

NIBBLES

PLAIN GARLIC BREAD	£4.50
TOMATO GARLIC BREAD	£5.00
CHEESE GARLIC BREAD	£5.50
HOMEMADE BREAD SERVED WITH OLIVE OIL & BALSAMIC	£3.50
DOUGH BALLS SERVED WITH GARLIC BUTTER	£4.50
ARANCINI LIGHTLY FRIED HOMEMADE RICE BALLS WITH MEAT & PEAS	£5.50



CHI-BOH (NOUN)
REAL FOOD WITH ITALIAN HEART & SOUL

GENERAL MANAGER
MARTINE VAN DE STEENE

HEAD CHEF
SALVATORE GALDO

STARTERS

FRITTURA MISTA KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOME-MADE TARTAR	£8.95
CAPRESE VINE TOMATO WITH BURRATA CHEESE & UMBRIAN VIRGIN OIL WITH SAN DANIELLE HAM	£8.50 £10.50
CALAMARI LIGHTLY BATTERED FRESH SQUID RINGS WITH A TARTARE DIP	£6.50
BEEF CARPACCIO FILLET OF BEEF THINLY SLICED WITH ROCKET, PARMESAN & HOMEMADE DRESSING	£8.50
CAESAR SALAD CHARRED CHICKEN, KOS LETTUCE WITH GRAN PADANO SHAVINGS & CROUTONS	£7.50
POLPO PAN FRIED OCTOPUS WITH POTATOES, CELERY & CHILL	£8.95
ANTIPASTO VEGETARIAN SELECTION OF MIXED CHARGRILLED ITALIAN VEGETABLES	£7.50
CRAB CAKES FRESH CORNISH CRAB, LIGHTLY BREAD CRUMBED & FRIED WITH A MANGO DIP	£7.50
COZZÉ PICCANTI FRESH SCOTTISH MUSSELS IN A SPICY TOMATO SAUCE	£7.50 £10.50
GAMBERONI PAN FRIED KING PRAWNS IN FRESH CHILLI & BUTTER, SERVED ON TOASTED HOMEMADE BREAD	£7.50
ANTIPASTO SELECTION OF SALAMI & CURED MEATS & CHARGRILLED ITALIAN VEGETABLES	£9.50 £15.50
BRUSCHETTA AL POMODORO CHERRY VINE TOMATOES, PESTO & BASIL ON TOASTED HOME MADE BREAD	£5.50
BRUSCHETTA AI FUNGHI WILD MUSHROOMS WITH MOZZARELLA THEN FINISHED UNDER THE GRILL, SERVED ON HOMEMADE TOASTED BREAD	£6.50
RAPE E FAGAEOLE ITALIAN SAUSAGE WITH WILD BROCCOLI	£8.50
POLPETTÉ BEEF MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE	£5.90
ZUPPA DI PESCE MIXED SEAFOOD SOUP WITH SALMON, MUSSELS, SQUID & WHITE FISH <i>SERVED FOR 2</i>	£14.50
ZUPPA DI MINISTRONE HOMEMADE VEGETABLE SOUP	£5.50

GRILL

SIDES SERVED SEPARATELY

FILLET STEAK 200G	£24.00
SIRLOIN STEAK 225G	£23.00
RIBEYE STEAK 285G	£21.00
SAUCES	£1.50

MAINS

IPOGLOSSO SUMATO AL PROSECCO HALIBUT PAN FRIED WITH PROSECCO & ASPARAGUS	£14.50
CAPELANTE GRATINATE SEARED KING SCALLOPS, TOPPED WITH GRATED PECORINO	£15.50
FILETTI DI BRANZINO SEA BASS FILLET PAN FRIED SERVED ON A BED OF SPINACH	£15.50
SALTIMBOCCA ALLA ROMANA THINLY SLICED VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE	£15.90
STUFATO DI AGNELLO LAMB CUTLETS WITH THINLY SLICED POTATOES & SPINACH	£17.50
SCALLOPINE AL LIMONE VEAL WITH LEMON & SAGE WITH GRILLED VENETIAN WHITE POLENTA	£15.80
VITELLO ALLA MILANESE VEAL BREAD CRUMBED & TOPPED WITH SPAGHETTI NAPOLI	£14.50

