

CIBO È BEVE

ITALIAN KITCHEN AND BAR



Cibo E Beve Menu

<https://menuweb.menu>

4969 Roswell Road GA 30342, Sandy Springs, United States

+14042508988 - <http://www.ciboatlanta.com/>



The menu of Cibo E Beve from Sandy Springs comprises about **210** different courses and drinks. On average you pay about \$18.8 for a dish / drink. Cibo Beve in Buckhead offers a mixed dining experience, serving up the best chicken parm and Caesar salad in the area but falling short on pasta and price. Despite this, the food and service are generally very good, with menu standouts like seafood linguini and veal marsala. The restaurant has a reputation for solid portions and quick, outstanding service, making it a favorite spot for families. Although there have been minor hiccups like overcooked salmon, the staff's commitment to customer satisfaction shines through with complimentary desserts. An overall versatile choice for any occasion, with diverse menu offerings and top-notch service.

Cibo E Beve Menu



Desserts

PUMPKIN PIE

Non Alcoholic Drinks

WATER

Entrées

GRILLED ARTICHOKE \$14.0

Mains

VEAL CHOP PARMIGIANA \$38.0

Antipasti

BURRATA

Fish Dishes

OVEN-BAKED SEA BASS \$29.0

Meat Dishes

MEATBALLS

Drinks

DRINKS

Starters & Salads

FRENCH FRIES

Chicken Dishes

CHICKEN PARMIGIANA \$26.0

Tapas

EGGPLANT TAPAS

Paste

TAGLIERINI NORCINA \$28.5

Wine

MARSALA

White Wine

HANNA CHARDONNAY \$17.0

American Food

MAC AND CHEESE

Vegetables

SWEET POTATOES CASSEROLE

To Share

TRUFFLED FRIES \$5.0

Beverages

SWEET AND UNSWEETENED TEA

Contorni

SIDE OF PASTA RED G O \$8.0

Italian

CHICKEN MARSALA \$27.5

Family Meals

ROASTED TURKEY

Italy

BRUNELLO DI MONTALCINO,
CARPINETO

Cibo E Beve Menu



Coffee

ESPRESSO

Baked

EGGPLANT PARMIGIANA \$14.5

Small Appetizers

MIXED APPETIZER \$18.0

Digestif

FERNET

White

CERVARO DELLA SALA, UMBRIA, ITALY

Red

LAGONE AIA VECCHIA

Toscana

TENUTA SAN GUIDO, LE DIFESE

Merlot

STERLING, NAPA VALLEY, CALIFORNIA

Family Style

CHICKEN PICATTA \$27.5

Italian Specialties

CHICKEN PICCATA

Specialty Pies

PROSCIUTTO ARUGULA \$20.0

Hot Heros (Lunch)

