



PANE E ANTIPASTI

OLIVE ASSORTITE (v)	5
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE FRESCO (v)	5
House baked fresh bread	
PANE ALL'AGLIO (v)	6
Garlic pizza bread	7
Garlic pizza bread with tomato sauce	8
Garlic pizza bread with mozzarella cheese	10
Garlic pizza bread with fresh tomatoes, red onions & parmesan cheese	6
BRUSCHETTA CLASSICA (v)	8
Toasted bread with fresh tomatoes, red onions & basil	
BRUSCHETTA CON NDUJA	26
Toasted bread with spicy Nduja spread & mozzarella	
ANTIPASTO ALLA CIBO	
(SHARING PLATTER MINIMUM FOR 2 PERSONS)	
Finest Italian cured meats (Parma ham, Bresaola, Coppa, salami Milano, Mortadella with pistachio), fresh tomato & buffalo mozzarella, pickled vegetables, marinated mushrooms, wild rocket, parmesan cheese & focaccia bread	

PRIMI PIATTI

COZZE	14
Fresh mussels steamed with shallots, saffron cream & potatoes	
ZUPPA DEL GIORNO	6
Daily made fresh soup, served with garlic croutons	
GAMBERONI PICCANTI	14
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
PATÉ ALLA CIBO	12
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by redcurrant set marmalade & toasted bread	
ARANCINI CON SCAMORZA (v)	12
Fried rice balls with smoked mozzarella cheese, set with tomato & onion relish	
CAPESANTE	15
Seared scallops, apple & cauliflower purée, cured ham crumbs	
CALAMARI FRITTI	12
Deep fried squid, saffron & lemon aioli	
CARPACCIO DI MANZO	16
Thinly sliced prime beef fillet (raw), wholegrain mustard & honey dressing, ciabatta bread crisps, wild rocket & parmesan cheese	
CARPACCIO DI SALMONE	15
Thinly sliced fresh salmon, herby mustard & citrus dressing, pickles & ciabatta bread crisps	
FEGATINI DI POLLO	13
Chicken livers cooked with shallots, grapes & Marsala wine, served over a polenta	
BURRATA CON POMODORO (v)	12
Creamy Burrata cheese, heritage tomato & olive salad	
COSTINE DI MAIALE	12
Slow braised pork ribs, glazed in fruity "Cibo" barbecue sauce	

INSALATE

INSALATA CAESAR	16
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, ciabatta bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	18
Seared fresh tuna, served over a quinoa salad with shredded gem lettuce, green beans, cherry tomatoes, Kalamata olives, egg, citrus & mustard dressing	
INSALATA DI MANZO	18
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CAPRESE (v)	14
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	

Prices are inclusive of VAT.
There will be an optional 12.5% service charge

PASTA E RISOTTO

SPAGHETTI ALLA CARBONARA	15
Spaghetti with smoked pancetta, egg, parmesan cheese and a touch of cream	
SPAGHETTI ALLA BOLOGNESE	15
Spaghetti with slow cooked classic beef ragù	
SPAGHETTI ALLA NORMA CON BURRATA (v)	16
Spaghetti in a tomato & basil sauce with aubergines, served with creamy burrata cheese	
LASAGNA AL FORNO	15
Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese	
LINGUINE AI FRUTTI DI MARE	18
Linguine with chilli, garlic, mussels, squid, king prawns and tomatoes in shellfish bisque	
LINGUINE CON SPIGOLA	19
Linguine with sea bass strips, chilli & garlic butter, white wine, cherry tomatoes & parsley	
RISOTTO CON TARTUFO E PORCINI (v)	18
Arborio rice with onions, truffles, porcini mushrooms, butter & Parmesan cheese	
RAVIOLI ALL'ARAGOSTA	20
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
RAVIOLI CON BURRATA (v)	16
Egg pasta parcels filled with burrata cheese, Kalamata olive & tomato sugo, parmesan crumbs	
TAGLIATELLE CON GAMBERI	19
Egg pasta ribbons with king prawns, chilli, garlic butter, courgettes and tomatoes	
TAGLIATELLE CON POLLO	16
Egg pasta ribbons with onions, chicken, garlic mushrooms and creamy tomato sauce	
PENNE AL SALMONE	17
Penne with smoked salmon, onions, asparagus, white wine cream, cherry tomatoes & dill	
PENNE PICCANTE CON NDUJA	16
Penne with onions, garlic, spicy Calabrese sausages, Nduja, tomato sauce & fresh basil	