PIZZA

MARGARITA CLASSIC CHEESE & TOMATO	£7.50
DIAVOLA SPICY SALAMI, RED ONION & CHILLI	£8.90
CALABRESE NDUJA, MASCARPONE & NEW POTATOES	£9.50
PAESANA BUFFALO MOZZARELLA, TOSCANA SAUSAGE & WILD BROCCOLI	£10.50
CAPRI SMOKED SALMON, BABY PRAWNS, TUNA, & PECORINO SHAVINGS	£12.50
BOSCAIOLA PORTOBELLO MUSHROOMS, BASIL & PARMESAN SHAVINGS	£10.00
GUSTOSA MOZZARELLA, GUIANCIALE, BROAD BEANS, & PECORINO	£11.00
VEGETARIAN COURGETTE, AUBERGINE & PEPPERS	£9.50
CALZONE MOZZARELLA, SALAMI, TOMATO, & MUSHROOM	£12.50
CONTADINA WILD SPINACH, CHICKEN, PINE NUT & ASPARAGUS	£9.50
CAPRINO GOATS CHEESE, ROAST PEPPER & PINE NUT	£8.90
PORCINI MOZZARELLA & WILD MUSHROOM WITH TRUFFLE OIL	£9.20

PASTA AND RISOTTO

LASAGNE	£11.50
RISOTTO DI MARE SQUID RINGS, MUSSELS, BABY PRAWNS	£9.50 £15.00
GNOCCHI CON NDUJA GNOCCHI WITH NDUJA, BURRATA & BASIL	£8.00 £12.50
TROFIE DEL TIROLO SHORT PASTA WITH SMOKED PARMA HAM & FRIED COURGETTE	£8.00 £13.50
SPAGHETTI CARBONARA SPAGHETTI WITH GUANCIALE & PECORINO	£8.00 £14.00
RAVIOLI ARAGOSTA HOMEMADE RAVIOLI LOBSTER WITH FRESH CHILLI IN A LOBSTER BISQUE	£9.50 £16.00
RISOTTO FUNGHI RISOTTO WITH WILD MUSHROOMS & TRUFFLE OIL	£8.50 £14.00
RAVIOLI SPINACI RICOTTA & SPINACH RAVIOLI WITH BUTTER & SAGE	£7.00 £13.00
PACHERI ALLA PESCATRICE TUBE PASTA, FRESH CLAMS, MONKFISH IN A TOMATO SAUCE	£9.00 £16.50
SPAGHETTI AGLIO E OLIO DI MARE SPAGHETTI PASTA WITH LANGOUSTINE, KING PRAWNS, FRESH CHILLI	£8.80 £16.00
PENNE NORMA PENNA PASTA WITH FRIED AUBERGINE & RICOTTA	£6.50 £11.50
TROFIE RAPE E CASTAGNE SHORT PASTA, ROASTED CHESTNUTS & WILD BROCCOLI	£7.90 £14.00

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V VEGGIE VG VEGAN GF GLUTEN FREE N CONTAINS NUTS

SIDES

ZUCCHINI COURGETTE FRIES	£3.80	VERDURE BROCCOLI SAUTÉED WITH TOASTED ALMONDS & FRESH CHILLI	£3.80
FUNGHI PAN FRIED MUSHROOMS WITH TOASTED BREADCRUMBS	£3.50	FRITTÉ MORRIS PIPER CHIPS	£3.00
SPINACI WILD SPINACH, PAN FRIED WITH PINE NUTS	£3.70	PATATE ARROSTO ROSEMARY ROAST POTATOES WITH PARMESAN	£3.50
PURÉ DI PATATE MAMA'S MASH	£3.20	INSALATA DELLA CASA MIXED HOUSE SALAD	£3.50
PISELLI CON GUIANCIALE GARDEN PEAS WITH GUIANCIALE & CREAM	£3.75	INSALATA DI RUCOLA ROCKET & CHERRY TOMATO SALAD	£3.50
		INSALATA DI POMODORO TOMATO & ONION SALAD	£3.70

