

cibo!.. pizzeria .. trattoria.. didcot

welcome to cibo! all our food is freshly prepared and cooked to order, our pizzas and most of our pasta are homemade.

Snacks-cold

marinated olives	£1.99
cherry tomato and basil bruschetta	£3.25

Snacks-hot

focaccia con rosmarino	£2.25
pizza bread with fresh rosemary, garlic and olive oil	
focaccia con aglio	£2.25
pizza bread with garlic butter and parsley	
focaccia con aglio e mozzarella	£3.35
pizza bread with garlic butter, parsley and melted mozzarella	

Cold antipasti

	starter	
caprese	£4.50	
buffalo mozzarella, tomato and fresh basil		
caprese e prosciutto crudo	£5.75	
buffalo mozzarella, tomato, parma ham and fresh basil		
antipasto giardiniera	£4.75	
artichoke heart, grilled aubergine, sun-dried tomatoes, olives		
afettato misto	£5.50	
slices of parma ham, bresaola (air cured fillet of beef) and salami with olives and sun dried tomatoes		
avocado di mare	£6.25	
ripe avocado (when available) with fresh crab meat and baby prawns with a lemon dressing		
prosciutto e melone	£5.50	
thin slices of parma ham served with fresh melon		

Hot antipasti

	starter	main
frittura di calamari	£4.95	£8.95
squid rings fried in a light butter served with a small side salad		
frittura di bianchetti	£4.95	-
whitebait fried in a light batter, served with small side salad		
funghi ripieni	£4.50	
portabello mushrooms stuffed with parmesan, breadcrumbs, garlic and parsley and baked in the oven		
parmigiana di melanzane	£4.95	£8.95
layers of aubergine, parmesan cheese, tomato, fresh basil and mozzarella baked in the oven		

Pasta dishes

spaghetti alla napoletana	£6.25	
fresh tomato sauce, onion and fresh basil		
tortelloni ai spinaci e ricotta	£7.95	
homemade pasta filled with spinach and ricotta cheese in a rich tomato sauce		
fettuccine ai funghi	£7.85	
homemade ribbons of pasta with porcini, shitake and portobello mushrooms, garlic, a little cream and parsley		
penne all'amatriciana	£7.85	
penne with fresh tomato, pancetta (italian smoked bacon) black pepper and onion		
fettuccine alla bolognese	£7.85	
homemade ribbon pasta with a slowly simmered sauce of minced beef and rich tomato		
lasagne al forno	£8.95	
homemade lasagne made with minced beef, béchamel, tomato, mozzarella and parmesan cheese		
spaghetti alla carbonara	£7.75	
pancetta, egg, black pepper and parmesan cheese with a touch of cream		
fettuccine alla tirolese	£8.95	
homemade ribbon pasta with speck (italian smoked cured ham), mushrooms, garlic, and a touch of cream		
fettuccine fantasia	£8.95	
homemade ribbon pasta with chicken strips, sweet peppers, sundried tomatoes and a touch of chilli		
spaghetti alla puttanesca	£7.65	
anchovies, olives, capers, tomato and chilli		
fettuccine capri	£9.95	
homemade pasta ribbons with king prawns, garlic, peas and a touch of cream and chilli		

Side orders

french fries	£2.35
insalata mista	£2.95
mixed salad leaves with mint and chives	
insalata di rughetta e parmigiano	£3.40
fresh rocket salad with parmesan cheese	
spinaci saltati in padella	£3.30
fresh spinach cooked with sage and butter topped with parmesan cheese	
patate novelle	£2.50
new potatoes	

Salads

insalata pescatora	£8.75
mixed leaves with smoked salmon, prawn and crab meat in a lemon dressing, served with garlic foccacia	
insalata tricolore	£8.50
buffalo mozzarella, tomato, rocket and avocado in our house dressing, served with garlic foccacia	
insalata di pollo	£8.50
shredded chicken with crispy red peppers, mixed salad leaves pinenuts and sultanas in a honey and mustard dressing, served with garlic foccacia	
insalata con spiedino	£9.95
mixed leaves with chargrilled beef kebab marinated in an Italian herb sauce, served with garlic foccacia	

Mains

pollo piccante	£9.95
fresh chicken breast cooked with chilli, sweet peppers and garlic, served with french fries	
pollo alla valdostana	£9.95
fresh chicken breast cooked with white wine, fontina cheese and ham, served with french fries	
filetto di spigola all'acqua pazza	£9.95
fillet of sea bass cooked with white wine, cherry tomatoes, garlic, new potatoes, parsley and a touch of chilli	
salmone siracusa	£9.95
chargrilled fresh salmon fillet served with a lemon and celery sauce and side salad	

Steak

served with french fries with a choice of the following sauces:

