

SUMMER 2011/2012  
**MENU**

**COLAZIONE**

|                                                                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>ROTOLO AL COTTO</b><br>~ leg ham and swiss cheese rolled in brioche pastry                                                                             | 6.0 |
| <b>TOSTINO SPECK</b><br>~ lightly smoked prosciutto and fior di latte cheese toasted sandwich                                                             | 6.9 |
| <b>CROISSANT AL COTTO</b><br>~ leg ham and swiss cheese                                                                                                   | 6.8 |
| <b>FRUTTA FRESCA</b><br>~ fresh fruit salad                                                                                                               | 6.8 |
| <b>CAPRICCIO</b><br>~ brioche roll topped with sesame seeds, filled with bacon loin, scrambled egg, cheese and slow roasted tomatoes                      | 7.5 |
| <b>FLORENTINE BRIOCHE</b><br>~ scrambled egg, spinach and provola cheese in a brioche roll                                                                | 7.5 |
| <b>PANE DI FRUTTA</b><br>~ two thick slices of fruit bread served with butter                                                                             | 4.8 |
| <b>PANE TOAST</b><br>~ two slices of cibo sour dough loaf toasted and served with a choice of spreads (strawberry, apricot, vegemite, marmalade or honey) | 4.2 |
| <b>PICCOLO MUESLI</b><br>~ Cibo bircher muesli with poached pear, rhubarb compote, pistachio and natural yoghurt                                          | 6.5 |
| <b>MUESLI WITH FRESH FRUIT &amp; YOGHURT</b>                                                                                                              | 7.9 |
| <b>PLAIN CROISSANT</b>                                                                                                                                    | 4.0 |

**TIGELLE**

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| <b>PROSCIUTTO</b><br>~ mini bread discs filled with italian prosciutto, rosemary mayonnaise and rocket | 4.5 |
| <b>TARTUFO</b><br>~ mini bread discs filled with mushrooms, parmigiano and truffles                    | 4.5 |

**BRUSCHETTA**

|                                                                                                                      |     |
|----------------------------------------------------------------------------------------------------------------------|-----|
| <b>BRUSCHETTA POMODORINI</b><br>~ roasted cherry tomatoes and goats curd served on char-grilled sourdough bread      | 6.9 |
| <b>BRUSCHETTA FUNGHI</b><br>~ swiss brown mushrooms, thyme and fontina cheese served on char-grilled sourdough bread | 6.9 |

**PIADINA**

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| <b>BOSCAIOLA</b><br>~ leg ham, sautéed mushrooms and melted provola cheese in piadina bread                         | 9.9  |
| <b>CAPOCOLLO</b><br>~ capocollo, mozzarella, wild rocket and Cibo mayonnaise in piadina bread                       | 9.9  |
| <b>PARMIGIANA</b><br>~ baked eggplant in tomato sugo, basil, parmigiano and smoked scamorza cheese in piadina bread | 10.9 |
| <b>ROMAGNA</b><br>~ piadina bread filled with italian prosciutto, eggplant caviar and parmigiano shavings           | 10.9 |

**PANINI**

|                                                                                                                                                                        |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>ARROSTO</b><br>~ roast beef marinated in balsamic vinegar and extra virgin olive oil, shaved parmigiano, rocket and horseradish                                     | 9.5 |
| <b>AIA</b><br>~ marinated roast chicken, lettuce and Cibo mayonnaise                                                                                                   | 9.5 |
| <b>CAPRESE</b><br>~ ciabattina bread filled with fresh tomatoes, fior di latte fresh mozzarella cheese and cos lettuce                                                 | 8.5 |
| <b>COTOLETTA</b><br>~ ciabattina bread filled with crumbed chicken fillet, radish, cos lettuce and celery heart salad dressed with mayonnaise, yoghurt and lemon juice | 9.9 |
| <b>SALMONE</b><br>~ brioche roll topped sesame seeds, filled with smoked salmon, mascarpone, dill and rocket                                                           | 8.5 |
| <b>TIROL</b><br>~ 7 grain panino filled with lightly smoked prosciutto, artichoke paté, parmigiano and rocket                                                          | 8.9 |

