

# CIBOTECA

## FOODPLACE&CAFFÉBAR

### PANINI

BRESAOLA	Bresaola, piave, arugula, oil & lemon	7
BUFALA	Quadrello bufala, tomatoes, salt flakes, oregano, blk pepper	7
COTOLETTA	Veal milanese, dijon mustard, shaved parmesan, mizuna	10
COTTO	Italian ham, brie, marinated artichokes,	8
HOSTARIA	Slow roasted pork belly and pickeld onions	10
MORTADELLA	Mortadella, pistachio pesto, kale, saba	7
IBERICO	Spanish prosciutto, tomato spread, eggplant, queso fresco	9
PROSCIUTTO	San daniele prosciutto, montasio cheese	9
POLLO	Rotisserie chicken, crispy pancetta, tomato, rosemary mayo	8
PORCHETTA	Porchetta, artichokes, truffled mayo	9
SALMONE	Smoked salmon, roasted mushrooms, robiolina	7
CAPO	Capocollo, taleggio cheese, roasted peppers	8
SOPRESSATA	Sopressata, montasio, bean pesto	8
SPECK	Speck, porcini-truffle cream, fontina cheese	8
TOSCANO	Finocchiona, pecorino toscano, tuscan kale	9
TONNO	Tuna conserva, celery root, crispy beets, rosemary mayo	8
PIADINA	Piadina bread, gorgonzola dolce, grilled Treviso	7

# CIBOTECA

## FOODPLACE & CAFFÉBAR

### GASTRONOMIA

Whole <b>Rotisserie</b> jidori chicken	Chicken breast Milanese
Heirloom carrots	Fennel gratin
Parmigiana di melanzane	Lasagna
Heirloom tomatoes marinated	Arancini

### INSALATE

Treviso, frisée, white endive, crispy prosciutto: dates dressing  
 Seasonal greens, oven-dried tomatoes, almonds  
 Arugula, mizuna, avocado, pine-nuts, parmesan crisp

### TAGLIERE

<b>3</b> Cheeses	12	<b>3</b> Meats	14	Both	22
------------------	----	----------------	----	------	----

### SOUP

Preparation changes daily 5

### CROSTINI

**\$2 each**

Gorgonzola, Wild Honey	Porchetta, maldon salt
Prosciutto cotto, robiolina	Artichoke, anchovy
Speck, figs jam	Baccalà'
San danielle	Mortadella, queso fresco, salsa verde
Smoked Salmon, robiolina	Tomato, garlic, basil, olive oil

### VASETTI *homemadetomakeathome*

**\$5 each**

**ANGUILLA** venetian style salt water eel, marinated with onions

**BACCALÀ** venetian style black cod spread

**BEAN PESTO** vegan bean pesto

**CIABATTA** handcrafted, freshly baked Italian bread by

**BREAD LOUNGE**  
HAND-MADE ARTISAN BREADS AND PASTRIES

### BREAKFAST

Granola, Yogurt & Fruit	<b>BREAD LOUNGE</b> HAND-MADE ARTISAN BREADS AND PASTRIES	5
Panettone		4
Croissant Sandwich prosciutto & gruyere		6
Fresh Fruit Plate		7
Freshly Squeezed Orange Juice		3
Fresh Fruit shake		5

*eight a.m. to eight p.m. everyday*  
 606 Broadway Santa Monica, CA 90401  
**CIBOTECA.com** 310.458.3366

# PATISSERIE

by Yukari Kamiya

CAKES	6"	8"	10"	¼ sheet
chocolate cake	\$20	\$28	\$38	\$52
green tea tiramisu	\$20	\$28	\$38	\$52
sesame cheesecake	\$25	\$35	\$45	\$62
opera	\$20	\$28	\$38	
fruit tart (seasonal)	\$25	\$35	\$45	
angel roll	\$18	\$25	\$35	

MOUSSE	6"	8"	10"	¼ sheet
Banana chocolate	\$22	\$30	\$42	\$55
Caffe`	\$18	\$25	\$35	
Grapefruit+champagne	\$18	\$25	\$35	
Gianduja (hazelnut chocolate)	\$22	\$30	\$42	\$55
Mango	\$25	\$35	\$45	
Milk chocolate (Cupola)	\$25	\$35	\$45	

COOKIES		1 bag
Chocochip	Snowball	
Cronflakes	Financier	
Sesame	Madrine	
Fruit tea	nutella	

PASTRY	
Cream puffs	Éclair

POUND CAKES	piccolo	grande	MUFFINS	\$2
Panettone	\$12	\$20	Apricot	
Plain	\$ 8	\$16	Caramel+Banana	
Rum+raisin	\$10	\$18	Chocolate	
			Plain	

