



CiboDivino®
CATERING

CHEF DANIELE PULEO



Daniele Puleo, owner of CiboDivino Marketplace is a thirty-year veteran of the restaurant industry. Puleo found his footing in the food and wine markets while growing up in Sicily. At the age of 22, Puleo packed a handful of Lira, some broken English and left Italy to pursue his American dream. Puleo landed in Scottsdale, Arizona and the young chef opened the quaint Tiramisu restaurant. Next stop for Chef Puleo was LA to earn his chops with the best in the business.

Time for his opportunity, Puleo landed in Dallas to open his first restaurant. Daniele Osteria opened in November 2004 in the Park Cities. In 2005, just months after opening, Daniele Osteria was named one of the ten best restaurants and he was named one of the best chefs by D Magazine and The Dallas Morning News. Osteria was open for more than 6 years, in one of the most discriminating culinary cities where few restaurants survive.

Puleo and his wife Christina were thinking BIG with the development of CiboDivino. The team wanted to create a modern Italian Market where you could find specialty food, memorable wines and products that would make you want to come back again and again.

The CiboDivino concept was developed over 2 years where the Puleo's drafted their dream of the neighborhood specialty food and wine store. Daniele brought his authentic connection to Italian culture and cuisine to the market. In addition, Mr. Puleo was now able to capture his enthusiasm and expertise in the wine world with his ENOTECA. Puleo hand selected the 350 labels represented at CiboDivino. In addition, most choices found in the Chef's Case are from Puleo's family recipes. Every detail and product represented in CiboDivino was directed and approved by Puleo. Daniele's entire family still resides throughout Italy.



— ANTIPASTI —

Baked Brie

Traditional Charcuterie

Variety of Italian Meats & Cheese | Crostini | Fig Spread | Castelveirano Olives | Walnuts | Fruit

Crudite Platter

Seasonal Raw Vegetables | Calabrese Buttermilk Dip | Roasted Red Pepper Spread

Breads & Spreads

Ciabatta with Spicy Arugula & Pecan, Sundried Tomato, Roasted Red Pepper

House Made Focaccia

Choice of: Potato & Onion | Kalamata Olive & Zucchini | Rosemary & Oil

Bruschetta

sliced baguette brushed with garlic oil & lightly toasted, topped with your choice of the following

Burrata | Imported Prosciutto | Fresh Basil

Ricotta | Dried Figs | Walnuts | Habanero Honey

Ricotta | Fire Roasted Artichokes

Burrata | Cherry Tomato | Fresh Basil

Goat Cheese | Roasted Bell Pepper | Mint



— ANTIPASTI —

Prosciutto & Melon Skewer

Prosciutto | Cantaloupe | Mint

Turkey & Grape Skewer

House Roasted Turkey Breast | Grapes

Caprese Skewer

Cherry Tomato | Mozzarella | Basil | EVOO

Provolone Salame Skewer

Salame | Provolone | Crushed Walnuts

Mediterranean Antipasti Skewer

Olives | Artichokes | Mozzarella | Tomato

Chicken Spiendini

Red Bird Farms Grilled Chicken Breasts Strips | Balsamic Marinade

Beef Spiendini

44 Farms Coulotte Marinated | Grilled

Arancini

Fried Risotto Balls

Beef Bolognese | Butter & Parmigiano

Meatballs

All-Beef Mini Meatballs | House Tomato Sauce | Parmesan Cheese

Marinated Artichoke

Tuscan Herb Marinated

Assorted Olives

Italian Olives | Olive Oil | Lemon Zest

Marinated Mushrooms

Tuscan Herb Marinated

Gorgonzola Grapes

Grapes | Gorgonzola Cream | Toasted Pistachios



— INSALATE —

Insalata Mista

Garden Mix Greens | Italian Vinaigrette

Caprese

Tomatoes | Mozzarella Fior di Latte | Basil

Fennel

Shaved Fennel | Orange | EVOO | Almonds

Prosciutto & Melon

Shaved Parmigiano | Mesclen | EVOO

Asiago & Olive Salad

Cubed Asiago | Black Olives | EVOO | Basil

Arugula Leek and Carrot

Arugula | Roasted Leeks | Roasted Carrot | EVOO

Braised Kale

Kale | Lemon | Tomato | Quinoa | Parmigiano

CiboDivino Caesar

Hearts of Romaine | Lemon Garlic Croutons | House-Made Caesar Dressing | Shaved Parmigiano