**PIZZA**

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| <b>PIZZA ORTOLANA</b><br>~ char-grilled vegetables and goats curd pizza                                  | 7.5 |
| <b>PARIGINA</b><br>~ pizza base filled with tomatoes, ham, mozzarella and topped with crispy puff pastry | 6.5 |

**FOCACCE**

|                                                                                                                                         |      |
|-----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CALABRESE</b><br>~ hot salami, mild provolone cheese, kalamata olive paste and tomato                                                | 11.5 |
| <b>AL COTTO</b><br>~ leg ham, swiss cheese and tomato                                                                                   | 11.0 |
| <b>AL TONNO</b><br>~ tuna, mozzarella, baby spinach, tomato, Cibo mayonnaise and black pepper                                           | 11.0 |
| <b>POLLO</b><br>~ roasted chicken, sun-dried tomato and basil pesto, cibo mayonnaise and melted provola cheese                          | 12.0 |
| <b>VEGETARIANA</b><br>~ sautéed eggplant, zucchini, capsicum, spanish onion, tomato, fresh basil, chilli, olive oil and pecorino cheese | 11.5 |

**PASTI LEGGERI**

|                                                                                                                                          |     |
|------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>TRAMEZZINI ORIGINALI</b><br>~ tuna, boiled egg, pickles, Cibo mayonnaise and lettuce sandwich                                         | 7.9 |
| <b>TRAMEZZINI FRITTATA</b><br>~ baby spinach, caramelized red onion and parmigiano frittata, with tomato and lettuce on multigrain bread | 7.9 |
| <b>RIPIENA DI SPINACI</b><br>~ baked light puff pastry filled with sautéed spinach and melted cheese                                     | 6.9 |
| <b>TUBO AL TONNO</b><br>~ tuna, tomato, cos lettuce and balsamic mayonnaise wrapped in piadina bread                                     | 9.5 |
| <b>TUBO POLLO</b><br>~ chargrilled chicken breast, roasted capsicums, cos lettuce and balsamic mayonnaise wrapped in piadina bread       | 9.9 |

**INSALATA**

|                                                                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>MISTA</b><br>~ cos lettuce, tomato, olives, boiled egg, cucumber and red onion                                                                              | 10.9 |
| <b>GHIOTTA</b><br>~ tuna, cos lettuce, tomato, olives, boiled egg, cucumber and red onion                                                                      | 12.9 |
| <b>COUSCOUS</b><br>~ couscous, cannellini beans, roasted vegetables, baby spinach, rocket and shaved parmigiano                                                | 11.5 |
| <b>INSALATA DI POLLO</b><br>~ char-grilled chicken fillet, steamed cocktail potates, green beans, snow pea tendrils, cherry tomatoes with salsa verde dressing | 13.5 |

