



DINNER MENU

Please choose one from each course

APPETIZER

SPIDUCCI

Seasoned and grilled sirloin steak skewers

MOZZARELLA DI BUFALA (GF)

Seasonal tomatoes and mozzarella di bufala drizzled with extra-virgin olive oil and balsamic vinegar

CARPACCIO TUNA (GF)

Thinly sliced raw sushi grade tuna topped with sliced fennel and fresh orange lightly drizzled with extra-virgin olive oil and fresh lemon juice

ENTRÉE

SALUMI (CURED MEATS)

A mini platter of fine Italian cured meats

GNOCCHI GORGONZOLA

Homemade gnocchi in a rich gorgonzola cream sauce with parmigiano reggiano

GNOCCHI TOMATO

Homemade gnocchi in a fresh tomato sauce topped with ricotta cheese drizzled lightly with extra-virgin olive oil

SALMONE FRESCO ATLANTICO (GF)

Fresh Atlantic salmon, grilled asparagus, fennel+ orange salad

DESSERT

SEMIFREDDO

CHOCOLATE BACI BOMBE

AFOGATTO

\$30

(Not inclusive of tax and gratuity)

**Cibo Wine Bar Coral Gables | 45 Miracle Mile | 305.442.4925 |
Cibowinebar.com**

CORALGABLESCULINARYMONTH.COM

