



Atlanta ~ Authentic Italian Cuisine ~ All foods are prepared fresh daily with the finest farm fresh ingredients available. Enjoy!

Benvenuti (Welcome) to Osteria Cibo Rustico (Chee-bo Roostico)! Our mission is to stay true to our name. In Italy, an Osteria is a casual, neighborhood eatery that features great food and wine at reasonable prices and the words Cibo Rustico translate into "rustic food." We also stay true to the healthy approach to cooking consistent with our Southern Italian roots, using no butter in any of our dishes and cream only where the menu states so. We aim to provide innovative cuisine crafted with stylish Italian flair that's designed for sharing among family and friends. Buon Appetito!



CENA (Dinner)



ANTIPASTI (Appetizers)

Olive Marinate - marinated olives	\$4.95
Polenta Fritta - parmesan-cruste fried polenta fingers, tomato-basil sauce	\$4.95
Gorgonzola & Fagioli Verdi - balsamic-grilled green bean salad, blue cheese, basil, almonds	\$5.95
Ricotta alle Erbe - herbed ricotta with olive oil, toasted almonds, grilled bread	\$6.95
Polpettine - house-made meatballs, tomato-basil sauce, parmigiano	\$6.95
Fresh Mozzarella:	
Spicy Siciliana - Calabrian chili peppers, basil, evoo	\$6.95
Caprese - roma tomato-basil salad, olive oil, fresh basil	\$7.95
Caprese Napoli - roasted red pepper pesto, basil, imported olives, evoo	\$7.95
Con Prosciutto - with Prosciutto di Parma, basil, olive oil	\$9.95
Fritto Misto - crispy flash-fried shrimp, fish, onions and capers with grilled lemon	\$9.95
Antipasto - prosciutto, soppressata, marinated olives and imported Parmigiano	\$10.95

INSALATE (Salads)

Mista - mixed greens, imported olives, celery, carrots, croutons, Italian herb vinaigrette	\$6.95
Cesare - chopped romaine, eggless Caesar dressing, croutons, shaved parmigiano	\$6.95
Coco - chopped romaine, toasted pistachios, grilled onions, shaved Parmesan, roasted red pepper vinaigrette	\$6.95
Sfiziosa - fresh mozzarella, mixed greens, soppressata, olives, balsamic vinaigrette	\$8.95
ADD: Blue cheese crumbles \$1 Grilled chicken \$3 Grilled shrimp \$4 Grilled salmon \$5	

PASTA SECCA (Pasta)

ADD: Herbed Ricotta \$2 Gluten-free Penne \$1 Italian Sausage \$3 Meatballs (3) \$4	
Gigli Primavera - grilled asparagus and onions, sautéed mushrooms, charred scallions Add Gorgonzola or garlic cream sauce +\$2	\$10.95
Fusilli - fennel sausage, mushrooms, toasted garlic and onions, pistachios	\$11.95
Fettuccine "Alfredo" - grilled chicken, rustic grilled vegetables, garlic-parmesan cream sauce	\$11.95
Bucatini con Prosciutto - "Spaghetti" with Prosciutto, onion, tomato-basil-garlic sauce and parmigiano	\$12.95
Rigatoni alla Bolognese - beef, vegetables, tomatoes, herbs, red wine, touch of cream, parmigiano	\$12.95
Bucatini - "Spaghetti" and Meatballs with tomato-basil sauce and Parmesan	\$13.95
Radiatore Ariano - grilled chicken or shrimp, roasted red pepper cream sauce, grilled scallions, toasted pistachios	\$11.95/\$14.95
Strozzapreti - jumbo shrimp, spicy calabrian chilies, grilled scallions, sherry wine pan sauce	\$15.95

SECONDI (Entrées/Sharing Plates)

(Create your own entrée by choosing your favorite meat/seafood and accompaniments)

1 CHOOSE YOUR PROTEIN:

• Pollo - thinly pounded breast of chicken	\$12.95
• Polpettine - house made rustic C.A.B. meatballs	\$14.95
• Pesce - pan-seared whitefish	\$15.95
• Salmone - grilled fresh Atlantic salmon	\$16.95
• Gamberoni - Jumbo shrimp	\$16.95
• Vitello - thinly pounded loin of veal	\$17.95

