

OPEN 7 DAYS
11:30AM-LATE

CIBARIA

With Love, To Share

FOLLOW US
@CIBARIAMANLY

CRUDERIA

Raw

SYDNEY ROCK OYSTERS^a

Chardonnay vinegar, eschalot mignonette • 7ea

SCALLOPS^m

Lemon oil, finger lime, chervil, ocean trout roe • 12ea

OLASAGASTI ANCHOVIESⁱ

Stracciatella, roasted cherry tomatoes • 22

YELLOWFIN TUNA CRUDO^a

Smoked Yarra Valley salmon roe, green chilli, parsley • 32

KINGFISH CRUDO^a

Citrus, fennel, pickled cucumber • 29

SALUMERIA

Cured Meats

CULACCIA

Best part of the premium aged Parma prosciutto made only with the rump • 29

MORTADELLA • 18

SALAME FELINO • 16

WAGYU BEEF BRESAOLA

Air-dried, Stone Axe salted Wagyu beef (MS 7/9) • 33

'NDUJA

Spreadable, served with Sardinian flat bread • 18

LARDO DI COLONNATA ALLE ERBE

Spreadable, served with Sardinian flat bread • 16

FRIGGITORIA

Fried Dishes

CRAB FRITTERS^a

Spicy mayonnaise, aromatic herb salad (2 pieces) • 22

LASAGNA FRITTERS (2 pieces) • 16

EGGPLANT PARMIGIANA FRITTERS (2 pieces) • 14

FRITTO MISTO^m

Green royal red prawns, calamari • 34

ANTIPASTERIA

Deli

CIBARIA'S GORGONZOLA AL CUCCHIAIO TROLLEY

Malfroy's Gold honey
(spooned and drizzled tableside) • 32

KING PRAWNS IN SALSA ROSA (5 pieces)^a

Cocktail sauce, finger lime, baby gem lettuce • 38

PRESERVED GRILLED ARTICHOKES

Chickpea and cannellini bean purée, mint pangrattato • 24

VANNELLA BUFFALO MOZZARELLA

Peas and beans, Amalfi lemon, basil • 29

CLASSIC VITELLO TONNATO

Poached veal, tuna mayonnaise, capers, pine nuts • 29

BISTECCHERIA

Wood Grill

CHARGRILLED AQUINA MURRAY COD^a

Rio Vista lemon olive oil, capers, finger lime, dill • 13/100g

DRY-AGED SWORDFISH^a

Lime emulsion, chargrilled broccoli leaves, shallot oil • 52 (Fillet)

SOUTH AUSTRALIAN KING PRAWNS (5 PIECES)^a

Prawn emulsion, parsley, lemon, Rio Vista extra virgin olive oil • 52
Add an extra prawn • 11 each

BUTTERFLIED SPATCHCOCK ALLA CACCIATORA

Tuscan-style sauce of tomatoes, Taggiasca olives, chilli, parsley • 47

CHARCOAL SAUSAGE

Calabrian pork sausage, jus, green capsicum, eshallot, garlic • 47

DRY-AGED LAMB RUMP

Roasted lamb and garlic sauce, green elk • 46

BLADE STEAK (200G)

Blackmore Wagyu, MBS 9+, three peppercorn sauce, veal jus • 63

Beef Dry-Aged in House

Served with salsa verdé

EYE FILLET (200G)

'Vintage Beef Co', MBS 1-2, grass-fed • 59

SCOTCH FILLET (350G)

CopperTree Farm Reserve, MBS 4+, grass-fed • 93

STRIPLOIN (300G)

O'Connor Superior, MBS 3+ pasture-fed • 72

RIBEYE (600G)

Locker Valley crossbred Wagyu, MBS 5+, 400-day grain-fed • 187

BISTECCA FIORENTINA (1KG T-BONE)

Galician 'Vintage Beef Co', MBS 3+, grass-fed • 198

Seafood origin: (a) Australian, (i) International, (m) Mixed

CHEF'S MENU

Chef's selection of items from our 'rias'

CHEF'S SELECTION OF 3 ENTREES

From our antipasti selection.

PASTA SERVED INDIVIDUALLY - CHOICE OF:

TAGLIATELLE VERDI BOLOGNESE

Traditional slow-cooked veal, beef, and pork ragù

or

SPAGHETTI PUTTANESCA ⁱ

Tomato, Olasagasti anchovies, Taggiasca olives, capers

or

RIGATONI CACIO E PEPE

Pecorino Romano, pepper

CHEF'S SELECTION OF DESSERT

Served to share

79 per person

PAVONI'S MENU

Alessandro's recommendation

PIZZETTA ROSSA

San Marzano tomato, oregano

VANNELLA BUFFALO MOZZARELLA

Peas and beans, Amalfi lemon, basil

KING PRAWNS IN SALSA ROSA ^a

Cocktail sauce, finger lime, baby gem lettuce

LINGUINE AGLIO E OLIO ^a

Spanner crab, Amalfi lemon, spicy crumble, parsley

STRIPLOIN (300G)

O'Connor Superior, MBS 3+ pasture-fed

Served with

CHERRY TOMATOES & CANNELLINI BEANS

Shallots, pickled onion, chardonnay dressing

STRAWBERRIES & CREAM

Whipped vanilla panna cotta, fresh strawberries, basil, Rio Vista lemon olive oil

110 per person

Menus are designed for the table to share
for reservations of 2-7 guests.

Alessandro Pavoni's signature dishes.

FORNERIA

Wood Oven Breads

PIZZETTA BIANCA

Garlic, rosemary • 17

PIZZETTA ROSSA

San Marzano tomato, oregano • 18

SARDINIAN FLAT BREAD • 13

SPAGHETTERIA

Homemade Pastas

RIGATONI CACIO E PEPE

Pecorino Romano, pepper • 33

SPAGHETTONI AI TRE POMODORI

Tomato sugo made with yellow tomatoes, sun-dried tomato salsa, Heirloom cherry tomatoes, basil • 32

SPAGHETTI PUTTANESCA ⁱ

Tomato, Olasagasti anchovies, Taggiasca olives, capers • 36

PENNETTE VODKA ^a

Moreton Bay bug, spicy vodka sauce • 47

LINGUINE AGLIO E OLIO ^a

Spanner crab, Amalfi lemon, spicy crumble, parsley • 46

SPAGHETTI ARAGOSTA ^a

Half Rock lobster in shell, oxheart tomato sugo, lardo, basil • 104

TAGLIATELLE VERDI BOLOGNESE

Traditional slow-cooked veal, beef, and pork ragù • 38

CONTORNERIA

Sides

MIXED LEAF SALAD

Chardonnay dressing, Rio Vista extra virgin olive oil • 18

CHERRY TOMATOES & CANNELLINI BEANS

Shallots, pickled onion, chardonnay dressing • 18

WOOD-GRILLED BROCCOLINI

Lemon emulsion, cured egg yolk, olive powder • 18

CHARCOAL SWEET CORN

Parmigiano Reggiano, lime • 18

FRENCH FRIES

Truffle pecorino • 18

We cannot guarantee allergen-free dishes. A transaction fee applies to all cards, 10% Sunday surcharge, 15% public holiday surcharge.
Thank you for your understanding.