

NYC RESTAURANT WEEK SUMMER 2023  
DINNER PRIX FIXE 3 COURSE \$45

2418  
BROADWAY

NYC  
CIBOEVINONY.COM

*Cibo e Vino*

STARTERS

CHOOSE ONE

CAULIFLOWER

CRISPY CAULIFLOWER, TRUFFLE BÉCHAMEL

BABY GEM SALAD

WATERMELON RADISH, BABY CARROTS, SESAME SEEDS, ALMONDS & CITRUS DRESSING ,

MUSSELS

WHITE WINE, SHALLOTS, GARLIC & FRIES

ENTRÉE

CHOOSE ONE

PENNE ALLA VODKA

CREAMY TOMATO SAUCE WITH VODKA

TAGLIATELLE BOLOGNESE

TRADITIONAL BEEF RAGÙ, PARMIGIANO

BRANZINO

PAN SEARED FILET, CAULIFLOWER, MIX CHERRY TOMATOES, SANTORINI CAPERS,  
EGGPLANT & OLIVES

DESSERTS

CHOOSE ONE

TIRAMISU

MASCARPONE CHEESE, ESPRESSO BACARDI

LEMON TART

PASTRY FILLED WITH CREAM, PEANUTS, ALMONDS



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES ; RESERVATIONS (212) 362 0096 OR OPENTABLE

NYC RESTAURANT WEEK SUMMER 2023  
BRUNCH PRIX FIXE 2 COURSE \$30

2418  
BROADWAY

*Cibo e Vino*

NYC  
CIBOEVINONY.COM

**STARTERS**

---

CHOOSE ONE

**CAULIFLOWER**

CRISPY CAULIFLOWER, TRUFFLE BÉCHAMEL

**BABY GEM SALAD**

WATERMELON RADISH, BABY CARROTS, SESAME SEEDS, ALMONDS & CITRUS DRESSING ,

**BEEF SALAD**

GRAPEFRUIT, TOASTED PISTACHIOS, RICOTTA CHEESE, ORANGE SEGMENTS

**ENTRÉE**

---

CHOOSE ONE

**FRENCH TOAST**

SEASONAL FRUITS, VERMONT MAPLE SYRUP

**OMELETTE**

FONTINA, MUSHROOMS, SPINACH

**SPAGHETTI CARBONARA**

PANCETTA, EGGS, PARMESAN



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES ; RESERVATIONS (212) 362 0096 OR OPENTABLE