

— / SMALL BITES / —

San Agostino Olives 6
 Grilled Roman Artichokes 7
 Arancini Siciliani 9
 Calamari Fritti 10
 White Oak Pasture Beef Carpaccio 12
 Hamachi Crudo Salmoriglio 10
 Five Lily Mussels, Crostini 10
 "Deconstructed" Pizza 10
 Cibo Meatballs 8
 Roasted Oysters "casino style" 9
 Local Figs, Prosciutto, Gorgonzola 9
 Lamb Belly, Anson Mills Polenta 9
 Wood Grilled Octopus 8
 Bruschette Modo Mio (My Way) 7
 Wood Fired Baby Poivrons, Sea Salt 6
 Caponata Agro Dolce 6

SALUMI & FORMAGGI

(1/5 or 3/13)

served with homemade mostarda or roasted garlic spread

Salumi:

cacciatorini, salame calabrese, ossabaw prosciutto (ga.), mortadella, prosciutto san daniele, coppa, soppressate

Formaggi:

stracchino(lombardia), gorgonzola dolce d.o.p. (lombardia), parmigiano reggiano (parma), robiolo (piemonte), asiago

— / MINESTRA & INSALATA / —

Tuscan bean & escarole soup 7

Rucola e Parmigiano 8

woodland gardens arugula, shaved reggiano, shrimp, citrus evoo

"New Yorkese" 10

gathered farm lettuces, italian salumi & cheeses, brined vegetables, chopped farm egg, reggiano dressing

La Caprese 10

burrata, brande's farm tomatoes, basil oil, saba, sea salt

Caesar Salad 8

"teenage" romaine, poached farm egg, white anchovy, reggiano, croutons

Italian Eatery

CIBO È BEVE

Atlanta GA.

— / PIES / —

Margherita 12

san marzano tomato, buffalo mozzarella, basil

Rustica 14

ricotta, wood-roasted amish farm raised chicken, spinach, goat cheese, sun dried tomato

Soppresate Piccante 15

san marzano tomato, mozzarella, spicy soppressata, reggiano

Quattro Formaggi 14

ricotta, stracchino, buffalo mozzarella, reggiano, fire roasted mortadella

Salsiccia e Broccoli 13

san marzano tomato, mozzarella, local sausage, broccoli rabe

— / PASTA / —

Rigatoni 9

gorgonzola dolce, pistachio cream

Cavatelli 9

eggplant, roasted forest mushrooms, san marzano tomatoes

Bucatini 10

nueske's bacon & pancetta, san marzano tomatoes, parmigiano reggiano

Pappardelle 12

hand cut ribbon pasta, wild boar bolognese

Spaghetti 16

lobster, leeks, heirloom tomato

Risotto ai Funghi 14

carnaroli rice, forest mushrooms, parmigiano reggiano

Mezza Lune Ravioli 12

sheeps milk ricotta and spinach, sage butter, reggiano

Orecchiette 9

turnip greens, local farms sausage, asiago

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

— / MAIN PLATES / —

Skillet Seared Wild Salmon 19

5 lily risotto, broccoli rabe, puttanesca heirloom tomato broth

Osso Buco D'agnello All'estate 19

orange & fennel braised lamb shank, olive oil crushed new potatoes

Roasted Alaskan Halibut Genovese 21

roasted baby yukon potatoes, baby carrots, pignoli, lemon verbena-basil butter

Veal Milanese or Parmigiana 29

farm pastured milk fed veal, arugula salad, heirloom tomatoes, parmigiano reggiano, saba, ligurian olive oil

Butter Poached Scallops 24

confit shallot risotto, white chocolate fennel veloute, popcorn shoots

Amish Farm Raised Chicken alla Francese 16

meyer lemon butter, herb risotto, broccolini

— / DOLCI E CAFFE / —

Classic Tira Misu 5

pavesini cookies, illy caffe, cocoa nibs, mascarpone mousse

Cannoli Siciliani 7

Red Velvet Zeppole 7

white chocolate mascarpone cream

Tartufo 7

italian nougat & chocolate chunk gelato with amarena cherries

Ricotta Cheesecake 7

creamy cow's milk ricotta, meyer lemon

A TAVOLA
 — / Non Si / —
 INVECCHIA



CLASSIC COCKTAILS

Sazerac

Arguably one of the first cocktails invented. This drink is the product of a pharmaceutical company and an apothecary in New Orleans. Containing a subtle blend of absinthe, rye, bitters, and cognac this drink gets anyone ready for a big easy party.

Old Fashioned

One of the most recognizable classics this combination of muddled orange cherry and sugar coupled with whiskey and bitters has been around for ages. Experience your own nostalgia or catch a sip of what you have missed all these years.

Aviation

This balanced refreshing cocktail contains two very rare and unique liquors. Crème de Violette and Luxardo marschino liquor combine with fresh lemon and gin to create a floral balanced classic.

Hemingway Daquiri (Papa Doble)

Ernest Hemingway ordered up a different cocktail wherever he traveled. This drink was created for him at La Floridita bar in Cuba. White rum, fresh lime, grapefruit, Luxardo Marischino liqueur, and simple syrup.

Caipirinha

Hailing from Brazil this drink comprises everything a margarita or mojito can not. Utilizing Cachaca , Brazilian rum made from sugar cane, lime quarters, oranges and sugar, the drink creates a sweet and surprisingly potent effect. Let's not forget the key crushed ice!

Mark Twain

In a letter to his wife Olivia, Twain once wrote: Livy my darling, I want you to be sure & remember to have, in the bathroom, when I arrive, a bottle of Scotch whisky, a lemon, some crushed sugar, & a bottle of Angostura bitters. Ever since I have been in London I have taken in a wine glass what is called a cock-tail (made with those ingredients) before breakfast, before dinner, & just before going to bed.

