

cibo

WINE BAR

522 King St W

416-504-3939

events.king@cibowinebar.com

cibowinebar.com



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.



LUNCH MENU 1

$55 per person

Pick one choice each:

PRIMI

MELANZANE
baked eggplant, melted bocconcini, parmigiano reggiano, light tomato sauce
OR
ORGANIC MIXED GREENS
cherry tomatoes, balsamic vingegar, extra virgin olive oil

SECONDI

DIAVOLA PIZZA
tomato, mozzarella, spicy calabrese salami, roasted red peppers
OR
RISOTTO
sundried tomato + almond pesto, blistered tomato, parmigiano reggiano, spinach
OR
FUSILLI
chicken, porcini mushrooms, light cream sauce

DOLCI

TIRAMISU
a Venetian classic
OR
LEMON RICOTTA CHEESECAKE
black cherries, white chocolate shavings

*Prices are subject to applicable gratuity and taxes.

LUNCH MENU 2

$60 per person

Pick one choice each:

PRIMI

INSALATE CESARE
croutons, bacon, parmigiano reggiano
OR
SHRIMP DIAVOLA
black tiger shrimp, spicy wine + garlic tomato sauce

SECONDI

RISOTTO
porcini mushrooms, truffle oil
OR
ORECCHIETTE
rapini, spicy Italian sausage, fontina, parmigiano reggiano, garlic, extra virgin olive oil
OR
AMERICANA PIZZA
tomato, mozzarella, pepperoni, mushroom, green peppers

DOLCI

TIRAMISU
a Venetian classic
OR
VANILLA BEAN PANNACOTTA
strawberry, prosecco fizz

*Prices are subject to applicable gratuity and taxes.

LUNCH MENU 3

$65 per person

Pick one choice each:

PRIMI

GRILLED CALAMARI
grilled whole calamari, mixed greens, diced tomatoes, extra virgin olive oil, lemon juice
OR
ORGANIC MIXED GREENS
cherry tomatoes, balsamic vinegar, extra virgin olive oil
OR
CAPRESE
mozzarella di bufala, vine ripened tomatoes, basil, extra virgin olive oil, balsamic vinegar

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SECONDI

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, white truffle oil

DOLCI

TIRAMISU
a Venetian classic
OR
LEMON RICOTTA CHEESECAKE
black cherries, white chocolate shavings

*Prices are subject to applicable gratuity and taxes.



25 British Columbia Road
info@libertygroup.com
416-542-3789