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Cibo Wine Bar- King St.

Celebrate your next event in the heart of Toronto's vibrant King Street, where Cibo Wine Bar combines rustic Italian charm with lively urban energy. The inviting space features exposed brick, warm wood, and glowing accents, creating an atmosphere that's both timeless and contemporary. Perfect for any occasion — from intimate gatherings to lively celebrations — Cibo offers the perfect backdrop for unforgettable moments shared with great company, food, and wine.

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OpenTable
Diners' Choice
2024





Rustic Italian Flare

Cibo Wine Bar celebrates the heart and soul of Italian cuisine — bold flavours, simple ingredients, and dishes made to be shared. The menu showcases the best of Italy, from handcrafted pastas and wood-fired pizzas to fresh seafood and perfectly grilled meats. Every plate reflects a respect for tradition and a passion for quality, blending classic recipes with modern touches. Just like the food, the atmosphere is warm and inviting — the perfect place to gather, indulge, and savour authentic Italian dining at its finest.

Capacities:

Torino | 14 Seated
Toscana | 16 seated
Verona | 12 Seated

Milano | 28 Seated
Lounge | 110 Standing





Menu Package Styles

These menus have been thoughtfully curated to offer a well-balanced selection of dishes, allowing you and your guests to enjoy a variety of the best that Cibo Wine Bar has to offer. For all group bookings we require pre-selecting a menu as it allows for an elevated and seamless dining experience. Menu items may be substituted upon request; however, all substitutions must be reviewed and confirmed in advance by your event coordinator. Please note that changes to the menu may be subject to a price increase as individual dishes are not of equal value.

Choice of

Our Choice of Menus offers a more traditional seated dining experience, with the first course served to the centre of the table for guests to share and enjoy together, followed by an individual entrée selected by each guest. This allows everyone to choose their preferred entrée from the available menu options while still enjoying a shared dining experience to begin the meal. This style of service offers a more structured approach to dining, while providing guests with the flexibility to select an entrée that best suits their individual preferences.



DINNER MENU 1

$75 per person

ANTIPASTO (TO SHARE)

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano, shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI (CHOOSE ONE)

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinegar, extra virgin olive oil

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

OR

MELANZANE

baked eggplant, melted bocconcini, parmigiano reggiano, light tomato sauce

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SECONDI (CHOOSE ONE)

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted mozzarella, parmigiano reggiano, tomato sauce, rapini, roasted fingerling potatoes

OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

OR

RISOTTO

porcini mushrooms and truffle oil

DOLCI (CHOOSE ONE)

CHOCOLATE BACI BOMB

hazelnut praline

OR

TIRAMISU

a Venetian classic

OR

VANILLA BEAN PANNACOTTA

strawberry, prosecco fizz

*Prices are subject to applicable gratuity and taxes.

DINNER MENU 2

$85 per person

ANTIPASTO (TO SHARE)

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano, shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI (CHOOSE ONE)

GRILLED CALAMARI

whole grilled calamari, mixed greens, diced tomatoes, extra virgin olive oil, lemon juice

OR

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar

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SECONDI (CHOOSE ONE)

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted mozzarella, parmigiano reggiano, tomato sauce, rapini, roasted fingerling potatoes

OR

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

OR

ORECCHIETTE

rapini, spicy Italian sausage, fontina, parmigiano reggiano, garlic, extra virgin olive oil

OR

GNOCCHI

gorgonzola cream sauce, parmigiano reggiano

DOLCI (CHOOSE ONE)

CHOCOLATE BACI BOMB

hazelnut praline

OR

TIRAMISU

a Venetian classic

OR

LEMON RICOTTA CHEESCAKE

black cherries, white chocolate shavings

*Prices are subject to applicable gratuity and taxes.

DINNER MENU 3

$90 per person

ANTIPASTO (TO SHARE)

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

BRUSCHETTA

tomatoes, garlic, oregano, shavings of parmigiano reggiano, balsamic glaze

+

POLENTA FRIES

gorgonzola dip + spicy marinara

PRIMI (CHOOSE ONE)

INSALATE

arugula, radicchio, endive, sliced portobello mushrooms, shaved parmigiano reggiano, lemon, extra virgin olive oil

OR

BEEF CARPACCIO

thinly sliced raw beef, arugula, shavings of parmigiano reggiano, extra virgin olive oil, lemon juice

OR

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar

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SECONDI (CHOOSE ONE)

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted mozzarella, parmigiano reggiano, tomato sauce, rapini, roasted fingerling potatoes

OR

BRANZINO

oven baked whole fish, lemon, extra virgin olive oil, asparagus

OR

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs, gorgonzola polenta, crispy onion

OR

RAVIOLI

stuffed with lobster, lemon, béchamel, lobster cream sauce

OR

RISOTTO

porcini mushrooms, truffle oil

DOLCI (CHOOSE ONE)

CHOCOLATE BACI BOMB

hazelnut praline

OR

TIRAMISU

a Venetian classic

OR

VANILLA BEAN PANNACOTTA

strawberry, prosecco fizz

*Prices are subject to applicable gratuity and taxes.



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