



amuse bouche

chef's choice



ANTIPASTI

seared albacore tuna [gf]

asparagus, radish, spring onion vinaigrette

bbq lamb belly [gf]

watercress, mint and chili salsa verde, chick pea



PRIMI

prosciutto and mascarpone ravioli

beet dough, nettle and almond pesto, parmesan fonduta

preserved lemon tagliatelle [v]

dried tomato, arugula, chili, garlic, olive oil



SECONDI

pan seared halibut

spring herb crust, green pea risotto, swiss chard

crispy roasted mushroom polenta [v]

asparagus salad, carrot puree, spiced tomato jam

bison tenderloin

short rib croquette, braised kale, lemon thyme jus



DOLCE

chocolate mousse

brownie, meringue

zeppoli

lemon curd, blackberry jam

65 / PERSON



@cibotrattoria
Executive Chef: Josh Gonneau