA + ZUPPA

Hail Caesar \$8/13

Romaine, herbed croutons, cherry tomatoes and artichokes

Tuscan Sun Salad \$8/13

Romaine, parmesan, kalamata olives and tomatoes with sundried tomato vinaigrette

Panzanella \$9/14

Toasted bread salad with tomato relish, fresh mozzarella, basil and red wine vinaigrette

Cibo Vino \$7/12

Arugula and romaine, red onions, tomatoes, olives and house italian dressing

Chef's Soup of the Day \$9

Tuscan Tomato Soup \$8

Add protein to any item: Grilled Chicken \$7, Shrimp \$8, Salmon \$11, Seared Beef Tips \$10

STARTER PASTAS + MORE

Bucatini Cacio Pepe \$13

Pecorino romano, toasted black pepper and parmigiana

Rigatoni Alla Vodka \$13

Creamy vodka sauce with pecorino

Mushroom & Three Cheese Ravioli \$13

House made pasta in pomodoro sauce with pecorino

Gnocchi Alla Pesto \$14

Potato gnocchi and a creamy hazelnut pesto sauce

Lemon Zest Risotto \$13

Arborio rice, white wine and tomato relish

Brown Butter Fettuccini Alfredo \$13

House made pasta in cream, brown butter, pecorino and parmigiana

Spaghetti Carbonara \$15

Egg yolk, parmigiana and crispy guanciale

Bucatini Amatriciana \$15

Tomato pomodoro, guanciale, calabrian peppers and pecorino

ENTREE PASTAS

Fettuccini Frutti Di Mare \$28

White wine tomato broth, house made pasta, with clams, mussels, shrimp and calamari with grilled focaccia

Porcini Beef Tip Penne \$26

Creamy porcini mushroom sauce tossed with seared beef tips and fresh basil

Lemon Chicken Piccata \$24

Penne, olives, capers, white wine butter sauce with grilled focaccia

Linguini Alla Vongole \$24

Little neck clams, house made pasta, Italian parsley, tomatoes, wine, garlic, with grilled focaccia

Spaghetti & Meatballs \$23

Pork, lamb, and beef meatballs tossed with pumpernickle breadcrumbs and sugo sauce

Pappardelle Bolognese \$26

Beef and pork ragu, house made pasta, parmigiana and basil

Neapolitan Calamari \$24

Penne pasta, artichoke, tomatoes, white wine butter sauce with grilled focaccia

Spaghetti Alla Calabrian Chicken \$23

Grilled chicken tossed with sundried tomatoes, cherry tomatoes, basil, broccolini, and calabrian chili sauce

ENTREES

MEAT

Veal Scaloppine Al Marsala \$27

Sauteed cutlets, mushrooms, currents, rosemary and seasonal vegetables

Spring Risotto \$25

Served with pan seared chicken, basil pesto, broccolini, cherry tomatoes and sweet corn

Sausage & Peppers \$22

Braised fennel sausage with bell pepper, onion ragu and pecorino polenta

Filet Au Poivre \$42

Eight ounce seared tenderloin, brandy mushroom peppercorn sauce seasonal vegetables and roasted red potatoes

Ribeye \$54

Sixteen ounce ribeye with tarragon butter, seasonal vegetables and roasted red potatoes

SEAFOOD

Fennel Citrus Salmon \$26

Pan seared with fennel, tomato, bell pepper, citrus wine sauce with grilled focaccia

Trout \$26

Brown butter caper sauce, seasonal vegetables and roasted red potatoes

Saffron Shrimp Risotto \$27

Saffron broth, sauteed large shrimp, tomato relish and basil olive oil

West Coast Cioppino \$28

Bay scallops, shrimp, mussels in a tomato wine broth with grilled focaccia

*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

Lady fingers, espresso and mascarpone filling

Cannoli \$9

Delicious Italian pastry with a sweet, creamy, ricotta-based filling

Hazelnut Panna Cotta \$9

A must have, truly delightful

Vanilla Ice Cream \$5

DESSERT DRINKS

Baby Grasshopper \$12

Chocolate liqueur, green creme de menth, cream, chocolate shavings

Chocolate Martini \$14

Absolut vodka, licor 43 chocolate, creme de cocoa, cream

Espresso Martini \$13

Grind espresso, vodka, cream, fee brothers fee foam, coffee bean float

Cibo Brandy Alexander \$13

Brandy, creme de cacao, cream, nutmeg

Cappuccino / Espresso / Latte \$6

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 to 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