## PASTICCERIA

|                                                                                                                                |     |
|--------------------------------------------------------------------------------------------------------------------------------|-----|
| PAVÉ CIOCCOLATA<br>~ dark chocolate with crushed hazelnuts, hazelnut paste and chocolate sponge                                | 5.9 |
| BAVARESE AL MANGO<br>~ mango and coconut mousse, coconut sponge, mango jelly and toasted coconut                               | 4.9 |
| LAMPONI<br>~ raspberry and white chocolate mousse and raspberry compote                                                        | 5.9 |
| DELIZIA DI FRAGOLE<br>~ strawberry mousse layered with jaconde sponge and finished with raspberry jelly and fresh strawberries | 5.9 |
| RICOTTA KRAFEN<br>~ small brioche pastry bun, filled with sweet ricotta                                                        | 3.7 |
| AMARENA KRAFEN<br>~ small brioche bun, filled with wild cherry jam                                                             | 3.7 |
| PANZEROTTI<br>~ sweet bun filled and baked with sweet ricotta and dusted with icing sugar                                      | 4.2 |
| ROTOLO AL LIMONE<br>~ lemon wine custard, vanilla sponge and white chocolate ganache                                           | 4.9 |
| COPPETTA MIRTILLI<br>~ blueberry and cherry compote, custard and thin layer of sponge                                          | 4.9 |
| TRANCIO CIOCCOLATA<br>~ moist chocolate cake topped with ganache                                                               | 4.9 |
| CORNETTO CREMA<br>~ croissant filled with italian custard                                                                      | 4.5 |
| ÉCLAIR PISTACCHIO<br>~ éclair filled with pistachio custard, topped with white chocolate                                       | 4.2 |
| ÉCLAIR NOCCIOLE<br>~ éclair filled with hazelnut custard, topped with chocolate                                                | 4.2 |
| ZUPPA INGLESE<br>~ lemon and chocolate custard sponge soaked in cherry syrup and chocolate ganache                             | 5.5 |
| SFOGLIATELLE<br>~ crispy outer shell filled with low fat ricotta, orange and cinnamon oil                                      | 4.2 |
| FROLLA<br>~ a butter shortbread pastry filled with ricotta and vanilla custard                                                 | 4.2 |
| BOMBOLONI CREMA<br>~ light dough filled with Italian custard                                                                   | 4.0 |
| BOMBOLONI GIANDUIA<br>~ light dough filled with hazelnut and chocolate spread                                                  | 4.0 |
| CANNOLI SICILIANI<br>~ crispy pastry roll, lined with chocolate, filled with vanilla ricotta and pistachio nuts                | 4.2 |
| CANNOLI TRADIZIONALI<br>~ crispy pastry roll, lined with chocolate, filled with vanilla and chocolate custard                  | 4.2 |
| TATIN DI PERE<br>~ pear, custard and pistachio tart tartin                                                                     | 4.5 |
| TORTINO ALL' ARANCIA<br>~ fresh pureed orange and almond cake with a lemon curd icing                                          | 4.7 |
| TORTINO DI FICHI E NOCI<br>~ moist cake with caramelized figs and walnuts                                                      | 4.9 |
| TORTINO CIOCCOLATO<br>~ moist chocolate cake                                                                                   | 4.9 |
| FRIANDS<br>~ blueberry and apricot                                                                                             | 3.5 |
| PERE E MANDORLA<br>~ crispy pear and almond slice                                                                              | 4.2 |
| DANESE ALLE MELE<br>~ apple and custard danish                                                                                 | 4.0 |

|                                                                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| DANESE CREMA E SULTANA<br>~ custard and sultana scroll                                                                                                  | 4.0 |
| PANE DI CIOCCOLATA<br>~ rolled danish pastry filled with chocolate                                                                                      | 4.0 |
| CIBO CUP CAKE                                                                                                                                           | 3.5 |
| BISCOTTI<br>~ mezzaluna; baci di dama; hazelnut macaron; pistachio macaron; biscotti di mandorle; cantucci di prato; brutti e belli; cedrinin; viennese | 2.5 |

## TORTE

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| TORTA AL LIMONE<br>~ lemon curd tart with fondant icing                                    | 5.9 |
| TORTA AL FORMAGGIO<br>E ALBICOCHE<br>~ apricot cheesecake with apricot jam and nut praline | 5.9 |
| PEZZO DI PASSIONE<br>~ passionfruit cheesecake                                             | 5.9 |
| TIRAMISU<br>~ light italian sponge cake dipped in coffee, layered with mascarpone cheese   | 5.9 |

## MIGNONS

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| SMALL CAKES<br>~ rum baba; traditional cannoli; siciliani cannoli; éclair | 3.2 |
|---------------------------------------------------------------------------|-----|

## TARTS

|                                                  |     |
|--------------------------------------------------|-----|
| CROSTATINA AL LIMONE<br>~ lemon tartlet          | 4.9 |
| CROSTATINA DI FRUTTA<br>~ seasonal berry tartlet | 4.9 |

