WINEBAR

## GROUP AND CORPORATE FUNCTION PACKAGE LUNCH MENUS



Visit our website at www.cibowinebar.com



## PLANNING

Cibo Wine Bar is proud of its unique facilities, excellent service and exquisite cuisine. From the planning process through to the event finale, our staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. The following information is provided to assist you in the planning process.

## MENU SELECTIONS

Please find enclosed a selection of group menus that we've designed specifically for larger parties. We provide more of a family style of service, meaning that some plates are designed to be shared between people. Because of this style of service the number of orders per item served will vary depending on the number of guests in your party.

These menus have been specifically designed to provide a nice balance of items to ensure that you and your guests experience the absolute best variety of what Cibo Wine Bar has to offer. It is much easier and highly recommended for larger dinner parties to pre-arrange a menu.

Please note that the items on the menu may be substituted and will need to be confirmed by the coordinator. Pricing would change depending on your specific requests. Also note that our menus are subject to change.

A PROJECT BY:

## PRIVATE DINING



CAPACITIES
Mezzanine
9 - 20 Semi-Private Seated 50 Private Seated

Lower Level
(White Room)
20 - 90 Seated
130 Standing

WIne bar
LUNCH MENU 1

PRIMI
Choice of:
MELANZANE
baked eggplant, melted bocconcini, parmigiano
light tomato sauce
OR
INSALTE
organic mixed greens, balsamic vinegar extra-virgin olive oil

SECONDI
Choice of:
DIAVOLA PIZZA
tomato, mozzarella, spicy calabrese salami, Roasted red peppers

OR
RISOTTO
with sundried tomato + almond pesto, blistered tomato, parmigiano reggiano, spinach

OR
FUSILLI
chicken, porcini mushrooms
light cream sauce

DOLCI
Choice of:
TIRAMISU
a Venetian classic
OR
LEMON RICOTTA CHEESECAKE
black cherries, white chocolate shavings
\$55 Per Person ++

Prices subject to applicable taxes and gratuities.

## LUNCH MENU 2

PRIMI
Choice of:
INSALATE CESARE
croutons, bacon, parmigiano
OR
SHRIMP DIAVOLA
black tiger shrimp, spicy wine + garlic tomato sauce

SECONDI
Choice of:
RISOTTO
with porcini mushrooms, truffle oil
OR
ORECCHIETTE
rapini, spicy Italian sausage,
fontina, parmigiano
garlic, extra virgin olive oil
OR
AMERICANA PIZZA
tomato, mozzarella, pepperoni, mushroom, green peppers

DOLCI
Choice of:
TIRAMISU
a Venetian classic
OR
VANILLA BEAN PANACOTTA
strawberry, prosecco fizz
$\$ 60$ Per Person ++

Prices subject to applicable taxes and gratuities.

# LUNCH MENU 3 

PRIMI<br>Choice of:<br>GRILLED CALAMARI<br>grilled whole calamari, mixed greens, diced tomatoes, extra virgin olive oil, lemon juice<br>OR<br>ORGANIC MIXED GREENS<br>cherry tomatoes, balsamic vinegar, extra-virgin olive oil<br>OR<br>CAPRESE<br>mozzarella di bufala, vine ripened tomatoes, basil, extra virgin olive oil, balsamic vinegar

SECONDI
Choice of:
POLLO PARMIGIANA
breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, rapini roasted fingerling potatoes

OR
SALMONE FRESCO ATLANTICO
fresh Atlantic salmon, grilled asparagus, fennel + orange salad OR
RISOTTO
porcini mushrooms, white truffle oil

DOLCI
Choice of:
TIRAMISU
a Venetian classic
OR

## LEMON RICOTTA CHEESECAKE

Black cherries, white chocolate shavings
\$65 Per Person ++

Prices subject to applicable taxes and gratuities.