2 CHOOSE YOUR ACCOMPANIMENTS:

- Ariano - roasted red pepper cream sauce, grilled scallions, , toasted pistachios
- Piccante Siciliana - spicy Calabrian chilies, toasted garlic, fennel sausage, pan sauce, house made polenta
- Alla Toscana - fresh herbs, garlic, onions, carrots, celery, Castelvetrano olives, mashed potatoes
- Piccata Rustica - butterless lemon-caper wine sauce, grilled onions, garlic, mashed potatoes
- Scampi alla Romana - garlic, light tomato-wine pan sauce, basil, herbed polenta

CONTORNI (Sharing Sides)

Fagiolini Verdi - grilled green beans, toasted garlic, shaved Parmesan	\$4.95
Puré di Patate - charred scallion-mashed potatoes	\$4.95
Polenta Rustica - herbed polenta with roasted vegetables	\$4.95
Fagiolini al Pomodoro - grilled green beans, tomato-basil garlic sauce	\$4.95
Verdure all' Aglio - garlic-wilted greens	\$5.95
Funghi - sautéed mushrooms, garlic, fresh herbs, sherry wine	\$6.95
Asparagi alla Cesare - grilled asparagus, warm Caesar sauce, parmigiano	\$6.95

Bucatini

Fusilli

Radiatore

Strozzapreti

Fettuccine

Gigli

Penne
(gluten-free)

Rigatoni

*Parma prosciutto (cured not completely cooked). Consuming raw or undercooked eggs, fish or meats may increase your risk of food-borne illnesses.



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Coco - chopped romaine, toasted pistachios, grilled onions, shaved Parmesan, roasted red pepper vinaigrette	\$6.95
Sfiziosa - fresh mozzarella, mixed greens, soppressata, olives, balsamic vinaigrette	\$8.95
ADD: Blue cheese \$1 Grilled chicken \$3 Grilled shrimp or salmon \$4	

PIADINE (Sandwiches) Served on toasted rustic bread with your choice of any one side.

Contadina - fresh mozzarella, fresh basil, balsamic-tossed greens	\$8.95
Rustico - Prosciutto, fresh mozzarella, basil, herb vinaigrette-tossed greens	\$9.95
Spicy Siciliana - soppressata, fresh mozzarella, roasted red pepper pesto, spicy chili peppers	\$9.95
Polpette - House-made meatballs, shaved Parmesan, tomato-basil sauce	\$9.95
Salsiccia - Italian sausage, grilled onions, roasted red pepper pesto, shaved Parmesan, tomato-basil dipping sauce	\$9.95

PASTA SECCA (Pasta)

ADD: Herbed Ricotta \$2 Gluten-free Penne \$1 Italian Sausage \$3 Meatballs (3) \$4	
Bucatini Pomodoro - "Spaghetti" with Nonna's tomato-basil-garlic sauce and Parmigiano	\$8.95
Gigli Primavera - grilled asparagus and onions, sautéed mushrooms, charred scallions (add garlic-cream sauce or gorgonzola +\$2)	\$9.95
Fusilli - fennel sausage, mushrooms, toasted garlic, sautéed onions, pistachios	\$9.95
Rigatoni alla Bolognese - beef, vegetables, tomatoes, herbs, red wine, touch of cream, parmigiano	\$10.95
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Bucatini - "Spaghetti" and meatballs with tomato-basil sauce and shaved Parmesan	\$11.95
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Strozzapreti - jumbo shrimp, spicy Calabrian chilies, grilled scallions, sherry wine pan sauce	\$13.95



CONTORNI (Sides)

Insalata di Pasta - Pasta Salad with vegetables, olives and herbs	\$2.95
Fagiolini - Balsamic-grilled green bean salad	\$2.95
Insalata della Casa - Mixed greens, croutons, balsamic vinaigrette	\$2.95
Insalata alla Cesare - Side Caesar salad	\$2.95

Tre Insalate - Salad sampler with your choice of any three side items	\$7.95
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LISTA DEI VINI

(Wine List)

The twenty regions of the Italian Peninsula give us vastly different soils, climates and sun exposure which result in a wide variety of choices. We also have a selection of wines from outside of Italy, so embark on a wine journey around the world. White wines are described as light ○, medium ◐, or heavy ●, while red wines can best be described as medium-bodied ◑, or full-bodied ●.