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Cibo

SPARKLING AND CHAMPAGNE

CA' DEL CONSOLE PROSECCO EXTRA DRY <small>VENETO</small> A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS.	£6.95	£29.95
ROSÉ DE'SALICI BRUT <small>ITALY</small> A CHARMING PASTEL PINK COLOUR, AROMAS OF RED FRUIT AND PEARS.	£6.95	£30.95
FRANCIACORTA CUVÉE ROYALE, TENUTA MONTENISA, ANTINORI <small>LOMBARDY, ITALY</small> SUPERB TRADITIONAL METHOD FIZZ FROM THE ANTINORI STABLE CRISP APPLE FRUIT WITH LEMONY FINESSE HAS ACQUIRED SUBTLE RICHNESS AND PERFECT TINY BUBBLES FROM EXTENDED TIME ON THE LEES.		£38.00
CHAMPAGNE DRAPPIER CARTE D'OR BRUT <small>FRANCE</small> A PINOT NOIR-BASED CHAMPAGNE OF STYLE AND FINESSE, CARTE D'OR OFFERS DELICATE AROMAS OF WHITE PEACH, QUINCE AND A TOUCH OF SPICE. THE DRY, ELEGANT PALATE SHOWS AN IMPRESSIVE DEGREE OF CONCENTRATION, ALONG WITH FINE BUBBLES AND A LONG, CRISP FINISH.	£8.95	£44.00
CHAMPAGNE DRAPPIER ROSÉ BRUT <small>FRANCE</small> A BEAUTIFULLY BALANCED STYLE OF ROSÉ: ELEGANT YET FULL OF CHARACTER. PRETTY RED BERRY AROMAS.		£50.00
CHAMPAGNE VEUVE CLICQUOT <small>FRANCE</small>		£59.00

WHITE WINE

VILLA ROSSI TREBBIANO, RUBICONE <small>EMILIA-ROMAGNA, ITALY</small> CRISP, DRY AND FRUITY, WITH A DELICATE NUTTY AROMA. YOUNG AND FRESH.		£19.95	
CHARDONNAY TERRE DEL NOCE <small>VIGNETI DELLE DOLOMITI</small> CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON AND WHITE PEACH; HARMONIOUS AND EASY-DRINKING.	£5.95	£7.95	£19.95
BRAMITO DEL CERVO, CASTELLO DELLA SALA <small>UMBRIA, (CHARDONNAY)</small> THE BABY BROTHER OF THE ICONIC CERVARO DELLA SALA IS AN EXCEPTIONAL WINE IN ITS OWN RIGHT, WITH A TAUTLY STRUCTURED PALATE AND AROMAS OF APPLES, CITRUS AND TOAST.		£39.50	
FEUDO ARANCIO GRILLO <small>SICILY</small> TROPICAL NOTES OF MANGO AND PAPAYA COMBINE BEAUTIFULLY WITH HINTS OF JASMINE AND ACACIA FLOWERS.	£6.20	£8.15	£22.95
GAVI DI GAVI LA MEIRANA, BRUNO BROGLIA <small>PIEDMONT, (CORTESE)</small> GREAT TEXTURE AND PRECISION, WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH AND DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI DI GAVI.		£32.50	
CASTEL FIRMIAN SAUVIGNON BLANC, MEZZACORONA <small>TRENTINO-ALTO ADIGE</small> A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER AND CURRANT LEAF LEADS TO A DRY, CITRUSSY, BUT STILL QUITE ROUNDED PALATE.	£6.35	£8.35	£23.95
FIANO, VISCONTI DELLA ROCCA <small>PUGLIA</small> RICHLY FRUITED YET STILL CRISP, THIS FLAVOURSOME FIANO HAS AROMAS OF APRICOT, DRIED APPLE AND MEDITERRANEAN HERBS, A ROUNDED MOUTHFEEL LIFTED BY CITRUS, AND A REFRESHING SAVOURY FINISH.		£19.95	
PINOT GRIGIO TERRE DEL NOCE <small>VIGNETI DELLE DOLOMITI</small> ELEGANT, DRY PINOT GRIGIO WITH APPLE AND BANANA FRUIT AROMAS, FLORAL LIFT IN THE MOUTH, AND A CLEAN, CRISP FINISH.	£5.95	£7.95	£21.95
REGALEALI BIANCO, TASCA <small>SICILY, (CATARRATTO/INZOLIA/GRECANICO)</small> DELICATELY FRUITY NOSE WITH APPLE, PEACH AND PINK GRAPEFRUIT NOTES.		£25.95	
VERMENTINO I FIORI, PALA <small>SARDINIA</small> INTENSE, PERSISTENT FLORAL BOUQUET WITH NOTES OF THYME AND GREENGAGE. A WINNING COMBINATION OF DEPTH AND FRESHNESS ON THE PALATE - THIS IS BENCHMARK VERMENTINO.		£29.95	
PECORINO, CONTRADA LUCE <small>ABRUZZI</small> SUCCELENT STONE FRUIT AND PEAR DROP FLAVOURS COMBINED WITH A SUBTLE MINERAL STREAK.		£22.95	
LUGANA CATULLIANO, PRATELLO <small>LOMBARDY (TURBIANA)</small> OPEN AND EXPRESSIVE ON THE NOSE, WITH NOTES OF CITRUS APPLE AND HERBS. THE PALATE IS ROUND AND APRICOTTY, YET WITH A MINERAL TAUTNESS THAT PROVIDES A VERY ELEGANT FINISH.		£30.50	

