

Dine In &  
Take Away

# CIBO VINO

S I N C E

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Open Daily at 4pm  
Closed on Monday

www.cibovinoomaha.com

## SMALL PLATES

### Artisan Cheese Plate

\$13

Three Italian cheeses with grilled focaccia and garnishes

### Charcuterie Plate

\$16/25

Sopressata, capicola, artisan cheese with grilled focaccia and garnishes

### Calamari Frits

\$12

Lightly breaded with calabrian pomodoro sauce and basil

### Grilled Octopus

\$16

Roasted potatoes, blistered cherry tomatoes and gremolata vinaigrette

### Flat Bread Margherita

\$11

Roasted cherry tomatoes, mozzarella and basil

### Rosemary Focaccia

\$4

Freshly baked bread

### Burrata Caprese

\$13

Heirloom tomatoes, basil pesto and a balsamic glaze

### Beet & Goat Cheese

\$12

Arugula and capers with a red wine vinaigrette

### Fennel & Orange Salad

\$11

Kalamata olives, goat cheese, arugula with lemon vinaigrette

### P.E.I. Mussels

\$14

Half pound mussels, white wine butter sauce with grilled focaccia

### Northern Bean Hummus

\$9

Toasted hazel nuts, parsley with grilled focaccia

## INSALATA + ZUPPA

### Hail Caesar

\$7/12

Romaine, herded croutons, cherry tomatoes and artichokes

### Tuscan Sun Salad

\$7/12

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

\$6/11

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

### Chef's Soup of the Day

\$6/9

### Tuscan Tomato Soup

\$5/8

Add protein to any item: Grilled Chicken \$6, Shrimp \$7, Salmon \$8, Seared Beef Tips \$9

## STARTER PASTAS + MORE

### Bucatini Cacio Pepe

\$11

Pecorino romano, toasted black pepper and parmigiana

### Rigatoni Alla Vodka

\$11

Creamy vodka sauce and basil

### Mushroom & Three Cheese Ravioli

\$11

House made pasta in pomodoro sauce and basil

### Gnocchi Alla Pesto

\$12

House made potato gnocchi and a creamy hazelnut pesto sauce

### Lemon Zest Risotto

\$11

Arborio rice, white wine and tomato relish

### Brown Butter Fettuccini Alfredo

\$10

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

### Spaghetti Carbonara

\$14

Egg yolk, parmigiana and crispy guanciale

### Bucatini Amatriciana

\$14

Tomato pomodoro, guanciale, calabrian peppers and pecorino

## ENTREE PASTAS

### **Fettuccini Frutti Di Mare**      **\$26**

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

### **Porcini Beef Tip Penne**      **\$24**

Creamy porcini mushroom sauce tossed with seared beef tips

### **Lemon Chicken Piccata**      **\$19**

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

### **Linguini Alla Vongole**      **\$21**

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

### **Spaghetti & Meatballs**      **\$19**

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

### **Pappardelle Bolognese**      **\$24**

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

### **Neapolitan Calamari**      **\$19**

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

## ENTREES

### MEAT

#### **Veal Scaloppine Al Marsala**      **\$24**

Sauteed cutlets, mushrooms, currants, rosemary and seasonal vegetables

#### **Hunters Chicken Cacciatore**      **\$21**

Red wine braised chicken, porcini mushrooms and pecorino polenta

#### **Sausage & Peppers**      **\$19**

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

#### **Filet Au Poivre**      **\$36**

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

#### **Ribeye**      **\$46**

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

### SEAFOOD

#### **Fennel Citrus Salmon**      **\$24**

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

#### **Trout**      **\$23**

Brown butter caper sauce, seasonal vegetables and roasted red potatoes

#### **Saffron Shrimp Risotto**      **\$24**

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

#### **West Coast Cioppino**      **\$24**

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 \$8**

Lady fingers, espresso and mascarpone filling

## **Cannoli \$8**

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

## **Hazelnut Panna Cotta \$8**

A must have, truly delightful

# DESSERT DRINKS

## **Espresso Martini \$13**

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

## **Cherry Cordial \$12**

Chocolate vodka, bicerin chocolate liqueur, luxardo cherry liqueur, cream, cherry

## **Baby Grasshopper \$11**

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

# 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. Easy to accommodate sit down dinners and the perfect spot for Rehearsal Dinners, Pharmaceutical Programs, Corporate Events, Birthday Parties, or any large gathering you may have.

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