SAUSAGE PEPPERS \$20.0

All Served With

FONDANT POTATOES

Other Whites

FERRARI CARANO, FUME BLANC

Rossi

CHIANTI CLASSICO, SAN FELICE

Cocktail

MARGARITA

Miscellaneous

DINNER ROLLS

Whiskey & Bourbon

BASIL HAYDEN'S

Traditional Pastas

GARLIC OIL SPAGHETTI

Red Wines By The Bottle

BRUNELLO DI MONTALCINO, ARGIANO

Whisk(E)Y

LAPHROAIG

Whisk (E) Y & Bourbon

JEFFERSON'S OCEAN

Cibo E Beve Menu



Italian Red Wines

CHIANTI CLASSICO, ROCCA DELLE
MACIE

Family Style Sides

WHIPPED POTATOES \$5.0

Amaros & Vermouths

AMARO NARDINI

Cordial

GRAPPPA

Intro

CIBO MEATBALLS \$13.0

Come On Home For The Holidays

GREEN BEAN CASSEROLE

Organic Coffee Drinks

RED EYE

Reserve Selections

DUCKHORN MERLOT, NAPA VALLEY

Red Wine From Italy

AMARONE, ZENATO

Pasta Casera

TAGLIERINI BOLOGNESE \$26.0

Sides

CHEESE BOARD

Veal & Beef Dishes

VEAL PARMIGIANA

Vino Rosso | Rotwein

NIPOZZANO, FRESCOBALDI

Other Indulgences

NONINO BITTER

Le Intramontabili

LA DIAVOLA \$19.5

Salads Big & Small

BURRATA CAPRESE SALAD \$13.0

Uncategorized

SALMON LIVORNESE \$28.0

Pizza

PIZZA MARGHERITA \$17.0

PIZZA MARGHERITA

Salad

CAESAR

CHOPPED SALAD

Seafood

FRIED CALAMARI \$16.0

CALAMARI

Cibo E Beve Menu



Chicken

CHICKEN PARM

CHICKEN PARMESAN

Sauces

GRAVY

MASHED POTATOES GRAVY

Fish

SCAMPI FRA DIAVOLO \$27.0

SEA BASS

Dessert

TARTUFO \$20.0

TIRAMISU

Cocktails

NEGRONI

APEROL SPRITZER

Spirits

SAMBUCA

FRANGELICO

Main Course

GRILLED OCTOPUS

CRANBERRY SAUCE

Digestivi - Digestifs

AMARETTO DI SARONNO

LIMONCELLO

Wines

FALANGHINA WHITE \$15.0

SASSICAIA, TENUTA SAN GUIDO

Rose

FLEUR DE PRAIRIE, COTE DE
PROVENCE FRANCE

FRANCOIS MONTAND, METHOD
TRADITIONELLE ROSE

Liqueurs

STREGA

GALLIANO

Veal

VEAL MARSALA \$29.0

VEAL PICCATA

Bourbon & Rye

BUFFALO TRACE

SAZERAC RYE

Restaurant Category

ITALIAN

DESSERT

Alcoholic Drinks

AMARO AVERNA

CAMPARI

APEROL

Starters

CRISPY BRUSSELS SPROUTS \$10.5

VEAL PICATTA \$29.0

Cibo E Beve Menu



EGGPLANT PARMIGIANA

Main

PROCESSCO DOCG \$16.0

CECCI CHIANTI CLASSICO \$15.0

BAKED BROWN SUGAR GLAZED HAM

Insalate E Zuppe

TUSCAN KALE BEAN SOUP \$9.0

CIBO CAESAR SALAD \$10.0

CIBO CHOPPED SALAD \$11.0

Sauvignon Blanc

CRAGGY RANGE, MARLBOROUGH NEW ZEALAND

VENICA VENICA, COLLIO, ITALY

DECOY BY DUCKHORN, CALIFORNIA

Salads

CITRUS SALAD \$10.5

HARVEST SALAD

CAESAR SALAD

CAPRESE

Whiskey

RC CALLAN

PENDLETON

JAFFERSON'S OCEAN

JOHNNIE WALKER BLACK LABEL

Pinot Grigio

ZENATO, VENETO, DOC, ITALY

BARONE FINI, TRENTINO, ITALY

ATTEMPS, FRIULI

VALLE, FRIULI, COLLI ORIENTALI

Other Reds

CONDE DE PECARDO, TEMPRANILLO, SPAIN

IF YOU SEE KAY, CALIFORNIA, NO VINTAGE

EARTHQUAKE, ZINFANDEL CALIFORNIA

STAG LEAP, PETIT SYRAH CALIFORNIA

Craft Cocktail Menu

HUNNY POT

MARY ROSE

MANGATTAN NOIR

CIBO MULE

Side Dishes

TRUFFLE FRIES

SAUTÉED BROCCOLINI \$7.0

MASHED POTATOES

STUFFING

ROASTED BRUSSELS SPROUTS

Pinot Noir

A TO Z WINEWORKS, OREGON

ILLAHE VINEYARD, VILLAMETTE VALLEY, OREGON

BELLE GLOS, TELEPHONE CLARK ST. MARIA VALLEY

THE CALLING, RUSSIAN RIVER VALLEY CALIFORNIA

PATZ HALL, SONOMA COAST CALIFORNIA

Cibo E Beve Menu



Chardonnay

CALLING, CALIFORNIA

STAG LEAP, KARIA CALIFORNIA

CHALK HILL WINERY, CALIFORNIA

FERRARI CARANO, TRE TERRE,
RUSSIAN RIVER VALLEY

POMINO BIANCO, ITALY (UNOAKED)

Sparkling & Prosecco

PROSECCO, MARTINI ROSSI 175ML

VESUVE CLIQUOT, CHAMPAGNE

BELSTAR, PROSECCO D.O.C. BRUT

ZARDETTO, PROSECCO BRUT ITALY

BRACHETTO D'ACQUI, VILLA ROSA
ROSE DOCG (SWEET)