Panzanella con Burrata

Burrata Mozzarella | Tomatoes | Arugula | Cucumber | Red Onion | Lemon-Scented Croutons | EVOO

Greca

Romaine | Cucumber | Tomatoes | Red Onion | Black Olives | Bell Peppers | Feta | Red Wine Vinaigrette

Farmhouse

Red Bird Chicken Breast | Arugula | Dried Figs | Cherry Tomatoes | Cannellini Beans
Peperoncino Red Onion | Hard Boiled Egg | Toasted Almonds | House-Made Citronette



PIZZA

Pepperoni

Tomato | Mozzarella | Pepperoni

Carne Mista

Prosciutto | Mozzarella | Tomato Sauce | Pepperoni | Sausage

Prosciutto e Rucola

San Marzano Tomato Sauce | Mozzarella | Arugula | Prosciutto | Cherry Tomatoes

Difica

Mozzarella | Gorgonzola | Dried Figs | Arugula | Habanero Honey Drizzle

Brooklyn

San Marzano Tomato Sauce | Mozzarella | Meatballs | Shaved Parmigiano | Basil

Contadina

Shaved Tomato | Mozzarella | Artichokes | Radicchio | Grilled Zucchini | Arugula | EVOO

Sasizza

San Marzano Tomato Sauce | Mozzarella | Sausage | Caramelized Onion | Roasted Red Peppers | Goat Cheese

Siciliana Piccante

San Marzano Sauce | Fior di Latte | Provolone | Salame Piccante | Sausage | Peperoncino | Ricotta Salata

Vegetariana

Sliced Tomatoes | Grilled Zucchini | Grilled Eggplant | Mushrooms | Basil

PIZZA

Valtellina

Cherry Tomatoes | Burrata | Gorgonzola | Speck

Affumicata

Cherry Tomatoes | Fior Di Latte | Smoked Salmon | Arugula

Ciociara

San Marzano Tomato Sauce | Fior di Latte | Pancetta | Peas | Mortadella

Norvegese

Sliced Tomatoes | Mozzarella | Grilled Zucchini | Smoked Salmon | Capers

Tonnara

San Marzano Tomato Sauce | Fior di Latte | Black Olives | Tuna | Red Onion | Capers

Boscaiola

Olives | Red Onion | Pancetta | Anchovies

Montanara

San Marzano Tomato Sauce | Mozzarella | Sausage | Jalapeños

Prosciutto e Funghi

Mozzarella | San Marzano Tomato Sauce | Mushrooms | Prosciutto | Arugula | Olive Oil | Parmigiano

Sfincione | Traditional Sicilian Pizza

Tomato Sauce | Anchovies | Onion | Oregano | Caciocavallo | Bread Crumbs | Black Pepper | Oregano



PIZZA

Pizza Caprese

Mozzarella | Cherry Tomatoes | Fresh Basil | Olive Oil

Fior Di Latte

Tomato Sauce | Fior di Latte | Basil | EVOO | Oregano

Margherita

San Marzano Tomato Sauce | Mozzarella | Basil | Oregano | EVOO

Orto

Mozzarella | Tomato Sauce | Zucchini | Squash | Mushrooms | Olives

Tre Pomodori

Mozzarella | Tomato Sauce | Sun-dried Tomatoes | Cherry Tomatoes | Basil

4 Formaggi

Fior di Latte | Swiss Cheese | Gorgonzola | Shaved Parmigiano | EVOO | Oregano

Norma

San Marzano Tomato Sauce | Eggplant | Fior di Latte | Grated Ricotta Salata | Basil

Parmigiana

San Marzano Tomato Sauce | Mozzarella | Arugula | Shaved Parmigiano | Cherry Tomatoes



— PASTA —

Gnocchi Gorgonzola

Gorgonzola Cream Sauce | Grated Parmigiano

Gnocchi Verdi

Pesto | Fresh Ricotta | Grated Parmigiano

Rigatoni Bolognese

Traditional 44 Farms Bolognese

Penne all'Arrabbiata

Spicy Tomato Sauce

Farfalle alla Vodka

Farfalle | Capers | Parmigiano | Vodka Sauce

Burro E Cacio

Penne | Butter | Grated Parmigiano | Ground Pepper

Penne Pomodoro

House Tomato Sauce | Fresh Basil | Grated Parmigiano

Casarecce

Cherry Tomatoes | Zucchini | Eggplant | Mushrooms | Basil | Grated Ricotta Salata | EVOO

