

CIBO!

Welcome to our little corner of Italy!

Cibo literally translates from the Italian language into “ food” and food is our way of life.

We serve genuine Italian dishes crafted with passion, mastery and creativity under the supervision of Diego, our Italian Chef.

We pride ourselves in offering the most authentic Italian dining experience through honest, heartwarming and delicious flavors.

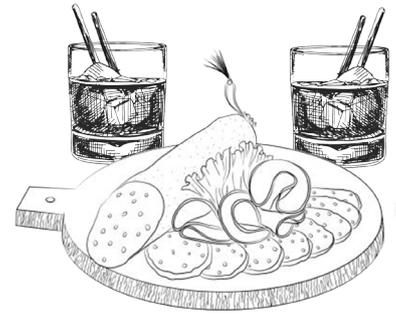
Home made **pasta**, premium **meats**, fine **wines**, artisanal **breads** and **pastries** are just a few of the items that we offer.

We hope you enjoy as much as we do,

Buon Appetito!

APERITIVO

Negroni	130k	Americano	120k
<i>Gin, Campari, Vermouth</i>		<i>Prosecco, Campari, Vermouth</i>	
Negroni Barrel Aged	150k	Red wine Spritz	100k
<i>Gin, Campari, Vermouth, barrel aged for 2 months in American oak</i>		<i>Red wine infused gin, tonic</i>	
Campari / Aperol spritz	120k	Rosemary – Lemon Fizz	95k
<i>Bitters of your choice, Prosecco, soda</i>		<i>Rosemary syrup, limoncello, lemon juice, soda</i>	



OUR ARTISANAL COLD CUTS

Prosciutto crudo	<i>100g /</i> 60k	Cured lonzino ham	<i>100g /</i> 57k
Cured beef bresaola	<i>100g /</i> 65k	Pancetta	<i>100g /</i> 57k
Prosciutto cotto	<i>100g /</i> 55k	Artisanal cheese board	<small>small</small> 90k <small>reg</small> 130k
Porchetta ham	<i>100g /</i> 57k	Cold cuts selection	<small>small</small> 80k <small>reg</small> 120k

Served with garlic crostini and homemade giardiniera

SNACKS

Olives <small>VEG</small>	50k	Grissini	50k
<i>Marinated Sicilian olives</i>		<i>Grissini, truffled mascarpone cheese, Bresaola</i>	
Music Paper <small>VEG</small>	35k	Bruschetta <small>VEG</small>	45k
<i>Paper-thin rosemary and sea salt cracker, olives tapenade</i>		<i>Toasted focaccia, cherry tomatoes, burrata cheese</i>	
Lasagna Bites <small>VEG</small>	60k	Crostini	50k
<i>Golden crispy lasagna bites, Parmigiano dip</i>		<i>Tuscan chicken liver pate' on garlic crostini, tomato jam</i>	

ANTIPASTI

Vitello tonnato	70k	Roasted Porchetta ham	70k
<i>Thinly sliced veal tenderloin, tuna sauce, crispy capers</i>		<i>Fennel oil, wild rucola, home made bacon-apple jam</i>	
Burrata cheese <small>VEG</small>	90k	Angus beef Carpaccio	65k
<i>Marinated heirloom tomatoes, caprese sauce, basil oil, aromatic crumbs</i>		<i>Truffle mayo, wild rucola, Parmigiano cheese</i>	
Fritto Misto	85k		
<i>Golden crispy baby squid, red mullet, shrimp, white bait, spicy mayo</i>			

BREAD

Focaccia	28k
<i>Freshly made every morning, served with extra virgin olive oil and balsamic vinegar</i>	
Bread basket	30k
<i>An assorted selection from the daily display</i>	
Potatoes Bun	16k
<i>Parmesan cheese, rosemary</i>	

SOUPS

Tortellini in brodo	<small>small</small> 50k <small>reg</small> 75k
<i>Handmade pork & Parmigiano cheese tortellini in rich, clear chicken broth</i>	
Black truffle soup <small>VEG</small>	<small>small</small> 40k <small>reg</small> 65k
<i>Potatoes, leek & black truffle soup</i>	
Cream of Pumpkin <small>VEG</small>	<small>small</small> 35k <small>reg</small> 60k
<i>Rich, silky pumpkin soup, crunchy crostini</i>	