Italian Blends

NERO D'AVOLA, MORGANTE SICILY

NERO D'AVOLA, PLANETA

FALESCO TELLUS, MERLOT

ZENNATO RIPASSA, VALPOLICELLA
SUPERIORE RIPASSO

CESARI VALPOLICELLA, SUPERIORE
RIPASSO DOC

PAPALE, PRIMITIVO DI MANDURIA

Piemonte

MICHELE CHIARLO, BARBERA D'ASTI

VAJRA, BARBERA D'ALBA SUPERIORE

RIVA LEONE, BARBARESCO

BARBARESCO DOCG PRUNOTTO

BAROLO, PRUNOTTO DOCG

BAROLO, CORDERO DI MONTEZEMOLO

GAJA BARBARESCO DOCG

Unique Whites

LE JADE, VIOGNIER, LANGUE PAYS D'OC

LE PUPILLE, WHITE SUPER TUSCAN,
ITALY

CLEAN STATE, RIESLING, GERMANY

MOSCATO D'ASTI, CANDONI, ITALY

DRAGON, LUIGI BAUDANA, PIEDMONT,
ITALY

CHABLIS, SIMONNET-FABVRE

VEMENTINO, MELACCE, TUSCANY, ITALY

Ingredients Used



SALMON

PARMIGIANA

SEAFOOD

BRUSSEL SPROUTS

TORTELLINI

CHEESE

PARMESAN

BRUSSELS SPROUTS

Pasta



CARBONARA \$21.0

ORECCHIETTE
PUGLIESE \$21.5

PENNE ALLA VODKA \$20.0

RAVIOLI SORRENTINA \$25.0

TORTELLINI ALLA FIORENTINA \$26.0

PASTA PENNE ALFREDO WITH CHICKEN

SPINACH AND CHEESE RAVIOLI WITH
BOLOGNESE SAUCE

ORRECCHIETTE PUGLIESE

LINGUINE

Cibo E Beve Menu



Bourbon



MAKERS MARK

KNOB CREEK

E.H.E.H TAYLOR

ELIJAG CRAIG

WOODFORD RESERVE

FOUR ROSES SMALL BATCH

WELLER

BULLEIT

BULLEIT RYE

Cabernet Sauvignon

75 WINE CO., CALIFORNIA

CABERNET J.LOHR, PASO ROBLES
CALIFORNIA

FRANK FAMILY VINEYARD, CALIFORNIA

STAG LEAP WINE CELLAR, ARTEMIS
CALIFORNIA

TEXTBOOK, CABERNET NAPA VALLEY

SHAFFER ONE POINT FIVE, CALIFORNIA

MOUNT VEEDER, NAPA VALLEY

HEITZ CELLAR, NAPA VALLEY

CAYMUS, WAGNER FAMILY

These Types Of Dishes Are Being Served



CHICKEN

PIZZA

PASTA

APPETIZER

SALAD

MEAT

NOODLES

BREAD

LOBSTER

DESSERTS

Tuscany

TENUTA LA BADIOLA 642 IL CANAPONE

CHIANTI CLASSICO RISERVA, CASTELLO
VOLPAIA

CHIANTI CLASSICO RUFFINO, RISERVA
DUCALE

CHIANTI CLASSICO, CASTELLO DI AMA,
AMA

CHIANTI CLASSICO RISERVA, DUCALE
GOLD

CHIANTI CLASSICO, CASTELLARE DI
CASTELLINA

ROSSO DI MONTALCINO, IL POGGIONE

ROSSO DI MONTALCINO, CASANOVA DEI
NERI

TENUTA DI ARCENO, IL FAUNO IGT

BRUNELLO DI MONTALCINO,
CAMPOGIOVANNI

BRUNELLO DI MONTALCINO, CAPARZO

Super Tuscan & Riserva

BRUNELLO MONTALCINO, CORTA
FLORA

VINO NOBILE MONTEPULCIANO,
AVIGNONESI

VINO NOBILE MONTEPULCIANO,
CARPINETO

IL BORRO, TOSCANA ROSSO IGT

GAJA CA MARCANDA, PROMIS

AMARONE RECCHIA CABERTOLDI DOCG

TENUTA SETTE PONTI, POGGIO AL LUPO
IGT

ORNELLAIA, L'INCANTO

Cibo E Beve Menu



**TIGNANELLO SANGIOVESE, TOSCANA
ROSSO**

**VALPOLICELLA SUPERIORE, DAL
FORNO DOCG**

CRESASSO, CORVINIA, ZENATO

Cibo E Beve

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Sandy Springs, United States

Opening Hours:

Monday 16:00-21:00
Sunday 16:00-21:00
Tuesday 16:00-22:00
Wednesday 16:00-22:00
Thursday 16:00-22:00
Friday 16:00-22:30
Saturday 16:00-22:30

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