

# cibo!

## alla carta winter menu

### aperitifs

<b>prosecco – 125ml</b>	£4.75
lightly sparkling, refreshing wine	
<b>bellini – 125ml</b>	£4.75
prosecco and peach juice	
<b>prosecco royale – 125ml</b>	£4.75
prosecco and campari	
<b>bicicletta – 125ml</b>	£4.75
prosecco and campari	
<b>americano</b>	£4.40
campari and martini rosso	
<b>cardinale</b>	£4.40
campari and fresh orange juice	
<b>negroni</b>	£5.40
campari, gin, martini rosso	
<b>punt e mes</b>	£4.40
bitter sweet italian aperitivo	

### sparkling & champagne

<b>prosecco extra dry, fantinel</b>	£26.95
<b>bouché pere et fils, cuvee reserve brut</b>	£49.00

### beers

<b>peroni rosso – 330ml</b>	£3.20
<b>draught nastro azzuro – pint</b>	£4.95
<b>draught nastro azzuro – half</b>	£2.95
<b>shandy – pint</b>	£4.75
<b>shandy – half</b>	£2.75
<b>paulaner munich lager – 500ml</b>	£5.65
<b>spitfire – 500ml</b>	£5.65

### mineral water

	500ml	750ml
<b>sparkling mineral water</b>	£2.25	£2.95
<b>still mineral water</b>	£2.25	£2.95

### soft drinks

<b>pepsi, diet pepsi</b>	£1.85
<b>lemonade</b>	£1.85
<b>tonic</b>	£1.85
<b>mixer</b>	£0.95

### juices

<b>freshly squeezed orange juice</b>	£2.95
<b>peach juice</b>	£2.40
<b>apple, cranberry, pineapple juice</b>	£1.95
<b>tomato juice</b>	£1.95

### white wines

175ml 250ml 75cl

#### *light bodied*

<b>graspello del veneto</b>	£3.40	£4.50	£13.50
<b>trebbiano, poggio della quercia, igt</b>			£15.75
<b>chardonnay, sant' orsola, doc</b>	£4.25	£5.65	£16.95
<b>soave, essere, doc</b>	£4.60	£6.10	£18.25
<b>corvo, salaparuta, igt</b>	£6.15	£8.20	£24.50

#### *medium bodied*

<b>sauvignon blanc, via nova</b>	£4.95	£6.60	£19.75
<b>pinot grigio, cesari, igt</b>	£5.10	£6.85	£20.50
<b>viognier, mandrarossa, igt</b>	£5.15	£6.90	£20.75
<b>gavi di gavi, geografico, doc</b>			£28.95
<b>lachryma christi, feudi san gregorio</b>			£35.00

### rosé wines

#### *light bodied*

<b>pinot grigio rosato</b>	£4.25	£5.50	£16.75
<b>bardolino chiaretto, cesari</b>			£20.95

#### *medium bodied*

<b>salice salentino, le pozzelle</b>	£6.25	£8.30	£24.95
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### red wines

#### *light bodied*

<b>graspello del veneto</b>	£3.40	£4.50	£13.50
<b>sangiovese, poggio della quercia</b>			£15.65
<b>cabernet sauvignon, essere</b>	£4.50	£5.95	£17.85
<b>merlot di veneto, via nova</b>	£4.60	£6.10	£18.25

#### *medium bodied*

<b>pinot noir, cesari, igt</b>	£4.95	£6.60	£19.75
<b>syrah, mandrarossa, igt</b>	£5.15	£6.90	£20.75
<b>montepulciano, montori</b>	£5.60	£7.35	£21.95
<b>cannonau, picco del sole</b>			£22.95
<b>chianti foriero, cecchi, docg</b>	£6.15	£8.20	£24.50

