

CIBO CIBO CIBO CIBO CIBO

*cibo*  
WINE BAR

133 Yorkville Ave

416-925-2143

[events.yorkville@cibowinebar.com](mailto:events.yorkville@cibowinebar.com)

[cibowinebar.com](http://cibowinebar.com)



## Cibo Wine Bar- Yorkville Ave

Celebrate your next event in the heart of Yorkville, where Cibo Wine Bar brings a refined Italian spirit to one of Toronto's most stylish neighbourhoods. With its warm, sophisticated interiors, rich textures, and inviting atmosphere, Cibo Yorkville offers an elegant yet effortlessly lively setting for every occasion. From intimate dinners and cocktail gatherings to lively celebrations, the space sets the stage for memorable moments over exceptional Italian cuisine, wine, and great company.





## Upscale Italian Eatery

Cibo Wine Bar brings the warmth and soul of Italian cuisine to Yorkville, pairing time-honoured flavours with a refined, contemporary approach. The menu celebrates handcrafted pastas, wood-fired pizzas, fresh seafood, and expertly prepared meats, all made with quality ingredients and designed to be shared. Rooted in tradition yet effortlessly modern, every dish reflects Cibo's passion for authentic Italian dining. Paired with an inviting atmosphere and an exceptional wine selection, it's a place to gather, indulge, and savour every moment.

### Capacities:

Napoli | 40 Seated Social Table | 18 Seated

Florance | 16 seated Lower Level | 150 Seated, 200 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 vinegar, extra virgin olive oil

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## 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

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## DOLCI

### TIRAMISU

a Venetian classic

OR

### LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

## 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

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### 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

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### DOLCI

#### TIRAMISU

a Venetian classic

OR

#### VANILLA BEAN PANNACOTTA

strawberry, prosecco fizz

## 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

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### DOLCI

#### TIRAMISU

a Venetian classic

OR

#### LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings



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