BIRRA (Beer)

DRAFT BEER	
Peroni	\$5.50
Red Hare	\$5.50
Sweetwater 420	\$5.50
Miller Light	\$4.50

BOTTLE BEER	
Bud Light	\$4
Budweiser	\$4
Amstel Light	\$5
Samuel Adams (seasonal)	\$5
Stella Artois	\$5
Guinness	\$5
Moretti la Rossa	\$5

NON-ALCOHOLIC BEER/BOTTLE	
St. Pauli	\$3

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite,	
Lemonade, Ginger Ale, Iced Tea	\$1.95
Espresso	\$2.50
Coffee	\$2.50

BOTTLED:	
Panna water	\$4.95
Pellegrino sparkling water	\$4.95

FRIZZANTI (Sparkling)

○ Prosecco, Sollecito, Veneto	8/29
Sparkling wine, light, bright, and lively with nectarine and citrus flavors	
○ Spumante, Cinzano Asti, Piemonte	30
White muscat grape is sweet with fruit aroma, with a touch of sparkle	
◐ Spumante Rosé, Zardetto, Veneto	32
Fruity with red fruit and pear. A long persistence, creamy brut with natural softness	

BIANCHI (Whites)

● Burgundy, Jean Claude Thevenet, France	40
Fresh apple and pear fruit for the nose with notes of white flowers and chalk-like mineral. Round	
◐ Chardonnay, Alois Lageder, Trentino	10/34
Subtropical fruit; quite intense flavor and a good, medium-bodied structure, coupled with lively acidity	
● Chardonnay, Silver Palm, California	11/35
Ripe flavors of white peach, Gravenstein apple, and Meyer lemon	
◐ Cortese-Gavi, Stefano Massone, Piemonte	26
The Massone is both soft and crisp. With a pleasant stony minerality, this straw-yellow wine features notes of apple and pear, and a lovely, lingering, refreshing finish	
○ Pinot Grigio, Stella, Sicilia	7/26
Good acidity, a touch of minerality and fresh flavors of lemon and lime	
○ Pinot Gris, A to Z, Oregon	33
Flavors of tangerine, melon, pineapple, and wet stone, full on the tongue with intense and ripe Asian pear and white peach fruit	
○ Riesling, Guntrum Rheinhessen, Germany	8/29
Floral in bouquet and palate. Fruity, vivid, and refreshing	
● Sauvignon Blanc, Giovanni Puiatti, Friuli	9/33
Fruity and intense aromatic fragrance with notes of sage, peach with hints of elder, and green pepper	
● Sauvignon Blanc, Whitehaven, New Zealand	10/34
Tropical and green fruit flavors, clean and crispy, acidic finish	

ROSSI (Reds)

◐ Barbera d'Alba, Pio Cesare, Piemonte	43
Fresh ripe fruit, pulp, and spices provide the Barbera d'Alba "fides" with body, structure depth, full concentration, and harmony of flavors	
● Bordeaux, Chateau du Pintey, France	40
Dark ruby color. Red fruits, apples and currants, in a pleasant perfumed aroma, and a juicy, tart flavor that's consistent with the nose	
◐ Chianti, Castiglioni di Frescobaldi, Toscana	9/33
Cherry is prevalent, followed by strawberry and raspberry, with floral sensations of rose and classic sugared almond	
◐ Chianti Classico, Badia Coltibono, Toscana	40
Forest berries, spices, leather, moist earth, and dried plum layered in the aroma. Soft, round taste, well-balanced acidity with clean and persistent aftertaste. Very pleasing, and ready to drink	
◐ Cabernet Sauvignon, Cosentino, California	9/33
Sage and currants to the nose. Medium-bodied, it features youthful red fruits such as cherry and pomegranate in the mouth, which are accented by sweet spice notes that are unveiled in the finish	
● Cabernet Sauvignon, Murphy-Goode, California	34
Full-flavored Cabernet with spice, tobacco, chocolate, and plum notes	
● Cabernet Sauvignon, Corte alla Flora, Toscana	11/35
Elegant and intense fragrance with hints of red fruit, particularly of blackcurrant. The palate is soft, long, and persistent	
◐ Dolcetto, Tre Vigne "Vietti", Piemonte	40
Aromas of black cherry, raspberry, and hint of blueberries and minerals. An unoaked wine, this medium-bodied red has soft tannins, moderate acidity, and good balance	
● Malbec, Zuccardi, Argentina	28
Intense dark violet color with aromas of plum, dried fig, black cherry, and chocolate	