## CAFFÉ

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| CIBO ESPRESSO<br>~ classic Italian espresso                               | 2.9 |
| RISTRETTO<br>~ restricted espresso                                        | 2.9 |
| AMERICANO<br>~ long espresso                                              | 2.9 |
| CAPPUCCINO                                                                | 3.5 |
| CAFFÉ LATTE                                                               | 3.5 |
| LONG BLACK                                                                | 3.5 |
| FLAT WHITE                                                                | 3.5 |
| HOT CHOCOLATE                                                             | 3.5 |
| MOCHACCINO                                                                | 4.1 |
| MACCHIATONE<br>~ 1/2 latte                                                | 3.3 |
| MACCHIATO                                                                 | 3.2 |
| MACCHIATO LUNGO<br>~ long macchiato                                       | 3.2 |
| MAROCCHINO<br>~ macchiato, froth and bitter cocoa                         | 3.3 |
| ZABACCINO<br>~ marsala and egg flavoured cappuccino                       | 4.3 |
| CIBOCCINO<br>~ hazelnut flavoured cappuccino                              | 4.3 |
| VIENNA COFFEE/CHOCOLATE                                                   | 4.5 |
| CIOCCOLATA ITALIANA<br>~ thick Italian hot chocolate with a dash of cream | 4.6 |
| CHAI LATTE                                                                | 4.0 |
| CAFFÉ GHIACCIATO<br>~ espresso on ice                                     | 3.5 |
| ICED COFFEE/CHOCOLATE:<br>~ caffè                                         | 4.7 |
| ~ grande                                                                  | 5.4 |
| ~ alto                                                                    | 6.2 |
| CAFFÉ LATTE FREDDO<br>~ caffè latte on ice                                | 3.7 |
| FRAPPÉ CAFFÉ<br>~ doppio espresso, sweetened and blended with ice         | 6.0 |

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| CAFFÉ SHAKERATO<br>~ espresso, sweetened with ice and shaken vigorously | 3.8 |
| AFFOGATO<br>~ vanilla gelato doused with espresso                       | 6.2 |
| MINI AFFOGATO<br>~ a mini version of affogato                           | 4.1 |
| BABYCINO                                                                | 1.7 |

## EXTRAS

|                     |     |
|---------------------|-----|
| SOY MILK<br>~ caffè | 0.6 |
| ~ grande            | 0.7 |
| ~ alto              | 0.8 |
| DECAF               | 0.6 |
| GRANDE              | 0.8 |
| ALTO                | 1.8 |
| EXTRA SHOT          | 0.8 |

## INFUSED TEA

|                                                                                                                       |     |
|-----------------------------------------------------------------------------------------------------------------------|-----|
| CUP OF TEA<br>~ english breakfast; earl grey; peppermint; camomile; quince sencha china green sencha; prosperity chai | 3.3 |
| POT OF TEA                                                                                                            | 5.9 |

## SUCCHI

|                                                             |     |
|-------------------------------------------------------------|-----|
| SPREMUTA DI ARANCIA<br>~ freshly squeezed orange juice      | 5.0 |
| SPREMUTA DI POMPELMO<br>~ freshly squeezed grapefruit juice | 5.5 |
| SELECTION OF FRUIT NECTARS                                  | 3.4 |

## BEVANDE

|                              |     |
|------------------------------|-----|
| MINERAL WATER<br>~ 250ml     | 3.2 |
| ~ 750ml                      | 5.2 |
| ~ 1ltr                       | 5.5 |
| SPRING WATER<br>~ 500ml      | 3.5 |
| ~ 1500ml                     | 5.7 |
| ASSORTED ITALIAN SOFT DRINKS | 3.5 |
| BOTTLED SOFT DRINKS          | 3.5 |
| ICED TEA<br>~ peach/lemon    | 3.8 |

## GEL-LATTE

### GELATO SMOOTHIES

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| CAFFÉ MANDORLA<br>~ scorched almond gelato and fresh espresso shot blended with milk and ice | 6.9 |
| FRUTTA MISTA<br>~ banana, strawberry and mango gelato blended with milk and ice              | 6.9 |

## GELATO SHAKES

|                                                   |           |
|---------------------------------------------------|-----------|
| ~ your choice of gelato flavour blended with milk | 5.5       |
| ALTO<br>~ a little more gelato shake              | EXTRA 0.8 |

## GELATERIA

|                                                           |      |
|-----------------------------------------------------------|------|
| WAFFLE CONE                                               | 5.2  |
| COPPA:<br>~ tiny                                          | 4.3  |
| ~ small                                                   | 5.3  |
| ~ medium                                                  | 6.3  |
| ~ large                                                   | 7.0  |
| CIBO GELATO A CASA<br>TAKE HOME PACKS:<br>~ small mattone | 11.9 |
| ~ medium mattone                                          | 19.9 |
| ~ large mattone                                           | 26.0 |