Cocktails

PORN STAR MARTINI VANILLA VODKA, PASSION FRUIT LIQUOR, PINEAPPLE JUICE, SUGAR SYRUP & LIME JUICE	£8.50
BELLINI PEACH PURE, PEACH LIQUOR, CASSIS LIQUOR & PROSECCO	£8.50
NEGRONI SBAGLIATO RED VERMOUTH, CAMPARI & PROSECCO	£8.50

RED WINE

VILLA ROSSI SANGIOVESE, RUBICONE <small>EMILIA-ROMAGNA, ITALY</small> A SMOOTH AND EASY-DRINKING RED WINE WITH A DELICATE AROMA AND FLAVOURS OF RED FRUITS.	£19.95		
FEUDO ARANCIO SYRAH <small>SICILY</small> THIS BOLD AND SPICY SYRAH SHOWS LUSH NOTES OF WILD BERRIES, BLACK PEPPER AND THYME.	£6.20	£8.15	£22.95
LAGREIN RISERVA, MEZZACORONA <small>TRENTINO-ALTO ADIGE</small> BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE AND A SILKY-SMOOTH TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE.		£39.50	
MERLOT TERRE DEL NOCE <small>VIGNETI DELLE DOLOMITI</small> SMOOTH, EASY-DRINKING MERLOT WITH PLUM AND RED CHERRY FRUIT, AND A HINT OF DARK CHOCOLATE ON THE FINISH.	£5.95	£7.95	£19.95
MONTEPULCIANO D'ABRUZZO, FATTORIA LA VALENTINA <small>ABRUZZI</small> FIRST-CLASS PEPPERY MONTEPULCIANO, WITH ALL THE EXUBERANT FRUIT AND SPICY CHARACTER OF THE GRAPE, PLUS AN EXTRA DEGREE OF REFINEMENT FROM THIS EXCELLENT PRODUCER.		£30.50	
NÉPRICA, TORMARESCA <small>PUGLIA, (NEGROAMARO/PRIMITIVO/CABERNET)</small> RED FRUITS, BLACK CHERRY AND BLACKCURRANT ON THE NOSE. ON THE PALATE, THE SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF PRIMITIVO.	£6.50	£8.95	£24.95
FRESCARIPA BARDOLINO CLASSICO, MASI <small>VENETO (CORVINA, RONDINELLA, MOLINARA)</small> THE NOSE HAS AROMAS OF CHERRIES, WILD STRAWBERRIES AND BLACKCURRANT, WITH HINTS OF PEPPER ON THE FINISH.		£27.50	
REGALEALI NERO D'AVOLA, TASCA <small>SICILY</small> NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA AND SAGE ON THE NOSE. NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA AND SAGE ON THE NOSE.	£6.50	£8.95	£24.95
RIMITIVO, VISCONTI DELLA ROCCA <small>PUGLIA</small> INTENSE, FRUITY PRIMITIVO FULL OF JAMMY PLUM FRUIT AND SAVOURY SPICE.		£19.95	
COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO, MASI <small>VENETO (CORVINA, RONDINELLA, MOLINARA)</small> BRIGHT AND INTENSE ON THE NOSE WITH AROMAS OF PRESERVED CHERRIES AND DRIED PLUMS TOGETHER WITH HINTS OF FRUITS OF THE FOREST AND CINNAMON. GOOD WEIGHT FROM THE ALCOHOL AND STRUCTURED ON THE PALATE, OPENING OUT TO ATTRACTIVE AROMAS OF CHERRIES AND VANILLA.		£55.00	
ZINFANDEL, APULIA <small>PUGLIA, SALENTO</small> INTENSE, FRUITY ZINFANDEL FULL OF RIPE PLUMS, BLACK CHERRY JAM AND TOBACCO NOTES.		£24.95	
SANTA CRISTINA CHIANTI SUPERIORE <small>TUSCANY, (SANGIOVESE, MERLOT)</small> A CLASSIC CHIANTI, OFFERING AROMAS OF RED BERRY FRUIT, WITH VANILLA AND FLORAL HINTS OF VIOLETS.		£30.50	

