
ANTIPASTO

FOCACCIA FATTA IN CASA rosemary, garlic	\$ 8
FOCACCIA FATTA IN CASA + PROSCIUTTO CRUDO rosemary, garlic + prosciutto crudo di Parma aged for 17 months	\$ 16
BRUSCHETTA CLASSICA tomato, garlic, oregano, extra virgin olive oil	\$ 10
BRUSCHETTA AL TARTUFO black truffle, truffle oil, parmigiano reggiano	\$ 20
BURRATA + PROSCIUTTO CRUDO homemade burrata, prosciutto crudo di Parma aged for 17 months	\$ 26
FORMAGGI + SALUMI selection of Italian cheeses, Italian cured meats + olives	\$ 22
CARPACCIO DI CARNE thinly sliced organic raw beef, red onions, capers, arugula, shavings of parmigiano reggiano, extra virgin olive oil, lemon juice	\$ 20
CARPACCIO DI POLIPO freshly caught octopus, red onions, capers, sea salt, extra virgin olive oil, lemon juice	\$ 20
CARPPACCIO DI TONNO freshly caught tuna, capers, red onions, extra virgin olive oil, lemon juice	\$ 20
CAPRESE fresh homemade mozzarella, tomato, basil, homemade pesto genovese, extra virgin olive oil	\$ 14
MISTA lettuce, home grown tomatoes, carrots, cucumber, red onions, green olives, balsamic vinegar, extra virgin olive oil	\$ 12
RUCOLA arugula, caramelized walnuts, goat cheese, shaved beets cured in rosemary salt, red onions in a balsamic reduction	\$ 18

PASTA FRESCA – MADE FRESH IN HOUSE

LASAGNE DI CARNE homemade mozzarella cheese, traditional bolognese sauce, parmigiano reggiano	\$ 16	
TORTELLONI DI CARNE slow cooked homemade bolognese, parmigiano reggiano	\$ 20	
	butter, sage, pepper, parmigiano reggiano	\$ 18
GNOCCHI homemade pomodoro sauce, basil, parmigiano reggiano	\$ 16	
	slow cooked homemade bolognese, parmigiano reggiano	\$ 18
	gorgonzola cream sauce, parmigiano, reggiano, parsley	\$ 20
	GF option available +\$3	
RAVIOLI four cheeses, homemade pomodoro sauce, parmigiano reggiano	\$ 18	
	four cheeses, slow cooked homemade bolognese sauce, parmigiano reggiano	\$ 20
	ricotta and spinach, homemade pomodoro sauce, precorino romano shavings	\$ 18
	homegrown pumpkin, gorgonzola cream sauce, walnuts	\$ 20

Cibo

Costa Rica

M E N U

PASTA

- SPAGHETTI AL POMODORO E POLPETTE \$ 20
spicy pomodoro sauce, homemade meatballs, parmigiano reggiano
GF option available +\$3
- SPAGHETTI ALLE VONGOLE \$ 24
spaghetti, clams, garlic, white wine, grape tomatoes, parsley
GF option available +\$3
- TAGLIATELLE ALLA BOLOGNESE \$ 18
slow cooked homemade bolognese, parmigiano reggiano
- PENNE AL POMODORO \$ 16
homemade pomodoro sauce, garlic, basil, parmigiano reggiano
GF option available +\$3
- BUCCATINI QUATTRO FORMAGGI + GAMBERI \$ 30
four cheeses, jumbo shrimp, garlic, Italian parsley
- TAGLIATELLE CON TARTUFO + PROSCIUTTO CRUDO DI PARMA \$ 36
black truffle, prosciutto crudo di Parma aged for 17 meses, portobello
mushroom, pecorino romano shavings
- RIGATONI AL FORNO A LEGNA \$ 18
pomodoro sauce, homemade mozzarella, basil, baked in our wood fired
oven

SECONDI

- POLLO PARMIGIANA \$ 24
breaded boneless organic chicken breast, melted homemade mozzarella,
pomodoro sauce, parmigiano reggiano + spaghetti pomodoro
- PARMIGIANA DI MELANZANE \$ 18
breaded eggplant, pomodoro sauce, homemade mozzarella, basil
- GAMBERONI ALL'AGLIO E VINO BIANCO \$ 32
grilled jumbo shrimp, garlic, white wine, lemon, extra virgin olive oil +
mixed salad + garlic mashed potatoes topped with parmigiano reggiano
- TONNO ALLA BRACE \$ 28
freshly caught tuna seared in our homemade garlic butter with ginger +
mixed salad + garlic mashed potatoes topped with parmigiano
reggiano