INSPIRED ELIXIRS

Herbie Dale

This drink is the product of an accident and a good cocktail experience. It blends rye whiskey, Cynar, Benedictine, fresh lemon, bar syrup, and muddled mint. Refreshing whiskey at its best.

Le Francois

The perfect French martini couples organic vodka, house made rosemary ticture, griotte syrup, yellow chartreuse and fresh lemon juice. Garnished with a brandy soaked griotte cherry.

Biddy

Passed down through many bartenders in Atlanta, this recipe seems to be the favorite. Bulleit bourbon, sugar cane syrup, fresh lime, muddled mint and cucumber complete this cocktail.

Honey Pimms Cup

James Pimms started oyster bars in Europe and created 12 of these liquors as an aid for the digestion of oysters. Pimms number 1 is combined with cucumber, granny smith apples, honey syrup, and ginger ale. Garnished with an real edible honeycomb makes it an easy one to suck down. Be careful!

No Sex in the Rainbow Room

Our version of the classic cosmopolitan appropriately named from the stories of its origin. Madonna was served one of these cocktails by famed mixologist Dale Degroff at the Rainbow Room in NYC and later the drink gained more fame through television. Our version contains Hangar Vodka, Cointreau, fresh lime and cranberry juices. Garnished with a flamed orange.

Chatham County Line

Pecan infused whiskey meets Savannah Sour wood honey syrup and grade B maple syrup. A slice of Georgia peach and a smoke infused ice cube create sincere southern hospitality.

Yellow Fever

This really is a beautiful cocktail. Used here are Partida Reposado tequila, St. Germain elderflower liquer, yellow chartreuse, and orange bitters. A long lemon twist is added, then things get elegant.

ITALIAN COCKTAILS

Redemption

Vermouth cocktails are usually Italian, this particular one was passed to me from a regular bar patron who I found out was from Italy way after his first stop at the bar. In his words, "This will make you feel better in the morning or allow you to drink all night, it's a real winner." I have tweaked his recipe subtly and created a winner indeed. Included are, Punt e Mes sweet vermouth, Benedictine, a dash of fresh orange juice, soda water, house made absinthe bitters and Angostura bitters. The top is flamed with an orange

Italian Shandy

A classic shandy done the Italian way. Stella Artois, Campari, and fresh lemon

Yakuza

A play on the classic Italian drink, the godfather, this blends Yamazaki 14 year single malt whiskey from Japan with Italian Luxardo amaretto. Garnish with a lemon twist and damn it feels good to be a gangster!

Sambucca Appetizer

Derived from a Turkish method of drinking Ouzo. This alcoholic appetizer is served with a bowl of half and half surrounded by four shots of sambucca, then surrounded by cut pieces of honey dew. The method is simple. Take the shot, grab the honey dew ,dip in the half and half and eat. Trust us, it is delicious.

Mellon Collie

Anything but depressing here! Fresh muddled watermelon and basil meet one of a kind, Plymouth gin. Next, Campari and lemon are added. Cheers up!

Negroni

This classic Italian cocktail has been tweaked for taste. Our version contains Ransom gin, Punt e mes italian sweet vermouth, and Campari. A horseneck orange garnish provides the aromatic.

Fernando

This cocktail pays tribute to Italian gastronomy. The main ingredient is Fernet Branca. Italians believe it to be a medicine to cure stomach aches, menstrual cramps, and even cholera. The drink itself is rich and chocolaty. Included here are Fernet, Cinzano sweet Italian vermouth, Galliano, and a mint sprig for looks and aromatic flavor.

SEASONAL OFFERINGS

Georgia Julep

Perhaps America's greatest bartender, Jerry Thomas, once said, "Poor juleps have ruined the reputation of the South's most famous drink." I hope not to disappoint the professor here. We at Cibo muddle mint and powdered sugar with brandy and peach brandy. Afterwards, the ice is crushed by hand in a Lewis bag and shoved into the classic metal tin used for this drink. Finally, the rim is wiped with a fresh piece of pineapple.

Thyme Card

Passed to me by a talented barkeep currently "at large." We take fresh thyme and apply it to the formula of a vodka collins. Hangar vodka is used here for its distinct flavor and superb quality. Perfect after work or even better on your day off.

Erik Weisz

Martinka and company is the world's oldest magic company still in existence today. At one time, Eric Weisz aka Houdini headed the organization. In tribute, we use High West silver whiskey, Dolin Blanc vermouth, Luxardo Maraschino liqueur, and Regans' Orange bitters. This drink is quite deceiving to the eye, but one should recognize this classic with one magic sip.

Dublin Down

It always helps to double down. The combination of Fernet Branca and Mexican Coca-Cola, (which is accepted as the national drink in Argentina) is mixed to perfection. Next, a solid ice cube of Guinness Stout is dropped in.

Storm Chaser

Playing off of a traditional Dark and Stormy, we infuse Dolin Blanc vermouth with rooibos (a South African red bush tea). Black Maple Hill bourbon is added along with fresh lemon, simple syrup, and our own house made ginger beer.

Speakeasy Sour

This sour is traditional until we add the “claret snap.” A Chicago bartender sometime around 1883 claimed inventing this variation of the sour and was quoted saying “all important men who drink sours expect a claret at every bar, and when it is not put in they demand it.” Since the cocktail has many different names that are much argued over we recommend you speak easily of it. Bourbon, whites, fresh lemon, simple syrup, and a thin layer of red wine added to the top.