Cavatelli

Pasta Shells | Light Cream Sauce | Chicken | Prosciutto | Mushrooms | Peas

Farfalle al Limone

Farfalle | Leeks | Zucchini | Mint | Mascarpone | Lemon Juice | Cream Sauce

Ravioli

Gluten-Free Ravioli stuffed with Portobello Mushrooms | Goat Cheese Sauce | Walnuts | Parmigiano

PASTA

Paccheri Amalfitani

San Marzano Tomatoes | Basil | Smoked Provolone | EVOO

Rigatoni Amatriciana

Guanciale | White Wine | Crushed Tomato | Pecorino | Olive Oil

Tortellini Panna e Prosciutto

Cheese Tortellini | Butter | Prosciutto | Gorgonzola | Parmigiano Cream Sauce

Bucatini Aragosta

Bucatini | Lobster | San Marzano Tomatoes | Shallots | Parsley | EVOO | Bechamel | Bread Crumbs

Anelletti al Forno

44 Farms Bolognese | Hard Boiled egg | Black Forest Ham | Provolone
Bechamel Bread Crumbs | Parmigiano

Paglia e Fieno

Green & White Tagliatelle | Mascarpone Cheese Sauce | Zucchini | Leeks
Grated Parmigiano | Lemon Zest | Mint

Pasta alla Cenere

Rigatoni | Gorgonzola Sauce | Black Olives | Grated Parmigiano

Penne Pollo e Zuccine

Seared Chicken | Zucchini | Leeks | Lemon Zest Cream Sauce

Fettuccine Fusilli

Wild Mushroom Sauce | Prosciutto | Gorgonzola | Light Cream | Parmigiano

Pappardelle al Telefono

Wide Ribbon Noodles | Tomato Sauce | Basil | Mozzarella | Grated Parmigiano

Cavatappi "Ca Sasizza"

Cork Screw Pasta | Leeks | Mild Italian Sausage | Pesto | Cream | Toasted Walnuts

— PASTA —

Mezzelune

Ravioli stuffed with Spinach & Ricotta Cheese | Tomato Sauce | Basil | Mozzarella | Parmigiano

Involtini di Melanzane e Spaghetti

Fried Eggplant | Spaghetti | House Tomato Sauce | Mozzarella | Basil | Parmigiano

Cavatelli Contadina

Crisp Prosciutto | Cremini Mushrooms | Chicken | Parsley | Gorgonzola Cream Sauce

Penne alla Norma

San Marzano Tomato Sauce | Eggplant | Basil | Ricotta Salata

Lasagna

Traditional 44 Farms Bolognese, Grilled Veggie, or Butternut Squash (Seasonal)

Eggplant Parmigiana

Sliced Eggplant | San Marzano Tomato Sauce | Basil | Mozzarella | Parmigiano

BAKED PASTA

Baked Ziti

San Marzano Tomato Sauce | Mozzarella | Fresh Basil | Bechamel | Parmigiano | Provolone

Pasta Norma

San Marzano Tomato Sauce | Mozzarella | Eggplant | Ricotta Salata | Basil | Bechamel

Baked Rigatoni

Traditional Bolognese | 44 Farms Beef | Bechamel | Parmigiano

Focaccia Add-On

House Made Focaccia | Herbs | EVOO

— CONTORNI —

Potato Gratin

Cream | Egg Yolk | Mozzarella | Parmigiano

Scalloped Pecorino Potatoes

Sliced Potato | Pecorino Cheese | Cream

Roasted Brussel Sprouts

Maple Syrup | Brown Sugar

Scapece

Garlic | Mint | Marinated Eggplant | Zucchini

Almond Glazed Carrots

Pan Seared Carrots | Almond | Honey | Lemon

Mustard Roasted Fingerling Potatoes

Roasted Dijon | Mustard Seeds | Fingerling Potatoes

Broiled Tomatoes

Half Roma Tomatoes | Sugar | Sea Salt | Balsamic Glaze

Cauliflower Mash

Roasted Cauliflower | Russet Potato Mash | Butter Cream

Roasted Radicchio & Endive

Roasted Radicchio | Belgian Endive | EVOO | Sea Salt | Pepper

Sweet & Sour Butternut Squash

Roasted Butternut Squash | Sweet & Sour Sauce | Roasted Garlic | Mint

Caponata

Eggplant | Capers | Olives | Celery | San Marzano Tomato Sauce | Basil

CilieGINE

Cherry Tomatoes | Mozzarella | Ciliegine | Black Olives | Cubed Provolone | Fresh Basil | Red Onion

