



PANE E ANTIPASTI

OLIVE ASSORTITE (v) Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	5
PANE FRESCO (v) House baked fresh bread	5
PANE ALL'AGLIO (v) Garlic pizza bread	6
Garlic pizza bread with tomato sauce	7
Garlic pizza bread with mozzarella cheese	8
Garlic pizza bread with fresh tomatoes, red onions & parmesan cheese	10
BRUSCHETTA CLASSICA (v) Toasted bread with fresh tomatoes, red onions & basil	6
BRUSCHETTA CON MELANZANE (v) Toasted bread with garlic roasted aubergine and tomato purée	8
ANTIPASTO ALLA CIBO <i>(SHARING PLATTER MINIMUM FOR 2 PERSONS)</i> 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	28

PRIMI PIATTI

ZUPPETTA DI COZZE E CALAMARI Fresh mussels and squid cooked with chilli, garlic, olives, tomatoes & white wine, served with garlic crostone	15
ZUPPA DEL GIORNO Daily made fresh soup, served with garlic croutons	6
GAMBERONI PICCANTI King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	15
PATÉ ALLA CIBO Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by red onion and tomato relish, toasted bread	13
ARANCINI CON SCAMORZA (v) Fried saffron rice croquettes with smoked mozzarella cheese, set with tomato & onion relish	13
CAPESANTE Seared scallops, spiced pineapple carpaccio, cured ham crumbs	15
CALAMARI FRITTI Deep fried squid, saffron & lemon aioli	13
CARPACCIO DI MANZO Thinly sliced prime beef fillet (raw), wholegrain mustard & honey dressing, ciabatta bread crisps, wild rocket & parmesan cheese	16
TARTARE DI TONNO FRESCO Fresh tuna bound with avocado, chilli, lime and herb marinade, garnished with saffron aioli & bread crisps	16
FEGATINI DI POLLO Chicken livers cooked with shallots, mushrooms & Marsala wine, served over a garlic crostone	13
BURRATA CON POMODORO (v) Creamy Burrata cheese, heritage tomato & olive salad	12
COSTINE DI MAIALE Slow braised pork ribs, glazed in fruity "Cibo" barbecue sauce	13

INSALATE

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

Prices are inclusive of VAT.
There will be an optional 12% service charge

PASTA E RISOTTO

SPAGHETTI ALLA CARBONARA Spaghetti with smoked pancetta, egg, parmesan cheese and a touch of cream	16
SPAGHETTI ALLA BOLOGNESE Spaghetti with slow cooked classic beef ragù	16
SPAGHETTI CON BURRATA (v) Spaghetti in roasted aubergine puree with tomatoes, finished by creamy burrata cheese and basil oil	16
LASAGNA AL FORNO Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese	16
LINGUINE AI FRUTTI DI MARE Linguine with chilli, garlic, mussels, squid, king prawns and tomatoes in shellfish bisque	18
LINGUINE CON SPIGOLA Linguine with sea bass strips, chilli & garlic butter, white wine, cherry tomatoes & herby pangrattato	19
RISOTTO CON PISELLI E GAMBERONI FRITTI Arborio rice with onions, pea puree and parmesan cheese, garnished by battered prawns and saffron aioli	18
RAVIOLI ALL'ARAGOSTA Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	20
TORTELLONI CON SPINACI (v) Egg pasta parcels filled with spinach and ricotta cheese, cooked in garlic butter and sun blushed tomatoes, served over a wild rocket & parmesan	16
TAGLIATELLE CON GAMBERI Egg pasta ribbons with prawns, chilli, garlic butter, courgettes and tomatoes	19
TAGLIATELLE CON POLLO Egg pasta ribbons with onions, chicken, garlic mushrooms and creamy tomato sauce	16
PENNE AL SALMONE Penne with smoked salmon, onions, asparagus, white wine cream, cherry tomatoes & dill	17
PENNE PICCANTE CON NDUJA Penne with onions, garlic, spicy Calabrese sausages, Nduja, tomato sauce & fresh basil	16

PIZZA

MARGHERITA (v) Pizza with tomato sauce, mozzarella cheese & fresh basil	13
BURRATA (v) Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & basil pesto	15
DIAVOLA Pizza with tomato sauce, mozzarella cheese, Calabrese sausages, spicy Nduja & chilli	15
PUTTANESCA Pizza with tomato sauce, mozzarella cheese, chilli, garlic, tuna chunks, anchovies, olives & capers	15
CALZONE Folded pizza with mozzarella cheese, tomato sauce, roasted ham and mushrooms	15
BIANCA White pizza with ricotta, mozzarella, parmesan, pancetta and wild rocket	16
ROTOLATA Rolled pizza with mozzarella cheese, sun blushed tomatoes, wild rocket & Parma ham	14
EXTRA TOPPINGS (each) Salami Milano / Peperoni piccanti / Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna chunks Prawns / Smoked salmon	3
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Peppers Courgettes / 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) 28 days matured prime beef fillet	32
RIB EYE STEAK (10oz) 28 days matured prime beef rib eye	30
LAMB CUTLETS Mint and garlic marinated lamb cutlets	28
T-BONE STEAK (20oz) Served with hand cut chips	34
VEAL CUTLET Served with hand cut chips	36
SAUCES (each) Peppercorn sauce Red wine sauce Mushroom cream sauce Béarnaise sauce Tomato & blue cheese sauce	3.5 3.5 3.5 3.5 3.5



SECONDI DI CARNE

POLLO CON FUNGHI Corn fed chicken fillet, wild mushroom cream, served over an egg pasta ribbons	24
POLLO PAILLARD Flattened chicken fillet, grilled avocado & tomato, sea salt & mustard dressing	24
VITELLO ALLA MILANESE Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	26
SALTIMBOCCA DI VITELLO Pan seared veal escalopes with sage & cured ham, spring peas and sage butter sauce	25
ANATRA Pan roasted duck breast, sautéed sweet potatoes, wildflower honey & balsamic jus, roasted almonds	25
FEGATO DI VITELLO Veal liver strips cooked with onions and red wine, accompanied by lyonnaise potatoes	23

SECONDO DI PESCE

SOGLIOLA DI DOVER Pan roasted Dover sole served with sauteed new potatoes and asparagus	45
ORATA ALLA GRIGLIA Whole sea bream, grilled with lemon & rosemary, accompanied by Lyonnaise potatoes	30
BRANZINO Pan roasted sea bass fillets, lyonnaise potatoes & salsa verde	26
TONNO Grilled tuna steak, sauteed courgettes and cherry tomatoes with chilli	26
SALMONE Roasted salmon, spinach and peas with lemon mascarpone, herby pangrattato	26
IPPOGLOSSO Pan seared halibut steak with buttery white grape and Vermouth sauce, set with grilled asparagus	30



CONTORNI

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

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.