

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** ✦



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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

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*