CIOCCOLATINI	
Rum	Raspberry cheesecake
Seasalt	Mix nuts
Green tea	Coffee
Sesame	Orange

*fresh roasted*

# DRIP COFFEE

*hand brewed to order*

HOT OR ICED

**GUATEMALA** 3.75 | 6.25 | 15.5

EL TAMBOR *\*\* in season \*\**

MEDIUM • full body • butterscotch, dark chocolate, brown sugar,  
tangerine, apple, tamarind • long finish

**HOUSE BLEND** 3.5 | 6 | 14.5 & 15

TESTA ROSSA *regular or decaf*

BOLD • rich body • dark chocolate, caramel • smooth finish

CUP | PRESS POT | BAG

## BEVANDE DI CAFFÈ

Espresso	3.00
Macchiato	3.50
Caffè Marocchino <i>(baby cappuccino)</i>	4.00
Gibraltar <i>(espresso, milk, served in a Gibraltar glass)</i>	4.00
Caffè Nico <i>(espresso, candied orange, half &amp; half and a sprinkle of cinnamon)</i>	4.50
Caffè Shakerato <i>(espresso, milk, ice, slightly sweetened with dark chocolate and shaken)</i>	5.00
Caffè Frizzante <i>(espresso, sparkling water, ice, slightly sweetened)</i>	4.00

HOT OR ICED	8oz	12oz
Cappuccino	4.25	
Caffè Latte		4.50
Caffè Americano	3.50	3.50
Caffè Mocha	4.75	5.25
Caffè Caramello	4.75	5.25

PROUDLY SERVING CLOVER ORGANIC MILK  
ALL SHOTS ARE DOUBLE RISTRETTO

**BEVERAGES**

<b>Lurisia</b> Italian water BOLLE	5
<b>Lurisia</b> Italian water STILLE	5
Antipodes N.Z. still water	7
Antipodes N.Z. still water	7
Chinotto	6
Orzata	6
Coke Mexican	4
Coke Light	4
Emaerald <i>soft drinks</i>	6
Ice-tea ARGO	6
Blood Orange Chili, California	5
Grapefruit Ginger, California	5 
Peppermint Lemonade, California	5
Vanilla Peach, California	5

## BEER

St. Peter's *Sorghum Beer, Gluten free*

Birrificio l'Olmaia "La Nove"

Napa Smith Organic *Indian Pale Ale*

Birrificio di Como "Birolla"

Birrificio del Ducato "Chimera"

Menabrea "*bionda*"

Birrificio del Ducato "ViaEmilia"

Piccolo Birrificio "Chiostro"

Pausa Caffè "P.I.L.S."

# CIBOTECA

## FOODPLACE&CAFFÉBAR

### BUBBLES (375 ml.)

2011 Moscato “Bricco Quaglia”. La Spinetta  
N.V. Foss Marai, prosecco extra dry (187 ml.)

### WHITE (375 ml.)

2010 Puligny Montrachet “Noyers Brets”, Domaine F&L Pillot (375 ml.)  
2012 Pinot Grigio, Jermann (375 ml.)  
2012 Verdicchio dei Castelli di Jesi, Bucci (375 ml.)  
2009 Sancerre ‘La Moussiere’, Alphonse Mellot (375 ml.)

### RED (375 ml.)

2011 Pinot Noir, Domaine Drouhin (375 ml.)  
2010 Cabernet Sauvignon. Trefethen (375 ml.)  
2008 Tignanello. Antinori (375 ml.)  
2009 Chianti Classico “Cru Rancia”. Felsina (375 ml.)  
2008 Amarone. Venturini (375 ml.)  
2007 St. Estèphe. France. Château Cos d’Estournel (375 ml.)  
2008 Brunello di Montalcino. Altesino (375 ml.)  
2007 Barolo “Brunate. Francesco Rinaldi (375 ml.)

### WHITES bottles

2011 Arneis “Blangé “ Ceretto  
2011 Vermentino di Gallura “Hysoni”. Pedra Majore  
2012 Friulano, Petrusa  
2010 Ribolla Gialla, Damijan  
2011 Chardonnay “Ciampagnis Vieris”, Vie di Romans  
2012 Sauvignon Blanc “Winkl”, Terlan

### REDS bottles

2009 Lacrima di Morro d’Alba “Rubbjano”, Giusti  
2006 Gattinara “Tre Vigne”. Travaglini  
2007 Valpolicella Superiore, Trabucchi d’Illasi  
2010 Cinque Autoctoni, Farnese  
2006 Etna Rosso. Benanti  
2010 Chianti Classico Riserva, Nozzole  
2000 Montepulciano d’Abruzzo Riserva, Santoleri  
2009 Vino Nobile di Montepulciano Nottola