

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The ceiling features exposed wooden beams and several black track lights. The walls are made of stone, with arched alcoves in the background. The floor is made of wide-plank wood. In the foreground, there are several wooden tables set with wine glasses, bottles of olive oil, and folded napkins. A large potted plant with red flowers is visible in the middle ground. The overall lighting is warm and intimate.

cibo
WINE BAR

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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.





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.

Family Style

Our Family Style service is a traditional Italian way of dining, where all items included in your selected menu are served to the centre of the table for guests to share and enjoy at their own pace. This is still a complete, multi-course meal, allowing guests to experience a variety of dishes rather than selecting a single plated entrée. Family Style dining offers a more social and relaxed experience, encouraging guests to share, try different dishes, and enjoy the meal together, something we feel is truly at the heart of Italian dining.



SOCIAL MENU 1

\$60 per person

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

INSALATE

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

+

MELANZANE

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

ARANCINI

rice balls stuffed with meat ragu, melted mozzarella

+

FRIED CALAMARI

garlic mayo + spicy marinara

GNOCCHI

ricotta cheese, tomato sauce, parmigiano reggiano

+

ORECCHIETTE

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

+

PENNE ALLA VODKA

rosé vodka cream sauce, pancetta

+

RISOTTO

with porcini mushrooms and truffle oil

CHEF'S SELECTION DESSERT PLATTER

*Prices are subject to applicable gratuity and taxes.

SOCIAL MENU 2

\$80 per person

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

INSALATA

radicchio + endive, sweet gorgonzola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra virgin olive oil

+

CAPRESE

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

+

ARANCINI

rice balls stuffed with meat ragu, melted mozzarella

FUNGHI

grilled portobello, oyster + cremini mushrooms extra virgin olive oil, truffled balsamic vinegar

+

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

+

POLPETTINE

mini meatballs in tomato sauce

SEAFOOD LINGUINE

fresh clams, mussels, calamari, tiger shrimp, light tomato sauce

+

RISOTTO

with sundried tomato + almond pesto, blistered tomato, parmigiano reggiano, spinach

+

POLLO PARMIGIANA

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

+

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs, gorgonzola polenta, crispy onions

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESSERT PLATTER

*Prices are subject to applicable gratuity and taxes.

SOCIAL MENU 3

\$95 per person

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

ARANCINI

rice balls stuffed with meat ragu, melted mozzarella

+

FUNGHI

grilled portobello, oyster + cremini mushrooms extra virgin olive oil, truffled balsamic vinegar

+

GRILLED OCTOPUS

mixed greens, raddichio, purple potato, green beans, fried capers, lemon juice

+

POLPETINNE

mini meat balls in tomato sauce

GNOCCHI

gorgonzola cream sauce, parmigiano reggiano

+

RAVIOLI

stuffed with lobster, lemon, béchamel lobster cream sauce

+

ORECCHIETTE

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

CHIANTI BRAISED SHORT RIBS

porcini crusted beef short ribs, gorgonzola polenta, crispy onions

+

POLLO PARMIGIANA

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

+

SALMONE FRESCO ATLANTICO

fresh Atlantic salmon, grilled asparagus, fennel + orange salad

+

SEASONAL VEGETABLES

CHEF'S SELECTION DESSERT PLATTER

*Prices are subject to applicable gratuity and taxes.



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