PIZZA

MARGHERITA (v)	13
Pizza with tomato sauce, mozzarella cheese & fresh basil	
BURRATA (v)	15
Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & fresh basil	
DIAVOLA	15
Pizza with tomato sauce, mozzarella cheese, Calabrese sausages, Nduja & roasted peppers	
PUTTANESCA	15
Pizza with tomato sauce, mozzarella cheese, chilli, garlic, anchovies, Kalamata olives & capers	
CALZONE	15
Folded pizza with mozzarella cheese, tomato sauce, roasted ham and mushrooms	
BIANCA CON BRESAOLA	16
White pizza with mozzarella & provolone cheese, wild rocket & cured beef Bresaola	
ROTOLATA	14
Rolled pizza with mozzarella cheese, sun blushed tomatoes, wild rocket & Parma ham	
EXTRA TOPPINGS (each)	3
Salami Milano, pepperoni piccanti, roast ham, parma ham, chicken, anchovies, tuna flakes, prawns, smoked salmon	
Olives, artichokes, roasted peppers, avocado, mushrooms, sweetcorn, red onions	2.5

GRIGLIATA/FROM THE GRILL

ALL OUR CUTS GRILLED TO YOUR LIKING AND GARNISHED WITH TOMATO & RED ONION SALAD	
FILLET STEAK (10oz)	32
28 days matured prime beef fillet	
RIB EYE STEAK (10oz)	30
28 days matured prime beef rib eye	
LAMB CUTLETS	28
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (20oz)	34
Served with hand cut chips	
VEAL CUTLET	36
Veal cutlet, served with whipped sage butter & hand cut chips	
BUTTERS (each)	3.5
Whipped sage butter	3.5
Whipped truffle butter	3.5
SAUCES (each)	3.5
Peppercorn sauce	3.5
Red wine sauce	3.5
Mushroom cream sauce	3.5
Béarnaise sauce	3.5



SECONDI DI CARNE

POLLO CON FUNGHI	24
Corn fed chicken fillet, wild mushroom and cream sauce	
POLLO PAILLARD	22
Flattened chicken fillet, grilled avocado & tomato, sea salt & mustard dressing	
VITELLO ALLA MILANESE	26
Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	
SCALLOPINE DI VITELLO AL FUNGHI	25
Veal escalopes cooked with wild mushrooms, white wine, wholegrain mustard & cream	
ANATRA	25
Pan roasted duck breast, sautéed sweet potatoes, wildflower honey & balsamic jus, roasted almonds	
OSSOBUCO	25
Veal shank chop slow braised in root vegetables, tomatoes & white wine. Saffron & parmesan risotto garnish	
FEGATO ALLA VENEZIANA	23
Veal liver strips cooked with baby onions, asparagus, white wine & sage butter, set with mashed potatoes	

SECONDO DI PESCE

SOGLIOLA DI DOVER	45
Pan roasted dover sole served with new potatoes & grilled asparagus	
BRANZINO	26
Pan fried sea bass fillets, crushed new potatoes with leeks, salsa verde	
TONNO CON PEPERONATA	26
Grilled tuna steak, bell pepper stew with onions, tomatoes & capers	
SALMONE	26
Pan roasted salmon, cauliflower & saffron cream, sautéed new potatoes	
IPPOGLOSSO	28
Pan seared halibut steak with champagne and tarragon butter sauce, accompanied by tender stem broccoli	



CONTORNI

PATATE FRITTE (v)	4.5
Hand cut chips	
PATATE NOVELLE (v)	4.5
Sautéed new potatoes	
PURÈ DI PATATE CON TARTUFO (v)	5.5
Creamy mashed potatoes with truffle	
ZUCCHINE FRITTE (v)	5.5
Deep fried courgettes in semolina	
BROCCOLETTI (v)	5
Tenderstem broccoli with chilli & garlic	
SPINACI (v)	5
Spinach with garlic butter	
PISELLI CON PANCETTA	6
Garden peas with onions, pancetta and cream	
INSALATA RUCOLA (v)	6
Wild rocket with parmesan cheese & balsamic glaze	
INSALATA MISTA (v)	5
Mixed Italian salad	
INSALATA POMODORI (v)	6
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	
FUNGHI TRIFOLATI (v)	5
Sautéed garlic mushrooms	

Full allergen menus available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee our dishes will be free from traces of these products therefore we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.