

Cibo e Vino

2418 Broadway 10024-1710 · +12123620096 · Updated: Jan 14, 2026

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APPETIZERS AND SALADS 7

Mussels	\$21.00
white wine, shallots, garlic & fries	
Cauliflower	\$18.00
crispy cauliflower, truffle béchamel	
Burrata	\$25.00
prosciutto, grilled pears, hazelnuts & balsamic reduction	
Octopus	\$28.00
pan seared potatoes, charred lemon, olives & caperberries	
Mediterranean Farro Salad	\$19.00
Greek vinaigrette, red onion, feta cheese, peppers, sun-dried tomatoes, cucumber, parsley & cherry tomatoes	
Baby Kale Caesar Salad	\$19.00
creamy caesar dressing, garlic croutons, parmesan cheese	
Tuna Tartare	\$26.00
Cucumber, radish, trout row, avocado purée, crisp sourdough	

HOUSE MADE PASTA 6

Tagliatelle Bolognese	\$29.00
traditional beef ragù, parmigiano	
Penne alla Vodka	\$25.00
creamy tomato sauce with vodka	
Short Rib Ragù Rigatoni	\$33.00
Traditional slow braised short ribs ragù & parmigiano	
Cappellacci Ai Funghi	\$31.00
truffle butter, shaved parmesan cheese, shiitake & white mushrooms	
Squid Ink Spaghetti	\$33.00
Tomato Sauce, Mix Seafood, White wine, basil, Cherry Tomatoes	
Spaghetti Vongole	\$31.00
Manila Clams, white wine sauce, butter & garlic	

ENTRÉE 7

Milanese Chicken	\$30.00
arugula, cherry tomatoes, avocado	
Grilled Branzino Fillet	\$38.00
cauliflower, mix cherry tomatoes, santorini capers, eggplant, mix olives	
Cauliflower Steak	\$32.00
quinoa, fresh, toasted almonds, pine nuts, romesco & gremolata sauce *Vegan	
New York Strip Steak	\$48.00
creamy peppercorn sauce, truffle fries	
Salmon	\$36.00
salsify purée, carrots & asparagus	
Filet Mignon	\$53.00
Barolo sauce, pearl onions & spinach	
Roasted Chicken	\$34.00
asparagus, mashed potatoes, scampi sauce, rosemary	

SIDES 6

Mixed Mushrooms

Mixed Seasonal Vegetables

Truffle Fries w Parmesan

Mashed Potatoes

Spinach

Asparagus

DOLCI 4

Tiramisu	\$13.00
mascarpone cheese, espresso bacardi	
Cremoso Al Cioccolato	\$13.00
vanilla bean, organic mix berries sauce	
Chocolate Souffle	\$14.00
moist chocolate cake with a heart of creamy rich chocolate & scoop of vanilla ice cream	
Lemon Tart	\$13.00
Pastry filled with cream, peanuts, & almonds	

GELATI E SORBETTI 2

Selection of Ice Cream	\$12.00
Choice of Three (Vanilla, Chocolate, Strawberry, Pistachio)	
Sorbet	
Mango, Raspberry	

IN PURSUIT OF TEA 5

English Breakfast	
muscatel, woods, spice	
Earl Grey	
citrus, decisive, persistent	
Jasmine	
green tea	
Camomille	
floral smoothing, sweet	
Mint	
peppermint, sweet mint	

DESSERT LIQUOR 4

Sambuca	\$12.00
Limoncello	\$12.00
Graham 10yr port	\$12.00
Graham 20yr Port	\$18.00

MAIN 7

Cibo Omelette	\$20.00
Fontina, mushrooms, spinach	
Eggs Benedict	\$22.00
Canadian bacon, hollandaise, poached eggs	
Norwegian Benedict	\$23.00
Smoked salmon, hollandaise, poached eggs	
Burrata	\$23.00
prosciutto, grilled peach, hazelnuts & balsamic reduction	
French Toast	\$23.00
Seasonal fruits, vermont maple syrup	

Steak & Eggs	\$32.00
Ny strip 6 oz, eggs any style	
Panini Milanese	\$18.00
Breaded chicken, tomatoes, avocado, arugula	

SALADS 4

Arugula Salad	\$15.00
Cherry tomatoes, shaved parmesan, balsamic	
Baby Kale Caesar Salad	\$18.00
creamy caesar dressing, garlic croutons, parmesan cheese	
Mediterranean Farro Salad	\$18.00
Greek vinaigrette, red onion, feta cheese, peppers, sun-dried tomatoes, cucumber, parsley & cherry tomatoes	
Niçoise Salad	\$22.00
Salmon, greens, cherry tomatoes, avocado, fingeling potatoes, olives, string beans, egg	

