

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	5
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE FRESCO (v)	6
House baked fresh bread	
PANE ALL'AGLIO (v)	8
Garlic pizza bread	8
Garlic pizza bread with tomato sauce	8
Garlic pizza bread with mozzarella cheese	8
Garlic pizza bread with fresh tomatoes, red onions & parmesan cheese	10
BRUSCHETTA CLASSICA(v)	7
Toasted bread with fresh tomatoes, red onions & basil	
BRUSCHETTA CON PEPERONI (v)	8
Toasted bread with roasted peppers and goats milk cheese crumbs	
ANTIPASTO ALLA CIBO	30
(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

ZUPPA DEL GIORNO	8
Daily made fresh soup, served with garlic croutons	
CALAMARI FRITTI	13
Deep fried squid, saffron & lemon aioli	
FEGATINI DI POLLO	13
Chicken livers cooked with shallots, grapes & Marsala wine, served over a garlic crostone	
PATÉ ALLA CIBO	13
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange marmalade and toasted bread	
ARANCINI CON SCAMORZA(v)	13
Fried saffron rice croquettes with smoked mozzarella and parmesan cheese, truffle aioli	
CAPELANTE	16
Pan seared fresh scallops, grilled pork belly, house pickles	
COZZE PRIMAVERA	15
Fresh mussels with spring greens and white wine, garlic crostone	
TARTARE DI MANZO	18
Hand diced prime beef fillet (raw) bound with shallots, caper berries, organic egg yolk & Dijon mustard aioli, focaccia crisp and baby gem garnish	
GRANCHIO	16
Crab claw meat bound in spiced crème fraiche, set with avocado and mango garnish	
GAMBERONI PICCANTI	15
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
BURRATA(v)	14
Creamy Burrata cheese, ratatouille salad, basil meringue	
COSTINE DI MAIALE	14
Slow braised pork ribs, glazed in fruity "Cibo" barbecue sauce	
INSALATA CAPRESE(v)	16
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	

INSTALATE

INSALATA CAESAR	16
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, ciabatta bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	19
Seared fresh tuna, served over a crisp mixed salad with green beans, cherry tomatoes, Kalamata olives, citrus & mustard dressing	
INSALATA DI MANZO	19
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CON FORMAGGIO DI CAPRA(v)	17
Grilled goat's milk cheese, beetroot and wild rocket salad, candied walnuts, balsamic glaze	
INSALATA CON ANATRA AFFUMICATA	19
House smoked duck, crisp baby gem with quinoa, grilled balsamic peach and toasted almonds	

PASTA E RISOTTO

SPAGHETTI ALLA CARBONARA	17
Spaghetti with smoked pancetta, egg, parmesan cheese and a touch of cream	
SPAGHETTI ALLA BOLOGNESE	16
Spaghetti with slow cooked classic beef ragù	
RISOTTO CON ASPARAGI(v)	18
Arborio rice with onions, asparagus and pecorino cheese	
LASAGNA AL FORNO	16
Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese	
LINGUINE AI FRUTTI DI MARE	21
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 & herby pangrattato	
PACCHERI ALLO STRACOTTO	19
Large pasta tubes, shredded braised beef with Marsala wine, creamy burrata cheese	
RAVIOLI ALL'ARAGOSTA	20
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
TORTELLONI AI FUNGHI E TARTUFO(v)	19
Egg pasta parcels filled with cheese and mushrooms, garlic butter, parmesan crumbs and black truffles	
TAGLIATELLE CON GAMBERI	19
Egg pasta ribbons with prawns, chilli, garlic butter, courgettes and tomatoes	
SPAGHETTI NERI CON ARAGOSTA & GAMBERI	36
Squid ink spaghetti with lobster and king prawns in a rich bisque with spiced cherry tomatoes and a dash of vodka	
PENNE AL SALMONE	18
Penne with smoked salmon, onions, asparagus, white wine cream, cherry tomatoes & dill	
PENNE PICCANTE CON NDUJA	17
Penne with onions, garlic, spicy Calabrese sausages, Nduja, tomato sauce & fresh basil	
FETTUCCINE CON TARTUFO(v)	22
Egg pasta ribbons, wild mushrooms, parmesan crumbs and sliced black truffles	
LINGUINE VONGOLE	21
Linguine with fresh clams, extra virgin olive oil, chilli, garlic, parsley and white wine	
TAGLIATELLE CON POLLO	17
Egg pasta ribbons with onions, chicken, garlic mushrooms and creamy tomato sauce	

