



Everything made with love  
and the freshest ingredients  
-Chef Ronald Gomez

1264 East Street  
Pittsfield, MA 01201

413.448.8244  
[www.sibaritascafe.com](http://www.sibaritascafe.com)

# *Breakfast*

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## SIBARITAS BREAKFAST

2 fried eggs, burrata, Italian prosciutto, balsamic glaze and house crostini \$13

## MILANO FLATBREAD

cheese curd, 2 eggs, sun-dried tomatoes,  
choice of house spicy fennel sausage, smoked bacon, marinated chicken, pepperoni,  
or mixed peppers \$14 / GF +\$2

## JOEY

house spicy sausage, 2 fried eggs, cheese curd, glazed onions and house dressing  
on a house made roll \$11

## WAFFLES

Topped with fresh fruit,  
choice of maple syrup, nutella or whipped cream \$10

## GRANOLA

greek yogurt, fresh fruit and homemade granola with a touch of maple syrup \$10

## OMELETTE

3 eggs, cheese curd, sun-dried tomatoes, with house crostini \$10  
Add house spicy fennel sausage \$3, smoked bacon \$2, portobello mushrooms \$2,  
cherry tomatoes \$2, fresh spinach \$2, glazed onion \$2, mixed peppers \$2.5

# *Para Picar*

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## CAMARONES PARMESAN

Fresh Ecuadorian shrimp sautéed in parmesan cream sauce, served with house  
crostini \$13

## CHEF'S CALAMARI

fresh calamari sautéed in house infused rosemary extra virgin olive oil  
and tomato basil sauce topped with capers and marinated olives \$13

## MEATBALLS

with house tomato basil sauce, served with house crostini \$9

## BURRATA

with organic arugula, cherry tomatoes, and balsamic glaze \$11  
prosciutto +\$4

## HOUSEMADE CROSTINIS

with olive oil, balsamic glaze and black pepper \$5

## MARINATED OLIVES

in extra virgin olive oil, mixed peppers, orange and lemon peel, served  
with house crostini \$7

## ORGANIC MIXED GREENS

with house vinaigrette \$6

# *Del huerto Salad*

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## IMPORTED TUNA

organic mixed greens, marinated olives, cucumber, red onion, imported Ecuadorian tuna, and house vinaigrette \$15

## QUINOA

organic mixed greens, cherry tomatoes, goat cheese, white quinoa, and house vinaigrette \$15

## CAESAR

organic romaine lettuce, cherry tomatoes, house croutons, shredded parmesan, and house dressing \$13

## SIBARITA

organic romaine lettuce, garbanzo beans, scallions, cherry tomatoes, feta cheese, and house vinaigrette \$15

## SALMONA

organic arugula, cherry tomatoes, smoked salmon, capers, shredded parmesan, and house vinaigrette \$16

avocado +\$3 marinated chicken +\$4 imported Ecuadorian tuna +\$6  
fresh Ecuadorian shrimp +\$6 Italian prosciutto +\$4  
smoked salmon +\$7

# *Sandwiches*

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## BLT

smoked bacon, organic mixed greens, marinated cherry tomatoes with house dressing, served on a housemade roll \$11

## SLT

smoked salmon, organic mixed greens, marinated cherry tomatoes with house dressing, served on a housemade roll \$13

## TLT

Ecuadorian imported tuna, organic mixed greens, marinated cherry tomatoes with house dressing, served on a housemade roll \$13

## CLT

marinated chicken, organic mixed greens, marinated cherry tomatoes with house dressing, served on a housemade roll \$12

## Al Fresco

burrata, organic mixed greens, marinated cherry tomatoes, balsamic glaze, house basil pesto, served on a housemade roll \$14

# *Flatbreads*

Gluten Free +\$2 Dairy Free Cheese +\$2

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## CAPRESE

organic arugula, marinated cherry tomatoes, burrata, house basil pesto,  
balsamic glaze (contains nuts) \$15

## AHUMADO

cheese curd, organic arugula, smoked salmon, avocado, and house  
vinaigrette \$18