◐ Merlot, Luna di Luna, Toscana	7/26
Luscious layers of blackberry, raspberry and ripe plum with a abundant forward fruit	
◐ Montepulciano, Frentana Rubesto, Abruzzo	11/35
Red cherry, red currant, peach and black tea aromas. Supple and sweet, with brisk acidity framing the red berry and licorice flavors	
◐ Pinot Nero, Villa Sonoro, Trentino	7/27
Dry, medium-bodied, velvety in the mouth. It becomes well-balanced and tempting	
● Pinot Noir, Schug, California	12/38
Rich bouquet of cherries, berries and hints of spicy new oak. It has flavors reminiscent of black cherry, currant and strawberry, followed by a rich, spicy texture, and a long silky finish	
● Primito, Li Veli IGT, Puglia	8/29
Dense ruby red with a purplish rim, it is immediately intense to the nose with marked aromas of ripe and fleshy red fruits, notably cherries, followed by spicy notes of cinnamon and nutmeg; in the mouth it is full, powerful, smooth and very long, with a well-defined acid streak which makes it fresh and pleasing	
● Ripasso-Valpolicella, Valbella, Veneto	40
Deep ruby in color, with a bouquet recalling red fruit, chocolate and spice, confirmed on a silky, well-balanced, structured palate characterized by appealing roundness, sweet tannins, and unique elegance	
◐ Rosso di Montalcino, San Giorgio, Toscana	49
Ample and complex bouquet with cherry, toast, and chocolate	
◐ Salice Salentino, Riserva Cantele, Puglia	30
Notes of red flowers, the aromas return on the palate transported by confident but not overbearing alcohol. The tannins and fresh acidity work in counterpoint to create a balanced, soft wine	
◐ Super Tuscan, Donna Olimpia, Toscana	10/34
Flavors of cherry, plum, and a touch of spice	
◐ Super Tuscan, Aia Vecchia Lagone, Toscana	36
Intense notes of wild berries, ripe juicy sour cherries, and hints of sweet spices that leave the palate satisfied and pleasantly sweet and dry	
● Valpolicella Classico, Palazzo della Torre, Veneto	45
Fragrant nose with delicate flowery and slightly fruity perfumes, together with hints of spices	

RISERVE (Reserve)

◐ Super Tuscan, Spinetta, Toscana	65
Crushed flowers, sweet dark red fruit, cedar, tobacco, and spices. Firm yet polished tannins support the fruit nicely in this elegant, mid-weight wine	
● Amarone della Valpolicella Classico, Recchia, Veneto	75
Renowned red wine, full-bodied, strong and distinguished. It is dry, noble, with a delicate bouquet, balanced and rich in alcohol. It has a strong flavor and velvety texture with a characteristic vein of bitterness	
● Amarone, Santa Antonio, Veneto	80
Expressive, determined, and masculine, it has intense notes of espresso bean, cinnamon, sweet fruit, and toasted oak. It softens and evolves in a cellar	
● Amorone, Bolla, Piemonte	95
Deep garnet, velvety-red in color with aromas of wild-cherry jam, spice, and hints of cedar. It delivers rich, dry, black-cherry flavors and a finish that is long, round, persistent with cacao and spice	
● Barbaresco, Produttori, Piemonte	75
Spiced, floral aromas delicately woven into a fabric of ripe fruit. Herbal and balsamic overtones emerge, adding further complexity. The wine offers outstanding length, silky tannins, and a fresh, inviting finish	
● Barolo, Damilano, Toscana	70
Barolo shows ripe fruit and spicy oak tones at the back. It boasts a medium build with enticing layers of dried berry fruit, spice, licorice, and wet earth	
● Barolo, Dogliotti, Piemonte	80
Ethereal, with hints of ripe fruits and spices such as prunes, figs, cloves, and traces of vanilla	
● Brunello di Montalcino, Sassetti, Toscana	110
Flavors of cherry, mint, tobacco. Full bodies and harmonic, silky and dry with a long finish	
● Brunello di Montalcino, Ciaccia Piccollomini, Toscana	120
Silky and elegant, offering cherry, raspberry, currant, and violet aromas and flavors. Detailed and firmly structured, with refined tannins. A Brunello of finesse and harmony	