

Sibaritas

coffee bar - flatbreads - fresh pasta

Mon, Tue: 11:30am-9pm
Wed: Closed
Thurs, Fri, Sat: 11:30am-9pm
Sun: 11:30am-8pm

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"Everything made with love and the freshest ingredients."

- Chef Ronald Gomez

Brunch (Served until 3pm)



SIBARITAS BREAKFAST

2 fried eggs, burrata, Italian prosciutto, balsamic glaze and house crostini \$14

MILANO FLATBREAD

cheese curd, 2 eggs, sun-dried tomatoes, choice of house spicy fennel sausage, smoked bacon, marinated chicken, pepperoni, or mixed peppers \$16 / GF +\$2

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

AL FRESCO

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

JOEY

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

OMELETTE

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

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

Para Picar



AHI TUNA

seared tuna, rolled in sesame seeds, served over a bed of quinoa risotto with scallions, capers and fresh spinach, topped with a mustard seed and soy sauce glaze \$16

CAMARONES PARMESAN

sautéed fresh Ecuadorian shrimp with parmesan cream sauce and toasted crostini \$13

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

TOASTED CROSTINIS

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

MEATBALLS

housemate meatballs with house tomato basil sauce with toasted crostini \$10

BURRATA

with organic arugula, cherry tomatoes and balsamic glaze \$12
italian prosciutto +\$4

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

ORGANIC MIXED GREENS

with house vinaigrette \$6

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 \$15

CAESAR

organic romaine lettuce, cherry tomatoes, house croutons, parmesan, house dressing \$14

SIBARITA

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

SALMONA

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

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

Soups



SICILIANA

braised carrots, yellow potatoes, bok choy, celery, white beans and plum tomatoes, topped with arugula and olive oil, served with house crostini \$7

HOT LENTIL

lentils, carrot, celery, spinach, parsley with toasted crostini \$7
chicken +\$3 bacon +\$2

Flatbreads

Gluten Free +\$2 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) \$16

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 \$16

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 \$21

FIORENTINO

cheese curd, house spicy fennel sausage, portobello mushrooms, organic arugula, truffle oil \$19

IMPERIAL

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

Fresh Housemade Lasagnas



BEEF LASAGNA

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

SALCHI MUSHROOM LASAGNA (SPICY)

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, parmesan, and pecorino \$20

Add side organic mixed greens with house vinaigrette +\$5

Create your own fresh housemade pasta dish

(all pastas topped with parmesan cheese, unless requested otherwise)

1. Choose your pasta

SPAGHETTI (DF) \$16

FETTUCCINE (DF) \$16

VEGGIE RAVIOLI (DF) \$19

(sautéed organic spinach, zucchini, onion and asparagus)

THREE CHEESE MUSHROOM RAVIOLI \$19

(pecorino, ricotta, goat cheese and portobello mushrooms)

GLUTEN FREE BUCATINI (DF) \$17

2. 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 \$3, sun-dried tomatoes \$3, fresh broccoli \$3, Italian burrata \$6

Chef's Specialities



Pappardelle Formaggi

sautéed Ecuadorian shrimp, tossed with our four cheese Italian cream sauce (parmesan, pecorino, goat cheese, ricotta) and our fresh house made pappardelle pasta \$26

Ink Gamberetti

fresh homemade black squid ink linguine, tossed in spicy tomato basil sauce, topped with sautéed calamari and shrimp and house infused rosemary extra virgin olive oil \$29

Veal Ossobuco

6 hour slow cooked, braised veal ossobuco with sautéed carrots, celery, and shallots, served with creamy polenta and balsamic spinach \$MP

Meunière Salmon

seared fresh salmon topped with meunière sauce (browned butter, lemon, parsley and capers), served over parmesan risotto \$28

side creamy polenta \$9 side mushroom risotto \$12 side sautéed balsamic spinach \$7 side organic mixed greens \$6
side roasted broccoli \$7 side toasted house crostini \$5

Please inform your server if you have any food allergies Updated 04/27/2023