#### *full bodied*

<b>primitivo, salento, igt</b>	£5.10	£6.85	£20.50
<b>la segreta, planeta</b>	£5.95	£7.90	£23.75
<b>amarone classico della valpolicella</b>			£49.00

welcome to cibo! all our food is freshly prepared and cooked to order, and our pizza and pasta made on the premises

snacks		
<b>olive verdi</b> 🍴		£ 3.60
sicilian nocellara olives with marinated garlic		
<b>olive nere e cipolle</b> 🍴		£ 3.60
marinated black olives & balsamic onions		
<b>pane</b>		£ 1.00
sliced homemade bread		
<b>focaccie</b>	<b>plain</b>	<b>with dips</b>
<b>salse per focaccia</b> 🍴		£ 0.95
arrabiata (spicy tomato) and green pesto dips		
<b>focaccia con origano e sale</b>	£3.45	£ 4.40
pizza bread with oregano & sea salt		
<b>focaccia con aglio</b>	£3.45	£ 4.40
pizza bread with garlic butter & parsley		
<b>focaccia con rosmarino</b>	£3.45	£ 4.40
pizza bread with rosemary & olive oil		
<b>focaccia con aglio e mozzarella</b>	£4.25	£ 5.20
pizza bread with garlic butter, parsley & melted mozzarella		

starters / antipasti		
	starter	main
<b>bruschetta al pomodoro</b>	£4.15	
toasted bread with tomato & basil		
<b>soufflé ai due formaggi</b>	£5.95	
cheese soufflé with gorgonzola and smoked mozzarella		
<b>affettato misto</b> 🍴	£6.95	
italian meat plank with salamis, parma ham, gherkins, pickled onions, bread		
<b>insalata caprese</b> 🍴	£6.75	
bufala mozarella and tomato with basil		
<b>piatto di vegetali misti</b> 🍴	£6.45	
olive, chicory, butternut squash, beetroot, cherry tomato, sweet pepper and courgette		
<b>parmigiana di melanzane</b>	£6.50	£10.25
oven baked aubergine, parmesan, tomato, fresh basil & mozzarella		
<b>frittura di calamari</b>	£6.50	£10.25
squid rings fried in a light batter		
<b>cozze alla marinara</b> 🍴	£6.95	
fresh mussels cooked with wine, shallots and parsley, served in a pot, with bread		
<b>sharing plates (for 2)</b>		
<b>antipasto classico</b>		£12.95
a mixture of vegetali, affettato and a tomato bruschetta		
<b>pesce misto in tutti modi</b>		£13.50
a mix of fried calamari, baked marinated prawns & stewed octopus with a tomato bruschetta		

pasta, risotto		
	starter	main
<b>fettuccine al faro</b>	£7.65	£11.75
homemade ribbon pasta with mussels, squid, shallots, garlic and coriander		
<b>linguine con vongole</b>	£7.75	£11.75
linguine with fresh clams, garlic, wine & parsley, with or without cherry tomato		
<b>ravioli all'aragosta</b>		£13.95
homemade pasta with a lobster filling, cooked in a lobster cream sauce and served with spinach		
<b>risotto pescatora</b> 🍴		£11.95
risotto with fresh mussels, clams, squid, prawns, tomato, garlic & a touch of chilli		
<b>fettuccine polpette</b>	£6.50	£ 9.95
homemade ribbon pasta with garlic & herbed meatballs and tomato sauce		
<b>linguine alla carbonara</b>	£6.35	£ 9.75
linguine with guanciale (smoked pig cheek bacon) onion, egg yolk, pepper and parmesan with or without cream		
<b>fettuccine fantasia</b>	£6.95	£10.95
homemade ribbon pasta with chicken, sun-dried tomato, red onion & sweet red pepper		
<b>pappardelle del bosco</b>		£11.95
homemade thick pasta ribbons with a mixed mushroom and truffle sauce		
<b>casarecce alla norma</b>	£6.35	£ 9.75
short pasta with aubergine, cherry tomato, homemade pesto and ricotta salata		
<b>tortelloni spinaci al pomodoro</b>	£6.50	£ 9.95
homemade pasta parcels filled with spinach and ricotta and served in a tomato sauce		
<b>risotto arlecchino</b> 🍴	£6.95	£10.95
vegetable risotto with butternut squash, sweet peppers, sage and a little parmesan		