- green pepper sauce
- pizzaiola (with a garlic and tomato sauce)
- chargrilled

sotto filetto	£13.95
fresh 21 day aged 8 oz sirloin steak	

Pizzas – let us know if you would like it cut

margherita	tomato, mozzarella, oregano & fresh basil	£5.95
margherita bufala	as above but with fresh buffalo mozzarella	£7.45
napoletana	tomato, anchovies, olives, capers, parsley and garlic (no cheese)	£6.95
funghi	tomato, mozzarella, sliced mushrooms	£7.25
prosciutto e funghi	tomato, mozzarella, italian cooked ham, mushrooms, oregano	£7.45
tropicale	tomato, mozzarella, italian cooked ham, slices of fresh pineapple	£7.45
quattro stagioni	tomato, mozzarella, pepperoni, ham, mushrooms and artichokes	£8.25
fernando	tomato, mozzarella, chicken chunks, sweet peppers with basil pesto	£8.25
americana	tomato, mozzarella, pepperoni	£7.85
americana hot	tomato, mozzarella, pepperoni, jalapeno chillies	£8.15
inglese	tomato, mozzarella, bacon, italian sausage and an egg cracked on top	£8.45
fattoria	Italian sausage, friarielle (italian broccoli), onions, raisins and pine nuts	£7.95
capra	goat's cheese, sundried tomato and red onion	£7.95
ortolano	tomato, mozzarella, grilled aubergines, mushrooms, artichoke hearts & sun dried tomatoes	£8.65
prosciutto crudo e rucola	tomato, mozzarella, cherry tomatoes, parma ham & fresh rocket	£8.75
bresaola	mozzarella, bresaola (air cured fillet of beef), shavings of parmesan cherry tomatoes & fresh rocket	£8.95

extra toppings £1.00 each

baked ham, mushrooms, mozzarella, olives, capers, egg, chillies, onion, sweet peppers

extra toppings £1.50 each

parma ham, chicken, pepperoni, sausage, anchovies, artichoke hearts, fresh rocket, buffalo mozzarella, grilled aubergine, sun dried tomato, fresh pineapple, parmesan shavings, cherry tomatoes

Aperitifs

prosecco lightly sparkling, refreshing wine	£4.50
bellini peach juice and prosecco	£4.50
bucks fizz fresh orange juice and prosecco	£4.50

negrini campari, gin, martini rosso	£4.95
cardinale campari and fresh orange juice	£3.95

House wine - white and red

graspello - a light, good tasting wine from veneto	
glass -175ml	£2.95
large glass -250 ml	£3.75
½ carafe -500 ml	£6.95
carafe -1 ltr	£13.95

White wines

	175ml glass	250ml glass	bottle
light			
chardonnay, cesari, doc dry, soft inviting flavour	£3.95	£5.25	£15.95
soave classico, botter a lightish, fresh, attractive wine	-	-	£15.50
frascati, colli di catone a superior quality wine from tuscanly	-	-	£17.95

medium

	175ml glass	250ml glass	bottle
pinot grigio, cesari, igt bright, intense fragrance	£4.50	£5.95	£17.95
orvieto classico amabile, bigi a fresh, spring blossom bouquet with traces of almonds with a medium sweet and lively flavour with a hint of peach	-	-	£14.95
verdicchio dei castelli di jesi classico, doc an intense, fruity wine from le marche with a nice lingering taste	-	-	£14.95
viognier, academia del sole, calatrasi exudes the classic peach and apricot aromas together with subtle hints of oak and vanilla on the finish			£17.95
gavi di gavi, geografico, doc dry with a delicate fruity bouquet	-	-	£24.50

Rosé

pinot grigio rosato, marchesini a dry and refreshing rosé	£3.75	£4.95	£14.95
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Red wines

	175ml glass	250ml glass	bottle
light			
valpolicella, botter light and elegant - great table wine	-	-	£14.95
medium			
cabernet sauvignon, essere from venezia with a refined smooth flavour	£3.75	£4.95	£14.95
merlot del lazio togale, fontana candida a deep ruby, red wine with a cherry and plum character. A brief oak ageing softens the palate	-	-	£15.50
dolcetto d'alba l siglati, sant orsola both full bodied and soft, rich in flavour and very drinkable	-	-	£15.50
chianti, colli senesi, geografico, docg a really smooth chianti - a great accompaniment to pasta dishes	-	-	£18.95
barbera d'alba, docg, villadoria deep, crisp raspberry flavours. Well rounded with soft texture			£21.95

heavy

	175ml glass	250ml glass	bottle
primitivo, salento, igt ruby red with a smooth body	£3.95	£5.45	£16.25
nero d'avola, vignatta	-	-	£19.50

Sparkling wine

prosecco extra dry, fantinel a delicious lightly sparkling and refreshing wine from veneto	£21.95
bouché pere st fils curve reserve brut a ripe biscuity champagne with a fine mousse and a long elegant finish	£39.95

Italian beer

san giorgio – 330ml		£2.45
peroni rosso – 330ml		£2.95
moretti –330ml		£3.65
draught nastro azzuro	- pint	£3.95
	- half pint	£1.95
shandy	- pint	£3.75
	- half pint	£1.85

Mineral water

sparkling mineral water	500ml	750ml
still mineral water	£1.85	£2.65
	£1.85	£2.65

Soft drinks

pepsi	£1.65
diet pepsi	£1.65
lemonade	£1.65
tonic	£1.65
mixer	£0.60

Juices

freshly squeezed orange juice	£2.50
peach juice	£2.00
cranberry juice	£1.75
tomato juice	£1.75
apple juice	£1.75
pinapple juice	£1.75

Fair trade coffee

espresso	£1.40
macchiato	£1.50
double espresso	£1.85
cappuccino	£1.60
caffè latte	£1.70
american (black, filter-like coffee)	£1.60
cappuccino freddo (frothy iced and sugared coffee)	£1.80
caffè corretto (espresso with a shot of grappa)	£3.95
liqueur coffee (with a liqueur of your choice)	£4.50
floating coffee (as above, but no liqueur)	£2.95
mocha	£1.80

hot chocolate	£1.80
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Teas

english breakfast	£1.40
earl grey	£1.40
green tea	£1.40

Herbal teas

peppermint	£1.50
lemon & ginger	£1.50
chamomile tea	£1.50

service is not included except on parties of 6 or more where a 10% service charge will be added to the total bill

for reservations and parties call 01235 811503
to see our menu and party menus: www.ilovecibo.co.uk