SALADS

Just greens <small>VEG</small>	60k
<i>Rucola, lettuce, green beans, asparagus, green apple, fresh herbs in Sherry dressing</i>	
Caesar salad <small>VEG</small>	65k
<i>Romaine lettuce, focaccia crumbs, Caesar dressing, Parmigiano, soft poached egg</i>	
add crispy bacon or chicken	+15k
Fennel & Orange salad <small>VEG</small>	65k
<i>Shaved fennel, fresh orange, roasted almonds, citrus dressing</i>	
add tiger prawns	+30k

All prices are subject to 10% taxes and 6 % service charges

PASTA



All of our pasta are handmade

<p>*Pappardelle 75k in ragu' sauce <i>Authentic slow cooked Bolognese beef & pork ragu', aged Parmigiano</i></p>	<p>*Squid Ink Tonnarelli 95k in prawns sauce <i>Tiger prawns, touch of chilli, garlic, white wine, octopus bottarga</i></p>	<p>*Fettuccine VEG 100k in truffle sauce <i>Sauteed' mushrooms ragu', black truffle</i></p>
<p>*Lasagna 75k alla bolognese <i>Baked pasta sheets layered with béchamel and 12 hours cooked Bolognese ragu'</i></p>	<p>Tortelloni VEG 75k with pumpkin <i>Sage butter, aged Parmigiano cheese fondue, roasted almonds</i> add pancetta +15k</p>	<p>Tagliolini VEG 70k in gorgonzola sauce <i>Handcut Tagliolini in creamy Gorgonzola sauce</i> add pork sausage or prosciutto crudo ham +15k</p>
<p>Spaghetti VEG 60k in aglio olio sauce <i>Sautéed in our spicy signature chili and garlic sauce</i> add prawns +30k</p>	<p>Ravioli VEG 70k with ricotta & spinach <i>Butter sauce, lemon breadcrumbs</i></p>	<p>Potato gnocchi VEG 65k in cherry tomato sauce <i>Cherry tomatoes, basil, fresh burrata</i></p>
<p>*Cibo signature dish</p>	<p> Gluten free pasta Available on request</p>	<p> Great Italian classics Tomato & fresh basil, Carbonara, Arrabbiata, Amatriciana Always Available</p>

MAIN COURSES

<p>Roasted Porchetta 125k <i>Crackling skin, balsamic glaze, red onion jam, rucola salad</i></p>	<p>Lamb shank 225k <i>350 g of Australian shank, slow roasted, served with sauteed greens, potato wedges</i></p>
<p>Spring chicken 115k <i>Grilled whole baby chicken, crispy potatoes, grain mustard aioli</i></p>	<p>Beef cheek Brasato 130k <i>Overnight braised in Sangiovese wine, truffled potatoes puree', capsicum peperonata</i></p>

DRY AGED MEATS

<p>Premium selected Wagyu cuts from our Dry Ager cooked to your liking</p>
<p>T-bone steak MB6 100g / 98k</p>
<p>Angus ribeye MB6 100g / 120k</p>

SIDES

<p>Potato wedges VEG 35k <i>Golden crispy wedges, homemade mayonnaise</i></p>	<p>Sauteed Greens VEG 30k <i>Sauteed seasonal greens, garlic & olive oil</i></p>	<p>Green Beans 30k <i>Sauteed green beans, cured pancetta</i></p>
<p>Truffled Mashed Potatoes VEG 30k <i>Soft and creamy potatoes, truffle butter</i></p>	<p>Asparagus VEG 30k <i>Pan-roasted asparagus, black pepper</i></p>	<p>Shoestring Potatoes VEG 35k <i>Shoestring potatoes, homemade mayonnaise</i></p>

DESSERTS

<p>Tiramisu 40k <i>Espresso infused biscuit, mascarpone mousse, dark chocolate</i></p>	<p>Bomboloni 30k <i>Choose between crema pasticcera or nutella</i></p>	<p>Lemon cheesecake 40k <i>Berries jam, candied lemon</i></p>
<p>Dark Chocolate mousse 40k <i>Salted caramel chocolate mousse in a jar</i></p>	<p>Chamomile & Honey semifreddo 40k <i>Crunchy honeycomb, vanilla crumble</i></p>	<p>Take a look at our counter for daily selection!</p>

*Would you like to have our food in
the comfort of your home?*

*We offer **free home delivery**
within 3 km.*

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personalized **birthday cake**,
a **cooking class**?*

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