mains / secondi		
<b>pollo piccante</b> 🍴		£12.25
corn fed, fresh chicken breast cooked with chilli, onions sweet peppers and garlic, served with french fries		
<b>pollo alla valdostana</b> 🍴		£12.95
corn fed, fresh chicken breast, topped with ham and fontina cheese, cooked in wine and served with french fries		
<b>filetto vincitore</b> 🍴		£20.95
fresh 200g fillet steak, cooked in a morel mushroom and marsala wine sauce and served with layered potato cake		
<b>tagliata classica al balsamico</b> 🍴		£14.95
sliced 200g fillet tail, chargrilled and served on a bed of rocket with parmesan shavings & fries		
<b>spigola alla griglia</b> 🍴		£16.50
whole sea bass, chargrilled, and served with a side salad and pesto		
<b>pesce misto in tutti i modi</b>		£13.50
mix plate of fried calamari, baked marinated prawns, and stewed octopus, with tomato bruschetta		
<b>cartoccio di spigola acqua pazza</b> 🍴		£12.95
fillet of sea bass, parchment sealed & baked with spinach, cavolo nero, cherry tomatoes, chilli, garlic and wine		
<b>cozze all marinara con patatine</b>		£12.95
fresh mussels cooked with wine, shallots and parsley, served in a pot, with fries and bread		

contorni and side salads		
<b>insalata mista</b>		£3.00
mixed leaves & herbs		
<b>insalata rughetta e parmigiano</b>		£3.50
rocket & parmesan		
<b>insalata pomodoro e fagiolini</b>		£3.00
sliced tomato & green bean		
<b>spinaci saltati in padella</b>		£3.95
fresh spinach, cooked with sage and butter, topped with parmesan		
<b>zucchine fritte</b>		£3.10
courgette sticks, deep fried		
<b>vegetali arrosti</b>		£3.00
roasted butternut squash and beetroot		
<b>patate fritte</b>		£2.75
french fries		
<b>torta di patate</b>		£2.95
layered potato cake		

pizza – let us know if you would like it cut	
<b>margherita</b>	£6.95
tomato, mozzarella, & fresh basil	
<b>prosciutto funghi</b>	£8.35
tomato, mozzarella, italian cooked ham, mushroom, oregano	
<b>capra</b>	£8.65
tomato, red onion, red pepper, sun-dried tomato & goat's cheese	
<b>americana</b>	£8.75
tomato, mozzarella, pepperoni, with or without fresh chilli	
<b>capricciosa</b>	£8.95
tomato, mozzarella, artichoke, ham, olive, mushroom and capers	
<b>margherita bufala</b>	£9.10
tomato & basil topped with fresh bufala mozzarella	
<b>ortolano</b>	£9.25
tomato, mozzarella, grilled aubergine, mushroom, artichoke heart & sun-dried tomato	
<b>festa di carne</b>	£9.25
tomato, chicken, meatball, lucanica sausage, with or without fresh chilli	
<b>trentino</b>	£9.95
tomato, scamorza and crisped smoked parma ham	
<b>fantasia di mare</b>	£10.50
tomato, mozzarella, mussels, clams, octopus, squid & prawns	
<b>prosciutto crudo con misto di funghi</b>	£10.50
tomato, mozzarella, parma ham, mixed mushrooms	

<b>extra toppings</b>	£1.00 each
mushrooms, olives, capers, egg, chillies, onions	
<b>extra toppings</b>	£1.60 each
baked ham, pepperoni, anchovies, artichokes, rocket, aubergine, sun-dried tomato, parmesan, cherry tomatoes, chicken, sausage	
<b>premium toppings</b>	£2.35 each
bufala mozzarella, parma ham, truffle, crisped speck	

🍴 gluten free, suitable for coeliacs dishes may contain traces of nuts

service is discretionary, except on parties of 6 or more, where a 10% service charge will be added to the total; all gratuities go directly to the staff