ENTREES & PASTAS 6

Spaghetti Carbonara	\$23.00
Pancetta, eggs, parmesan	
Milanese Chicken	\$27.00
Arugula, cherry tomatoes, avocado	
Grilled Branzino	\$33.00
Cauliflower, mix cherry tomatoes, santorini capers, eggplant, mix olives	
Penne alla Vodka	\$23.00
Creamy tomato sauce with vodka	
Tagliatelle Bolognese	\$26.00
Traditional beef ragù, parmigiano	
Cibo Burger	\$25.00
French fries, fontina, romaine, pickles onion, chipotle, mayonnaise, tomatoes	

COFFEE (LA COLOMBE) 5

Cafe Americano	\$5.50
Espresso	\$4.50
Cappuccino	\$5.75
Cafe Late	\$5.75
Macchiato	\$4.75

TEA (BELLOCQ TEA ATELIER) 5

English Breakfast	\$6.50
Muscatel, woods, spice	
Peppermint	\$6.50
Peppermint, sweet mint	
Earl Grey	\$6.50
Citrus, decisive, persistent	
Camomille	\$6.50
Floral soothing, sweet	
Jasmine	\$6.50
Green tea, floral	

BOOZY BRUNCH 1

Bellini, Mimosa or Bloody Mary	\$30.00
60 min limit	

BY THE GLASS 6

Bordeaux Blanc, La Mouliniere '21	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$58.00
Pinot Grigio, Cantina Valle Isarco, IT '21	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$68.00
Vermentino, Famiglia Castellani, IT '20	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$64.00
Chardonnay, Luke, Columbia Valley, '20	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$78.00
Sauvignon Blanc, Domaine de la Renaudie 22'	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$72.00
Sancere, Les Baronnes '22	AVAILABLE OPTIONS
	Glass: \$21.00
	Bottle: \$95.00

SPARKLING WINE 3

Prosecco, Villa Sandi, IT	AVAILABLE OPTIONS	
	Glass: \$15.00	
	Bottle: \$65.00	
Champagne Joseph Perrier, Cuvée Royale, FR	AVAILABLE OPTIONS	
	Glass: \$26.00	
	Bottle: \$110.00	
Champagne Charles Heidsiecks, Brut Reserve, FR	\$160.00	

ITALY 7

Pecorino, Velenosi, Villa Angela 20'	\$58.00
Trebbiano, Abruzzo, Velenosi, IT '20	\$78.00
Falanghina, Terredora Dipaolo, Italy '20	\$55.00
Arneis, Langhe Ceretto, Alba, IT '20	\$60.00
Gavi di Gavi, Patrizi del Comune di Gavi, IT '21	\$60.00
Principe Pallavicini, Frascati, IT '18	\$45.00
Lugana, Ottella di Francesco '20	\$60.00

FRANCE 5

Chablis, Alain Geoffroy '20	\$80.00
Chablis a Cru, Alain Geoffroy '20	\$100.00
Macon - Villages, Antonin Rodet Bourgogne '18	\$62.00
Chardonnay Montrachet, Chateau du Chassagne '18	\$160.00
Chardonnay, Pouilly-Fuisse, Louis Latour '20	\$90.00

SPAIN 2

Protos Verdejo, Rueda '19	\$74.00
Bodegas Lan Rioja, Blanco 20'	\$68.00

ROSE 3

Château de la Deidière, Côtes de Provence, FR	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$64.00	

Chateau de Pourcieux, Côtes de Provence, FR	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Bottle:	\$60.00

Rose Prosecco di Maria, Sparkling DOC Spumante, IT	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Bottle:	\$65.00

COCKTAILS 9

Volare	\$18.00
Grey Goose Vodka, Soho Lychee, Grapefruit, Rose Prosecco & Lemon	
Belissimo	\$17.00
Hendrinks, Fresh Cucumber Juice, St Germain	
Mezcal Picante	\$18.00
Ojo De Tigre Mezcal, Espolon Blanco Tequila, Lime Cordial, Basil, Red Clay Spicy	
Paparazzo	\$18.00
Butterfly Pea Antioxidant Infused Belvedere, Lavander Syrup, Dried Hibiscus, & Lemon	
Toscano	\$18.00
Milagro Reposado, Raspberry Puree, Orgeat & Lime Cordial	
Palomita	\$18.00
Espadin Mezcal, Fresh Grapefruit, Lemon, Agave & Club Soda	
Ballerina	\$18.00
Castillo Rum, Pernod, Passion Fruit, Elderflower	
Veneto	\$17.00
Plymouth, Blueberries, Lavander, Sparkling Water & Egg White	
Cibo Sazerac	\$18.00
Remy Martin Vsop, Sazerac Rye, Absinth Pernod, Peychaud	