ROSE WINE

NINA PINOT GRIGIO ROSÉ <small>VENETO</small> WITH A DELICATE PALE PINK COLOUR AND AN ELEGANT NOSE OF ACACIA FLOWERS, THIS LIGHT-BODIED DRY ROSÉ IS DELIGHTFULLY REFRESHING.	£5.75	£7.60	£20.95
NINA ZINFANDEL BLUSH <small>PUGLIA</small> INVITING AROMAS OF REDCURRANTS AND ORANGE ZEST, FOLLOWED BY A CREAMY MEDIUM-DRY PALATE.	£6.10	£8.10	£22.95

COSMOPOLITAN CITRUS VODKA, CRANBERRY JUICE, LIME JUICE & SUGAR SYRUP	£8.50
ESPRESSO MARTINI CARAMEL VODKA, COFFEE LIQUOR, SINGLE EXPRESSO & SUGAR SYRUP	£8.50
DAIQUIRI WHITE RUM, CHOOSE STRAWBERRY, RASPBERRY OR PASSION FRUIT PURE, LIME JUICE & SUGAR SYRUP	£8.50

DRAUGHT

MORETTI	1/2 PINT £3.20	SEQUNA £3.95
PORETTI	1/2 PINT £3.20	SEQUNA £3.75

BOTTLES

BIRRA MORETTI	£3.50
PERONI GRAN RISERVA	£4.00
CORONA	£3.50
BECKS	£3.50
BECKS BLUE	£3.50
ALHAMBRA RESERVA	£4.50
REKORDERLIG FRUIT CIDER	£4.95
ASPALL PREMIER CRU CYDER	£4.95

SOFT DRINKS

PEPSI	£1.95
DIET PEPSI	£1.95
LEMONADE	£1.95
TONIC	£1.95
FRESH ORANGE JUICE	£2.95
APPLE JUICE	£2.25
TOMATO JUICE	£2.25
PINEAPPLE JUICE	£2.25
CRANBERRY JUICE	£2.25
FARRARELLE SPARKLING	£3.45
NATIA STILL	£3.45
SAN PELLEGRINO FLAVOURED	£2.50
FENTIMAN'S GINGER BEER	£2.95
APPLETISER	£2.50
RED BULL	£2.75
J20	£2.50

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DESSERTS

PROFITEROLES BUNS OF CHOUX PASTRY FILLED WITH CHANTILLY CREAM & TOPPED WITH A RICH CHOCOLATE SAUCE	£5.50
VANILLA CHEESECAKE MADE WITH FRESH VANILLA PODS, TOPPED WITH BERRY COMPOTE	£5.50
PANNA COTTA HOMEMADE CREAM & VANILLA INFUSION, SLOWLY COOKED, TOPPED WITH WINTER BERRY COMPOTE	£5.50
TIRAMISU CLASSIC HOMEMADE SAVOIARDI BISCUITS SOAKED IN COFFEE LIQUOR & LAYERED WITH A MASCARPONE MOUSSE	£5.50
GELATO HOMEMADE GELATO SERVING VANILLA, CHOCOLATE, STRAWBERRY & PISTACHIO	£4.50
SORBETS MANGO, LEMON, BLUEBERRY	£4.50
AFFOGATO SCOOP OF VANILLA ICE CREAM TOPPED WITH A SHOT OF ESPRESSO & AMARETTO SYRUP	£4.95

LIQUEUR COFFEE

IRISH JAMESONS	ITALIAN AMARETTO	FRENCH MARTELL VS
CALYPSO TIA MARIA	SEVILLE COINTREAU	BAILEYS IRISH CREAM

HOT DRINKS

ESPRESSO	£2.25
DOUBLE ESPRESSO	£2.45
AMERICANO	£2.55
CAPPUCCINO	£2.65
LATTE	£2.50
MOCHA	£2.75
HOT CHOCOLATE SERVED WITH MARSHMALLOWS	£2.75
HERBAL TEA BY TEAPIGS	£2.50
ENGLISH BREAKFAST	DAARJEELING EARL GREY
LEMON & GINGER	MAO FENG GREEN TEA
PEPPERMINT	CHAMOMILE

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The image features a teal-colored background with a complex, marbled pattern of swirling, wavy lines in various shades of green and blue. The pattern is dense and organic. Four registration marks, consisting of a circle with a crosshair, are positioned at the top, bottom, left, and right centers of the page. The word "Cibo" is written in a golden-yellow, cursive script at the bottom center.

Cibo