

## PANE E ANTIPASTI

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

<b>ZUPPA DEL GIORNO</b>	7
Daily made fresh soup, served with garlic croutons	
<b>CALAMARI FRITTI</b>	13
Deep fried squid, saffron & lemon aioli	
<b>FEGATINI DI POLLO</b>	13
Chicken livers cooked with shallots, grapes & Marsala wine, served over a garlic crostone	
<b>PATÉ ALLA CIBO</b>	13
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange marmalade and toasted bread	
<b>ARANCINI CON SCAMORZA (v)</b>	13
Fried saffron rice croquettes with smoked mozzarella and parmesan cheese, truffle aioli	
<b>CAPELANTE</b>	16
Pan seared scallops with garlic butter, grilled pork belly, house pickles	
<b>COZZE PRIMAVERA</b>	15
Fresh mussels with spring greens and white wine, garlic crostone	
<b>TARTARE DI MANZO</b>	16
Hand diced prime beef fillet (raw) bound with shallots, caper berries, Dijon mustard & organic egg yolk aioli, focaccia crisp and baby gem garnish	
<b>COSTINE DI MAIALE</b>	14
Slow braised pork ribs, glazed in fruity "Cibo" barbecue sauce	
<b>GAMBERONI PICCANTI</b>	15
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
<b>BURRATA (v)</b>	13
Creamy Burrata cheese, ratatouille salad, basil meringue	

## INSALATE

<b>INSALATA CAESAR</b>	16
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, ciabatta bread crisps, parmesan cheese & crispy pancetta	
<b>INSALATA DI TONNO</b>	19
Seared fresh tuna, served over a crisp mixed salad with green beans, cherry tomatoes, Kalamata olives, citrus & mustard dressing	
<b>INSALATA DI MANZO</b>	19
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
<b>INSALATA CAPRESE (v)</b>	16
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
<b>INSALATA CON ANATRA AFFUMICATA</b>	19
House smoked duck, crisp baby gem with quinoa, grilled balsamic peach and toasted almonds	

## PASTA E RISOTTO

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

## PIZZA

<b>MARGHERITA(v)</b> Pizza with tomato sauce, mozzarella cheese & fresh basil	13
<b>PARMA E BURRATA</b> Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & cured ham	17
<b>DIAVOLA</b> Pizza with tomato sauce, mozzarella cheese, Calabrese sausages, spicy Nduja & chilli	16
<b>PUTTANESCA</b> Pizza with tomato sauce, mozzarella cheese, chilli, garlic, tuna chunks, anchovies, olives & capers	16
<b>BOSCAIOLA</b> Pizza with smoked mozzarella cheese, Tuscan sausages, mixed garlic mushrooms	16
<b>CAPRA(v)</b> Pizza with tomato sauce, mozzarella, goats milk cheese, spinach and caramelised red onions	16
<b>ROTOLATA</b> Rolled pizza with mozzarella cheese, sun blushed tomatoes, wild rocket & Parma ham	16
<b>EXTRA TOPPINGS (each)</b> Salami Milano / Pepperoni picanti / Nduja / Roasted ham / Parma ham / Chicken / Anchovies / Tuna chunks / Prawns / Smoked salmon	3
Olives / Artichokes / Capers / Sweetcorn / Sun blushed tomatoes / Mushrooms / Roasted peppers / Red onions	2.5

## SECONDO DI PESCE

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

## CONTORNI

<b>PATATE FRITTE(v)</b> Hand cut chips	5
<b>PATATE NOVELLE(v)</b> Sautéed new potatoes	5
<b>PURÈ DI PATATE CON TARTUFO(v)</b> Creamy mashed potatoes with truffle	5.5
<b>ZUCCHINE FRITTE(v)</b> Deep fried courgettes in semolina	6
<b>BROCCOLETTI(v)</b> Tenderstem broccoli with chilli & garlic	6
<b>SPINACI(v)</b> Spinach with garlic butter	6

## SECONDI DI CARNE

<b>POLLO CON FUNGHI</b> Corn fed chicken fillet, porcini and wild mushroom cream sauce	24
<b>POLLO PAILLARD</b> Flattened chicken fillet, grilled avocado & tomato, sea salt & mustard dressing	22
<b>MEDAGLIONI DI FILETTO CON TARTUFO</b> Prime beef fillet medallions pan seared in black truffle butter, wild rocket & parmesan	34
<b>SCALOPINE DI VITELLO</b> Pan seared veal escalopes, wilted spinach, lemon butter and caper sauce	26
<b>POLLO CON NDUJA</b> Roasted corn-fed chicken fillet, spicy Nduja cream, barley and apricot salad	25
<b>FEGATO DI VITELLO</b> Pan seared veal liver in sage butter, asparagus tips and balsamic baby onions	23
<b>LOMBATA D'AGNELLO</b> Roasted lamb loin in pistachio crumbs, boulangere potato, baby onion and red currant jus	30
<b>VITELLO ALLA MILANESE</b> Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	26

## FROM THE GRILL

ALL OUR CUTS ARE CHARCOAL GRILLED TO YOUR LIKING AND GARNISHED WITH TOMATO & RED ONION SALAD

<b>FILLET STEAK (10 oz)</b> 28 Days matured prime beef fillet	33
<b>RIB EYE STEAK (10 oz)</b> 28 Days matured prime beef rib eye	30
<b>LAMB CUTLETS</b> Mint and garlic marinated lamb cutlets	28
<b>T-BONE STEAK (20 oz)</b> Served with hand cut chips	35
<b>VEAL CUTLET</b> Served with hand cut chips	37
<b>SAUCES (each)</b> Peppercorn sauce / Red wine sauce Mushroom cream sauce / Béarnaise sauce	3.5

### SHARING CUTS (MINIMUM FOR 2)

<b>CHATEAUBRIAND (20 oz)</b> Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	38 pp
<b>SURF AND TURF</b> Grilled prime beef (10 oz) fillet, seared scallops in garlic butter, garnished with grilled tender stem broccoli and hand cut chips	36 pp

<b>PISELLI</b> Garden peas with onions, cream and pancetta	6
<b>ASPARAGI(v)</b> Grilled asparagus with lemon	6
<b>INSALATA RUCOLA(v)</b> Wild rocket with parmesan cheese & balsamic glaze	6
<b>INSALATA MISTA(v)</b> Mixed Italian salad	5
<b>INSALATA POMODORI(v)</b> Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	6