## EL BURRO

cheese curd, organic arugula, prosciutto, olive oil \$16

## EL CLASICO

cheese curd, pepperoni, and house tomato basil sauce \$14

## LA MEGUITA

cheese curd, crispy bacon, braised chicken, red onion, avocado, and house  
dressing \$17

## MIXTO

spinach, mixed peppers, mushrooms, sun-dried tomatoes, and house tomato  
basil sauce \$15

# *Fresh housemade Pastas*

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## BEEF LASAGNA

house bolognese and béchamel sauce, fresh pasta, house tomato basil sauce,  
cheese curd, shredded parmesan and pecorino \$20

## SALCHI MUSHROOM LASAGNA

spicy fennel sausage and béchamel sauce, roasted portobello mushrooms,  
fresh pasta, tomato basil sauce, pecorino \$20

## EGGPLANT LASAGNA (GF)

organic eggplant, tomato basil sauce, fresh basil, cheese curd, shredded  
parmesan, and pecorino \$19

side organic mixed greens with house vinaigrette +\$5

# *Create your own Pasta Dish*

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## 1st. CHOOSE YOUR HOUSEMADE PASTA

(all pastas topped with cheese, unless specified otherwise)

SPAGHETTI (DF) \$16

FETTUCCINE (DF) \$16

VEGGIE RAVIOLI (DF) \$19

sautéed organic spinach, zucchini, and asparagus

THREE CHEESE MUSHROOM RAVIOLI \$19

pecorino, ricotta, goat cheese and portobello mushrooms

GLUTEN FREE BUCATINI (DF) \$17

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## 2nd. CHOOSE YOUR HOUSEMADE SAUCE

(all sauces gluten free)

TOMATO BASIL (DF)

ALFREDO

SPICY PUTTANESCA

(anchovies, marinated olives, tomato basil sauce, red pepper flakes)

BOLOGNESE (DF)

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## 3rd. Additional Toppings (optional)

house meatballs \$6

fresh Ecuadorian shrimp \$6

marinated chicken \$4

house spicy fennel sausage \$4

smoked-bacon \$3

portobello mushrooms \$3

cherry tomatoes \$3

fresh spinach \$2.50

sun-dried tomatoes \$2.50

fresh broccoli \$3

## Coffee

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No. Six Depot West Stockbridge

SUMATRA drip	\$3.00
ESPRESSO 2oz	\$3.00
AMERICANO 4oz	\$3.00
MACCHIATO 3oz	\$3.50
CORTADO 4oz	\$3.50
CAPPUCCINO 8oz	\$4.00
LATTE 12oz	\$4.50
ICED COFFEE 16oz	\$4.50

Iced +\$.25  
Flavor syrups: +\$.50  
CARAMEL, VANILLA, HAZELNUT  
Homemade MOCHA

## Housemade Drinks

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Lemonade 16oz	\$3.00
Iced passion fruit green tea (unsweetened) 16oz	\$3.00
Iced Black Tea (unsweetened) 16oz	\$3.00
Hot Tea 12oz	\$2.50

ENGLISH BREAKFAST, DECAF ENGLISH  
BREAKFAST, HIBISCUS, CHAMOMILE,  
CHAI

## From the Cooler

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San Pellegrino Sparkling Water	\$3.00
Dasani Natural Water	\$2.00
Fresh orange juice 12oz	\$3.00
Sparkling Pellegrino Soda	\$3.50
BLOOD ORANGE, GRAPEFRUIT, LEMON Coke	\$2.00
Diet Coke	\$2.00
Sprite	\$2.00
Ginger Ale	\$2.00

## Smoothies \$8

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BLACK FORREST  
mixed berries, house mocha, oat milk,  
agave

SPINACH MANGO  
spinach, mango, cucumber, ginger, OJ,  
agave

HAWAIIANA  
peach, pineapple, mango, coconut  
flakes, oat milk, agave

## Dessert

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### TIRUMISU

Lady fingers, house mascarpone cream with amaretto and six depot espresso  
\$11

### JARLITO

half flatbread toasted with Nutella, mixed berry reduction and topped with  
fresh blueberries \$8

### PANNA COTTA

Italian-style sweet cooked cream with a Malbec mixed berries reduction.  
\$10