PIZZA

MARGHERITA(v) Pizza with tomato sauce, mozzarella cheese & fresh basil	14
PARMA E BURRATA Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & cured ham	18
DIAVOLA Pizza with tomato sauce, mozzarella cheese, Calabrese sausages, spicy Nduja & chilli	16
PUTTANESCA Pizza with tomato sauce, mozzarella cheese, chilli, garlic, tuna chunks, anchovies, olives & capers	16
BOSCAIOLA Pizza with smoked mozzarella cheese, Tuscan sausages, mixed garlic mushrooms	16
CAPRA(v) Pizza with tomato sauce, mozzarella, goats milk cheese, spinach and caramelised red onions	16
ROTOLATA Rolled pizza with mozzarella cheese, sun blushed tomatoes, wild rocket & Parma ham	16
EXTRA TOPPINGS (each) Salami Milano / Peperoni / Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna chunks Prawns / Smoked salmon	3
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Peppers / Red onions	3

SECONDO DI PESCE

SOGLIOLA DI DOVER Roasted Dover sole, buttered asparagus and spring potatoes, saffron aioli	45
ROMBO Turbot fillet roasted with garlic butter, kalamata olives and heritage tomatoes, grilled spring potatoes	28
BRANZINO Pan roasted sea bass fillets, spring potato lyonnaise, green olive tapenade	28
TONNO Seared tuna with white wine butter, capers and spiced cherry tomatoes	28
SALMONE AL FORNO Fresh salmon baked with lemon, tender stem broccoli, chilli butter and white wine	26
IPPOGLOSSO Pan roasted halibut, champagne & butter sauce, fennel and citrus salad	32
ARAGOSTA Fresh lobster roasted with chilli and garlic butter, sweet potato fries, saffron aioli	HALF £34 WHOLE £65

CONTORNI

PATATE FRITTE(v) Hand cut chips	5
PATATE NOVELLE(v) Sautéed new potatoes	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

SECONDI DI CARNE

POLLO CON FUNGHI Corn fed chicken fillet, porcini and wild mushroom cream sauce	24
POLLO PAILLARD Flattened chicken fillet, grilled avocado & tomato, sea salt & mustard dressing	24
MEDAGLIONI DI FILETTO CON TARTUFO Prime beef fillet medallions pan seared in black truffle butter, wild rocket & parmesan	36
SCALOPINE DI VITELLO Pan seared veal escalopes, wilted spinach, lemon butter and caper sauce	26
POLLO CON NDUJA Roasted corn-fed chicken fillet, spicy Nduja cream, barley and apricot salad	25
FEGATO DI VITELLO Pan seared veal liver in sage butter, asparagus tips and balsamic baby onions	23
LOMBATA D'AGNELLO Roasted lamb loin in pistachio crumbs, boulangere potato, baby onion and red currant jus	30
VITELLO ALLA MILANESE Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	26

FROM THE GRILL

ALL OUR CUTS CHARCOAL GRILLED TO YOUR LIKING AND GARNISHED WITH TOMATO & RED ONION SALAD	
FILLET STEAK (10oz) 28 days matured prime beef fillet	34
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	36
VEAL CUTLET Served with hand cut chips	38
SAUCES (each) Peppercorn sauce / Red wine sauce Mushroom cream sauce / Béarnaise sauce	3.5

SHARING CUTS (MINIMUM FOR 2)

TOMAHAWK (42oz) Bone in prime beef rib eye, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	42pp
SURF AND TURF Grilled prime beef fillet, seared scallops in garlic butter. Garnished with grilled tender stem broccoli and hand cut chips	36pp
CHATEAUBRIAND (20 oz) Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	38pp
MIXED SHELLFISH PLATTER Grilled red prawns, seared scallops with chilli and cherry tomatoes, mussels steamed with white wine and butter, fried calamari and potatoes. Accompanied by grilled tender stem broccoli and saffron aioli	38pp

PISELLI Garden peas with onions, cream and pancetta	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