

## Family Approved Dining : Cibo e Vino

Written by Amanda Rumore

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Before I became a mom, I sometimes wondered why parents felt it necessary to take young children out to dinner. (I previously preferred wine without any whining.) Now, I am so grateful to have a well-behaved social butterfly who loves restaurant experiences. However, at 16 months, my husband and I can't quite depend on her always having "acceptable" restaurant behavior. She's a toddler. Yet, we still enjoy dining out as a family.

Many Valley moms and dads agree that it can be a challenge to find quality restaurants that are family approved. And, you aren't likely to ever spot my family of three at a chain restaurant. My husband is an extreme foodie, I'm a vegetarian who loves an upscale and / or trendy atmosphere and my daughter, the toddler, likes a place where the food comes fast and she can be herself. We were so happy to visit Cibo e Vino. Tucked away in North Scottsdale, this is an authentic Italian restaurant with a vast menu, vibrant yet comfortable ambiance and an owner / chef that is going to treat you like family.

### Chef John Collura

Born and raised in Brooklyn, Chef John Collura knew from a young age he wanted to open a restaurant. Every Sunday, while his grandmother made dinner for the family of nearly 40, the Chef-in-training stood by her side, acting as assistant and learning all the secret family recipes that she guarded – and that had never been written down. Collura eventually moved to Arizona to attend Arizona State University and began managing restaurants. Currently, he has called Arizona home for 26 years. He bought his first restaurant at the young age of 28, sold it, attended Le Cordon Bleu and opened Cibo e Vino in 2011. Collura intertwines his professional culinary expertise with his Italian heritage and family traditions in his Scottsdale restaurant. "I like to incorporate elements of New York into my food and restaurant environment," explains



Collura.

### Cibo ("Food" in Italian)

When dining at Cibo e Vino in Scottsdale, expect an extensive menu filled with made-from-scratch delicacies. Classic Italian favorites like pizza, pasta and parmigiana's and much, much more. Collura makes home-made pasta including specialty lobster ravioli served with vodka cream sauce, peas and prosciutto. The homemade marinara sauce, a family recipe passed down for decades, is delicious enough to eat alone or pairs perfectly with some of my families' favorites; fried calamari, eggplant parmigiana or mostaccioli. The menu at Cibo e Vino in Scottsdale changes frequently, according to the seasons and Collura's travels. "I recently spent 3 weeks traveling throughout Italy," says Collura. "I found the food and culture inspiring and brought ideas and aspects of what I experienced back to Scottsdale. Most memorable from my trip was the homemade pastas, specifically the pici, full body (head on) shrimp, as well as the use of truffles."



### Ambiance

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The local scene meets Italian vibes at Cibo e Vino. During my family dinner, we noticed other families enjoying dinner, adults out for a date and what seemed to be an after-work happy hour function. Collura has created an atmosphere that suits nearly everyone's needs. The staff was extremely attentive and knowledgeable and definitely understood the unwritten rules of Italian traditions and the significance of food. They also have a weekly calendar filled with nightly promotions including kids eat free, half priced bottles of wine, etc.



### Important Details

Cibo e Vino is located at 34522 N. Scottsdale Rd. in Scottsdale. Visit them online at [ciboevinoaz.com](http://ciboevinoaz.com) or call 480.595.6600.