

CENA

CIBO

Urban Pizzeria

Each pizza is hand-tossed, made to order and topped with a drizzle of extra virgin olive oil. We are proud to use only the best locally grown organic produce and Italian imported products. Please ask about our special(s) on Thursday. Buon Appetito!

Antipasti

House Salad - organic mixed greens topped with red bell peppers, grape tomatoes, onions, pine nuts and shaved parmigiano with balsamic vinaigrette 8

Pesto Salad - organic mixed greens topped with grape tomatoes, pine nuts, roasted potatoes and shaved parmigiano with pesto dressing 9

Ostia Salad - romaine hearts tossed with our homemade chick pea dressing, topped with oven roasted herbed croutons, shaved pecorino romano, crispy parsnips and black pepper 9

Caprese Salad - grape tomatoes, fresh bocconcini mozzarella tossed with pesto, oregano, extra virgin olive oil and chopped fresh basil 11.5

Pear Salad - arugula tossed with balsamic vinaigrette, topped with sliced pears, pecorino cheese, honey and toasted almonds 14

Omero Salad - organic mixed greens topped with imported goat cheese, cucumbers, onions, caramelized walnuts and sliced strawberries, tossed with balsamic vinaigrette 12

Bresaola - bresaola served on a bed of arugula with shaved aged parmigiano, extra virgin olive oil and slices of lemon 13

Pizze Rosse

Margherita - tomato sauce, mozzarella and fresh basil 10.5

Marinara - tomato sauce, fresh garlic, oregano, capers and anchovies 10.5 (black olives add 1.00)

Funghi - tomato sauce, mozzarella and mushrooms 11.5

Vegetariana - tomato sauce, mozzarella, mushrooms, artichokes, zucchini and roasted red peppers 12.5 (vegetables in quadrants)

Capricciosa - tomato sauce, mozzarella, prosciutto cotto, mushrooms, artichokes and black olives 13.5

Diavola - tomato sauce, mozzarella and spicy salame 13.5 (add ricotta 2.00)

Prosciutto Crudo - tomato sauce and mozzarella, topped with prosciutto crudo after pizza is cooked 13.5

Salsiccia - tomato sauce, sausage and mozzarella 13.5

La Noce - tomato sauce, mozzarella and ricotta, topped with arugula and walnuts after pizza is cooked 14.5

Calzone - ricotta, tomato sauce, prosciutto cotto, salame and mozzarella 13.5

Additional Toppings

Roasted red peppers, arugula or anchovies 2

Balsamic onions, bresaola, Italian sausage, spicy salame, prosciutto, ricotta or spek 3

Il Tagliere - wooden board with a selection of imported Italian meats (Speck, Mortadella, Spicy Salame, Sweet Salame) Cheeses (Pecorino Toscano, Burrata, Goat Cheese) and a changing selection of fruits, nuts and roasted vegetables 19 (serves four)

Mixed Vegetables - an assortment of grilled and roasted vegetables with a drizzle of extra virgin olive oil and a dash of Italian parsley 14

Antipasto Speciale - a mixed dish with prosciutto crudo, bresaola with arugula and parmigiano, roasted red peppers with black olives and capers, Cipolle di Rosa, fresh mozzarella and grape tomatoes served with a fantasy of olives small 14 large 19

Schiacciata Romagnaola - homemade wood-fired focaccia filled with fresh mozzarella, prosciutto crudo, baby arugula and Italian extra virgin olive oil 13

Schiacciata Maremma - homemade wood-fired focaccia filled with fresh mozzarella, roasted bell peppers, eggplant and zucchini 13

Burrata - fresh mozzarella with a creamy heart topped with a balsamic glaze served with black label prosciutto crudo and toasted bread 14 (limited quantities)

3 Pairs of Bruschetta

grape tomatoes and basil, cannellini beans, and prosciutto crudo and mozzarella 10

Pizze Bianche

Pomodoro Fresco - mozzarella, grape tomatoes and fresh basil 13.5

Quattro Formaggi - fontina, parmigiano, pecorino, gorgonzola and mozzarella cheeses 13.5

Tricolore - mozzarella, topped with bresaola, arugula and shaved parmigiano after pizza is cooked 14.5

