



Everything made with love
and the freshest ingredients

Chef Ronald Gomez

1264 East Street
Pittsfield, MA 01201

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www.sibaritascafe.com

Para Picar

CAMARONES PARMESAN

sautéed fresh ecuadorian shrimp with parmesan cream sauce and
toasted crostini \$12

CHEF'S CALAMARI

sautéed fresh calamari 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 with toasted crostini \$9

BURRATA

with organic arugula, cherry tomatoes and balsamic glaze \$10
italian prosciutto +\$3

SALMON CARPACCIO

smoked salmon, organic arugula, capers, shaved parmesan, black
pepper and house vinaigrette \$13

MARINATED OLIVES

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

TOASTED CROSTINIS

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

ORGANIC MIXED GREENS

with house vinaigrette \$6

Soups

COLD TOMATO GAZPACHO

fresh plum tomatoes, celery, cucumber, corn, fresh basil, red
and green peppers, extra virgin olive oil with toasted crostini
\$6

HOT LENTIL

lentils, carrot, celery, spinach, parsley with toasted crostini
\$6
chicken +\$3 bacon +\$2

Flatbreads

Gluten Free +\$1 Dairy Free Cheese +\$2

LA MEGUITA

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

CAPRESE

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

AHUMADO

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

EL BURRO

cheese curd, organic arugula, italian prosciutto, extra virgin
olive oil \$16

MIXTO

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

EL CLASICO

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

BURRO BLANCO

cheese curd, organic arugula, italian prosciutto, extra virgin
olive oil, burrata, balsamic glaze \$20

FIorentino

cheese curd, house spicy fennel sausage, portobello mushrooms,
organic arugula, truffle oil \$18

Imperial

cheese curd, sautéed fresh ecuadorian shrimp, bacon, sun-dried
tomatoes, house dressing \$21

Del huerto Salad

IMPORTED TUNA

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

QUINOA

organic mixed greens, cherry tomatoes, goat cheese, white
quinoa, house vinaigrette \$14

CAESAR

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

SIBARITA

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

SALMONA

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

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

Fresh Housemade Pastas

BEEF LASAGNA

house bolognese and béchamel sauce, fresh pasta, tomato basil
sauce, cheese curd, parmesan and pecorino \$19

SALCHI MUSHROOM LASAGNA

spicy fennel sausage and béchamel sauce, roasted portobello
mushrooms, fresh pasta, tomato basil sauce, pecorino \$19

EGGPLANT LASAGNA(GF)

organic eggplant, tomato basil sauce, fresh basil, cheese curd,
parmesan, and pecorino \$18

side organic mixed greens with house vinaigrette +\$5

Create your own fresh housemade pasta dish

SPAGHETTI (DF) \$16

FETTUCINE (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

Choose your housemade Sauce

(all sauces gluten free)

TOMATO BASIL (DF)

ALFREDO

SPICY PUTTANESCA

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

PESTO (contains nuts)

BOLOGNESE (DF)

CACIO E PEPE

(pecorino, parmesan, grass-fed butter, fresh black pepper)

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, ricotta \$3, fresh broccoli \$3

Coffee

No. Six Depot West Stockbridge

12oz drip \$2
16oz drip \$2.5
ESPRESSO 2oz \$2.5
AMERICANO 4oz \$2.5
MACCHIATO 3oz \$3
CORTADO 4oz \$3.5
CAPPUCCINO 8oz \$4
LATTE 12oz \$4.5
BALI COLD BREW 16oz \$4.5

iced +\$.25
flavor syrups:+\$.50
CARAMEL, VANILLA, HAZELNUT
housemade MOCHA

Housemade Drinks

lemonade 16oz \$3
iced passion fruit green
tea(unsweetened)16oz \$3
hot tea 12oz \$2.5
ENGLISH BREAKFAST, HIBISCUS,
CHAMOMILE, CHAI

From the Cooler

fresh orange juice 12oz \$3
martimellis apple juice 12oz
\$3.5
san pellegrino sparkling water
\$3
dasani natural water \$2
sparkling pellegrino soda \$3.5
BLOOD ORANGE, GRAPEFRUIT,
LEMON
Coke \$2
Diet Coke \$2
Sprite \$2

Dessert

TIRUMISU

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

JARLITO

half flatbread with nutella, mixed berry reduction topped with
fresh blueberries \$8

Please inform your server if you have any food allergies.
15% gratuity will be added to parties of 6 or more. Thank you.
Updated 07/10/21