

## SPRING + DINNER

### PANINO/11.

*served with field green salad & Cibon sauce*

#### Saint Paul

Grilled local sausage, rapini, fresh mozzarella, sun dried tomatoes

#### Louisa

Tomato, house basil pesto, fresh mozzarella

#### Saint Michael

Roasted chicken, roasted red peppers, fresh basil pesto, fontina

#### Joan of Arc

Norwegian smoked salmon, capers, tomato, red onion, cream cheese

#### Saint John

Portabella mushrooms, basil pesto, red peppers, mixed greens, fontina

#### Saint Oliver

Prosciutto, tomato, fresh basil, mozzarella, kalamata olives

#### Michelangelo

Shrimp, basil pesto, tomato, red onion, goat cheese

#### PLT

Crispy prosciutto, arugula, tomato, fresh herb aioli

### ANTIPASTI

#### House Cured Olives /4.

#### Bruschetta /10.

Grilled crostini, house basil pesto, mozzarella, basil, marinated tomatoes

#### Cibon Mussels /13.

Mussels, creamy white wine Dijon broth, parmesan, grilled crostini

#### Charcuterie /14.

House selection of cured meats, cheeses, vegetables, grilled crostini

#### Pettine di Mare /14.

Seared sea scallops, house arugula pesto, fresh tomato farro salad

#### Cheese Board /12.

House selection of cheeses, grilled crostini, local honey comb

#### House made Zuppa /market price

### INSALATA

#### Quaglia /14.

Grilled honey balsamic marinated quail, arugula, goat cheese, pickled apricots

#### Caprese /8.

Local tomatoes, fresh mozzarella, basil, extra virgin olive oil

#### Tuscan /13.

Greens, grilled rib eye steak, gorgonzola, roasted red peppers, red onion

#### Salmon /12.

Pan seared salmon, arugula, cucumber, red onion, tomato, lemon aioli

#### Side Salad /5.

Greens, tomato, red onion, cucumber, house vinaigrette

### FOCACCIA PIZZA/12.

*Individual Napoli style thin crust*

#### Sausage

Marinara sauce, grilled local sausage, sautéed rapini, mozzarella, chili flakes

#### Margharita

House marinara, mozzarella, fresh basil

#### Funghi

Garlic pesto, wild mushrooms, fontina, truffle oil

#### Bianca

Roasted garlic pesto, sautéed rapini, hot calabrese peppers, mozzarella

#### Gamberi

Arugula pesto, sautéed shrimp, sun dried tomatoes, asiago

#### Vegetarian

Marinara, mushrooms, peppers, rapini, asparagus, red onion, asiago

#### Piccante

Basil pesto, prosciutto, banana peppers, roasted red peppers, mozzarella

#### Pepperoni

Marinara, mozzarella, spicy salumi, fresh basil

✦ **RISTORANTE** ✦

✦ **ENOTECA** ✦



**SPRING + DINNER**

**PASTA**

**Pepperonata /13.**

Fettuccini, spicy pepper sauce, grilled sausage, fresh parsley, shaved parmesan

**Pasta Rapini /14.**

Fettuccini, lemon, rapini, sautéed shrimp, red chili, fresh parsley, parmesan

**Aglie e Olio /10**

Fettuccini, garlic, chili flakes, shaved parmesan, parsley

**House Pesto Verde /14.**

Arugula pesto, fettuccini, sun dried tomatoes, shaved parmesan

**Puttanesca /14.**

Fettuccini, house marinara, capers, olives, peppers, anchovy, shaved parmesan

**Cibon Pasta alla Vodka /13.**

House vodka sauce, farfalle, asiago, fresh basil

**Pasta alla Salmone /14.**

Smoked salmon, farfalle, asparagus, pink tomato cream sauce, shaved parmesan

**Primavera /14.**

Asparagus, peas, rapini, mushrooms, tomatoes, white wine garlic sauce, farfalle, asiago

**CIBON SPECIALTIES**

**Spring Risotto /16.**

Fresh herbs, sweet peas, asparagus, lemon, shrimp, shaved parmesan

**Cibon Cioppino /17.**

P.E.I. mussels, sautéed shrimp, scallops, fingerling potatoes, spiced tomato herb broth, crostini

**Barbequed Quail /24.**

Grilled quail, spicy "dirty farro" with local sausage, herb gremolata

**Bistecca alla Florantina /23.**

Grilled Seven Bridges Farms 8 oz. rib eye steak, sautéed rapini, roasted fingerling potatoes

**Pesce Primavera /17.**

Pan seared salmon filet, sautéed spring vegetables, lemon herb brodetto

Our family business strives to make healthy delicious food using fresh ingredients from our local farms and gardens.

{ Kitchen: Chef Ashley Swan }

*Local Farmers: Seven Bridges Farms, Pittsford Dairy Farms, Freshwise Farms*