— CONTORNI —

Herb Roasted Potatoes

Potatoes | Tuscan Herb Blend

Root Vegetable

Carrots | Parsnips | Celery Root

Fire Roasted Artichokes

Olive Oil | Salt

Goat Cheese Pears

Poached Split Pears | Goat Cheese

Roasted Beets & Orange

Roasted Beets | Oranges | Almonds | Mint

Wild Rice Medley

Wild Rice | Raisins | Onions | Celery | Carrot

Roasted Carrot & Leek Salad

Leeks | Carrots | Arugula | Sea Salt | EVOO

Sautéed Kale & Parmesan

Sautéed Kale | Crispy Parmesan | Sea Salt | EVOO

Roasted Wild Mushrooms

Market Available Wild Mushrooms | Sea Salt | EVOO

Baked Cauliflower

Whole Baked Cauliflower | Butter | Parmigiano | Lemon

Bitter Quinoa Salad

Quinoa | Grilled Bitter Greens | Grilled Radicchio | Red Onion


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MARKETPLACE & CAFFÈ
- OAK CLIFF -




CiboDivino
MARKETPLACE & CAFFÈ
- OAK CLIFF -


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- OAK CLIFF -

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— CARNE —

All entrees above are served "al tagliata"

Thinly sliced topped with arugula, EVOO, sliced tomatoes, lemon wedges, and shaved parmigiano



Choose From:

44 Farms Flat Iron Steak

44 Farms NY Strip

44 Farms Ribeye

44 Farms Coulotte

44 Farms Sirloin

— POULTRY —

Stuffed Chicken Breast

Currants | Bread Crumbs | Provolone

Red Bird Farms Chicken

Grilled Chicken Breast

Rollatine Chicken Toscano

Prosciutto | Fontina | Spinach

House Roasted Turkey

House Turkey Breast | Tuscan Seasoning

Chicken Fiorentina

Sage | Rosemary | Thyme | Mushroom | Spinach Sauce | Cream

Chicken Cacciatora

Celery | Carrots | Onion | San Marzano Tomato | Red Wine
Rosemary | Parsley | EVOO



— PESCE —

Grouper

Tomato | Basil | Butter

Baked Swordfish

Olives | Tomatoes | Capers

Scallops

Seared | Green Onion Butter

Sea Bass w/ Brown Butter & Celery Leaves

Brown Butter Seared Sea Bass | Celery Water | Celery Leaves

Stuffed Trout

Ciabatta Bread Crumbs | Celery | Carrots | Onion | Currants | Fennel

Cod Alla Ghiotta

San Marzano Tomatoes | Potatoes | Onion | EVOO | Raisins | Pine Nuts

Poached Salmon

Butter Poached | Raspberry | Sea Salt

Grilled Salmon w/ Tomato Basil Butter

Seared Salmon | White Wine | Tomato | Basil | Butter

Sea Salt baked Lemon Salmon

Baked Salmon | Lemon Wheels | Bread Crumbs | Sea Salt

— DOLCE —

Pasticciotto

Pastry | Vanilla Cream

Cornetto

Pastry Cream | Powdered Sugar

Tiramisu

Ladyfingers | Cocoa | Marscapone | Coffee

Cannoli

Chocolate Chip

Nutella Pizza

Nutella | Strawberries | Powdered Sugar

Panna Cotta

House Made Italian Custard | Ground Espresso

Ghirardelli Brownie & Cookie Tray

Assorted Cookies | House Made Brownies

Macerated Berries & Cream

White Wine | Berries | Pastry Cream | Mint | Biscotti Crumbles

Sliced Fruit Platter

Cantaloupe | Honeydew | Pineapple | Strawberries | Grapes
Amaretto Whipped Cream | Chocolate Mousse Dip Topped with Sliced Almonds





Ready to book?

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