All prices are exclusive of 13% VAT and 10% service charge

PIZZA

MARGHERITA	\$ 15
pomodoro, homemade mozzarella, basil	
VEGETARIANA	\$ 20
pomodoro, homemade mozzarella, zucchini, red onions, portobello mushrooms, sweet peppers	
QUATTRO FORMAGGI	\$ 18
pomodoro, homemade mozzarella, asiago, gorgonzola, parmesan	
Di CHIEPPA	\$ 25
pomodoro, homemade mozzarella, homemade burrata, sliced tomatoes, pesto genovese	
CIBO	\$ 38
pomodoro, homemade mozzarella, homemade burrata stuffed with black truffle, prosciutto crudo di Parma aged for 17 months, sliced tomatoes, truffle oil	
CAPRICCIOSA	\$ 18
pomodoro, homemade mozzarella, Italian ham, mushrooms	
SAN MATTEO	\$ 20
pomodoro, homemade mozzarella, prosciutto crudo di Parma aged for 17 months, arugula	
DIAVOLA	\$ 21
pomodoro, homemade mozzarella, spicy Italian salami, a dash of homemade chili oil infused with carolina reaper chilis from our garden	
AMERICANA	\$ 18
pomodoro, homemade mozzarella, pepperoni	
CETARA	\$ 20
pomodoro, homemade mozzarella, olives, anchovies, oregano	

CALZONE

NAPOLI	\$ 23
pomodoro, homemade mozzarella, Italian ham	
CAPRESE	\$ 19
pomodoro, homemade mozzarella, basil	

DOLCI

TIRAMISU	\$ 9
homemade Venetian classic	
GELATO	\$ 6
please ask your server for our seasonal flavours	
WEEKLY SPECIALS	
please ask your server for our weekly dessert special	

DRINK MENU

BEVERAGES

Bottled Water - Sparkling & Natural	\$6
San Pellegrino- aranciata, aranciata rossa, limonata, chinotto, pompelo, limon & menta	\$4
Snapple- apple, kiwi strawberry, lemon tea, green tea, peach tea	\$4
Fever Tree Tonic Water	\$4
Fever Tree Ginger Beer	\$4
Fever Tree Soda Water	\$4
Coke, Coke Zero, Ginger ale, Fanta	\$3
Fresh pineapple & basil smoothie	\$4
Fresh pineapple, papaya & banana smoothie	\$4

COCKTAILS

Negroni	\$10
Gin & Tonic, Vodka Tonic, Vodka Soda	\$8
Aperol Spritz, Amaretto Spritz, Limoncello Spritz	\$8

BEER

IMPORT

Peroni	\$5
Moretti	\$5
Menabrea bionda	\$6
Menabrea ambrata	\$6
Heineken	\$4
Corona	\$6

DOMESTIC

Passion Fruit Ale	\$6
Beach Lager	\$6
Imperial	\$4
Imperial Light	\$4
Imperial Silver	\$4

Add \$1.50 for a glass 'michelado'

SPIRITS

BLENDED SCOTCH WHISKEY 1.5 OZ

Johnnie Walker Red Label	\$8
Johnnie Walker Black Label	\$10
Johnnie Walker Blue Label	\$35
Jack Daniels	\$10
Old Parr 12	\$10

VODKA 1.5 OZ

Crystal Head	\$20
Stolichnaya	\$12
Grey Goose	\$12
Ciroc	\$16
Smirnoff	\$10

RUM 1.5 OZ

Flor de Cana	\$7
Ron Zacapa	\$23
Botran Reserva	\$15

GIN 1.5 OZ

Tanqueray	\$7
Hendrick's	\$10

TEQUILA - MEZCAL 1.5 OZ

Don Julio Blanco	\$9
Don Julio Anejo	\$14
Noble Coyote Mezcal	\$12

VERMOUTH 1.5 OZ

Cinzano	\$8
Carpano bianco	\$8

AMARO 1.5 OZ

Averna, Jägermeister	\$7
Fernet Branca, Vecchio	\$7
Amaro del Capo	\$7
Amaro Montenegro	\$9

COFFEE

GRAPPA 1.5 OZ

Poli Elegante	\$14
Libarna	\$9

Espresso	\$3
Double Espresso	\$5
Cortado	\$4
Americano	\$3
Cappuccino	\$4
Green Tea	\$3

APERITIVO & DIGESTIVO 1.5 OZ

Amaretto, Campari, Aperol	\$8
Baileys, Sambuca Molinari	\$7
Limoncello, Mandarino	\$7

Add 1.5oz Baileys + \$5

All prices are exclusive of 13% VAT and 10% service charge
Nuestros precios no incluyen 13% IVA y el 10% de servicio