Rustica - mozzarella, topped with prosciutto crudo and arugula after pizza is cooked 14.5

Siena - mozzarella and zucchini, topped with spek and pecorino cheese after the pizza is cooked 14.5

Salsiccia con Patate - mozzarella, sausage and roasted potato 14.5

Di Notte - fontina, pecorino, gorgonzola, mozzarella and spicy salame 14.5

Crostone - calzone filled with mozzarella and topped with sliced tomatoes, prosciutto crudo and mixed greens 14.5 (no modifications)

Tartufata - mozzarella, prosciutto crudo, white mushrooms and a drizzle of white truffle oil after the pizza is cooked 14.5

Genova - mozzarella, homemade basil pesto, roasted potatoes, white onions and grated parmigiano 13.5

Procida - mozzarella, prosciutto crudo, Asian pears, chopped arugula, goat cheese and black pepper 16.5

No Split Checks - Gratuity included for parties of 6 or more

Dolci

Nutella - a warm crepe filled with nutella and sprinkled with powdered sugar and chocolate sauce 6.5

Nutella and Banana - a warm crepe filled with nutella and sliced banana, topped with powdered sugar and chocolate sauce 7.5

Nutella and Mascarpone - a warm crepe filled with nutella and mascarpone cheese, topped with powdered sugar and chocolate sauce 7.5

Nutella and Strawberries - a warm crepe filled with nutella and strawberries, topped with powdered sugar and chocolate sauce 8.5

Suzette - a warm crepe filled with Grand Marnier and orange marmalade, topped with granulated sugar 7.5

Fresca - a warm crepe filled with vanilla ice cream and fresh fruit, topped with more fresh fruit, powdered sugar and whipped cream 8.5

Add whipped cream 2

Add ice cream 2

Frappe alla Nutella - served with homemade whipping cream 5

About our food...

We use **Prosciutto San Daniele Black Label Reserva**. This cured ham is imported from San Daniele, Italy, in the region of Friuli. This beautiful meat is aged at least 18 months and is protected with DOP status.

Our **Bresaola** is selected from lean fresh beef and naturally aged for at least 3 months. You'll find Bresaola an incomparable addition to our antipasto or on its own with a drizzle of extra virgin olive oil, a hint of lemon juice and a smattering of fresh cracked pepper.

Parmigiano Reggiano is one of the worlds most famous and beloved cheeses. This "Stavecchio" 36 month special reserve is a staple product from the region of Parma and is meant to be served as a table cheese due to the intense flavor.

Pecorino Toscano Forteto Re Nero...This wonderful cheese made from pasteurized sheep's milk has a sweet, lemony flavor you'll find very flavorful and complete. Try it with a medium-bodied red wine. Re Nero is a Cibo exclusive.

Tomatoes San Marzano DOP....The San Marzano tomato is Italy's most famous tomato. The tomato is prized for its tart flavor, firm pulp and red color. The San Marzano is now protected by tight rules, like many wines and cheeses, obtaining the DOP label in 1996.

Bevande

Coke, Diet Coke, Sprite 1.5

Root Beer or Vanilla Cream Soda 2

Desert Blossom Iced Tea 2

Lemonade 2

Coffee or Espresso 2
(regular or decaf)

Cappuccino or Latte 3
(regular or decaf)

Infusion Hot Teas - assortment 2

Indian Spiced Chai
Lavender Earl Grey
Irish Breakfast
Lemon Chamomile
Sunset Green Tea
China Jasmine

Sparkling Mineral Water 2.5

Homemade Limoncello - lemon liquor 5

Homemade Cioccolino - chocolate liquor 5

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: **Lunch Hours:**
: Monday - Friday 11:00am - 2:00pm
: **Dinner Hours:**
: Monday 5:00pm - 9:00pm
: Tuesday - Thursday 5:00pm - 10:00pm
: Friday + Saturday 5:00pm - 11:00pm
: **Closed Sundays**
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A brief history of the building...

This wonderful bungalow was constructed in 1913 by William and Elizabeth Jamieson. It is an important contributing element in the historic district, by virtue of its style, massing and age. William Jamieson, a rancher, lived at 603 N. 5th Avenue from the time the house was constructed until 1933.