MOCKTAILS 4

Cucumber Fresco	\$14.00
Fresh Cucumber Juice, Lime Juice, Lavander Syrup, Sparkling Water	
Hibiscus Fiore	\$14.00
Hibiscus Iced Tea, Orgeat, Lemon Juice, Pineapple, Agave	
Strawberry Basil Lemonade	\$14.00
Strawberry Juice, Lemon Juice, Agave, Basil, Sparkling Water	
Seedlip	\$14.00
Green Cardamon, Lemon, Oak, Grapefruit & Ginger Ale	

BEER - BOTTLE 7

Peroni, Nastro Azzuro (Lager, ABV 4.7)	\$10.00
La Chouffe (Belgian, Blonde, ABV 8)	\$12.00
Duvel (Belgian Golden Ale, ABV 8.5)	\$13.00
Lagunitas (IPA, ABV 6.5)	\$10.00
Kronenbourg 1664 - (Golden Pale, ABV 5.5)	\$11.00
Bitburger (Alcohol-Free Malt Beverage)	\$9.00
Aval Cider - France	\$10.00

TEQUILA 8

Don Julio Blanco	\$19.00
Don Julio Reposado	\$20.00
Don Julio Anejo	\$22.00
Casamigos Blanco	\$18.00
Casamigos Reposado	\$19.00
Don Julio 1942	\$55.00
Patron Blanco	\$16.00
Clase Azul Reposado	\$50.00

MEZCAL 5

Espadin	\$16.00
Del Maguey Vida	\$17.00
Ilegal Mezcal	\$18.00
Casamigos Mezcal	\$18.00
Ojo de Tigre	\$16.00

RUM 4

Diplomatico	\$16.00
Goslings	\$15.00
Mount Gay	\$14.00
Bacardi	\$15.00

VODKA 5

Ketel One	\$16.00
Grey Goose	\$18.00
Tito's	\$15.00
Stoli Elite	\$20.00
Belvedere	\$18.00

GIN 5

Tanqueray	\$16.00
Aviation	\$17.00
Plymouth	\$16.00
Hendricks	\$17.00
Bombay Sapphire	\$16.00

BRANDY 2

Remy Martin VSOP	\$17.00
Henesy VSOP	\$17.00

JAPANESE WHISKEY 3

Suntory Toki	\$25.00
Yamazaki	\$45.00
Kikori	\$25.00

BOURBON & RYE 8

Wild Turkey Rye	\$15.00
Bulleit	\$16.00
Woodford Reserve	\$18.00
Basil Hayden	\$17.00
Bulleit Rye	\$16.00
Knob Creek	\$16.00
Michters	\$16.00

Van Winkle 10yr	\$150.00
Limited	

SCOTCH 9

Laphroaig 12yr	\$16.00
Macallan 12yr	\$20.00
Macallan 18yr	\$80.00
Oban 14yr	\$18.00
Glenfidich 12yr	\$18.00
Glenfidich 15yr	\$25.00
Glenlivet 12yr	\$17.00
Dewars White Label	\$14.00
Monkey Shoulder	\$16.00

IRISH WHISKEY 1

Jameson	\$15.00
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FOOD 6

Cauliflower	\$13.00
Crispy cauliflower, truffle bechamel	
Tuna Tartare	\$18.00
Cucumber, radish, trout row, avocado purée, crisp sourdough	
Grilled Octopus	\$15.00
Pan seared patatoes, charred lemon, olives & caper-berries	
Milanese Chicken	\$16.00
Arugula, cherry tomatoes, avocado	
Mussels	\$16.00
white wine, shallots, garlic & fries	
Truffle Fries	\$9.00

HOUSE WINE 5

White Bourdeaux Blanc, FR	
Red Cabernet Sauvignon FR	

Rose | Chateau La Pourciux, FR

Sparkling Wine | Villa Sandi, IT

Sparkling Rose | Di Maria, IT

BEER 1

Peroni \$6.00

STARTERS 3

CAULIFLOWER

CRISPY CAULIFLOWER, TRUFFLE BÉCHAMEL

MEDITERRANEAN FARRO SALAD

GREEK VINAIGRETTE, RED ONION, FETA CHEESE, PEPPERS, SUNDRIED TOMATOES, CUCUMBER, PARSLEY & CHERRY TOMATOES

MUSSELS

WHITE WINE, SHALLOTS, GARLIC & FRIES

ENTRÉE 3

CAPPELLACCI AI FUNGHI

TRUFFLE BUTTER, PARMESAN CHEESE, SHIITAKE & WHITE MUSHROOMS

SHORT RIB RAGU RIGATONI

TRADITIONAL SLOW BRAISED SHORT RIB RAGÙ, PARMIGIANO

BRANZINO

PAN SEARED FILET,CAULIFLOWER, MIX CHERRY TOMATOES, SANTORINI CAPERS, EGGPLANT & OLIVES

DESSERTS 2

TIRAMISU

MASCARPONE CHEESE, ESPRESSO BACARDI

PANNA COTTA

VANILLA BEAN, CREAM GF