



PANE E ANTIPASTI

PANE ALL'AGLIO E POMODORO 11
Garlic pizza bread with herby tomato sauce

PANE ALL'AGLIO E FORMAGGIO 11
Garlic pizza bread with mozzarella cheese

FOCACCIA ALLA CIBO (v) 14
Garlic pizza bread with diced fresh tomatoes & red onions,
buffalo mozzarella cheese

ANTIPASTO ALLA CIBO 34
(SHARING PLATTER MINIMUM FOR 2 PERSONS)
Finest Italian cured meats (Parma ham, Bresaola, Coppa, salami Milano, Mortadella with pistachio, pickled vegetables,
marinated mushrooms, wild rocket, parmesan cheese & focaccia bread

PRIMI PIATTI

ZUPPA DEL GIORNO 9
Daily made fresh soup with garlic croutons

CALAMARI 15
Squid rings deep fried in seasoned flour, accompanied by saffron & lemon aioli

ARANCINI CON TARTUFO 15
Fried porcini mushroom & truffle rice croquettes, truffle & parmesan aioli

CARPACCIO DI TONNO 18
Thinly sliced raw tuna, marinated shallots, apricots,
avocado mayo and chilli oil

PATÉ ALLA CIBO 18
Smooth duck & chicken liver pate with Marsala wine and whipped butter,
accompanied by spiced plum & apple jam, toasted brioche

GAMBERONI PICCANTI 17
King prawns cooked in white wine, chilli, lime & garlic butter,
served with grilled bread

BURRATA (v) 15
Creamy Burrata cheese, roasted squash puree & seeds,
heirloom tomato garnish

PASTA E RISOTTO

GNOCCHI BARBABIETOLE (v) 20
Potato and beetroot dumplings, red onions and
creamy goats milk cheese, roasted walnuts

RAVIOLI ALLO STRACOTTO 22
Egg pasta parcels filled with slow braised beef ragu,
Marsala wine & ragu sauce, glazed burrata cheese

SPAGHETTI ALLA CARBONARA 19
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and
a touch of cream

RAVIOLI ALL'ARAGOSTA 23
Egg pasta parcels filled with lobster meat and cheese,
in a creamy lobster bisque with prawns & cherry tomatoes

LINGUINE CON ARAGOSTA E GAMBERI 36
Linguine pasta with lobster and king prawns in a rich bisque
with spiced cherry tomatoes and a dash of vodka

TAGLIATELLE CON GAMBERI 22
Egg pasta ribbons with butterflied king prawns, garlic, chilli butter
and cherry tomato sauce





PIZZA

CAPRESE 18

Pizza with herby tomato sauce, buffalo mozzarella cheese, heritage tomatoes, wild rocket and basil oil

DIAVOLA 18

Pizza with tomato sauce, mozzarella cheese, spicy Calabrese and Nduja sausages, pickled chilli

MARE 21

Pizza with tomato sauce, parmesan cheese, king prawns, smoked salmon, samphire grass, lemon & dill oil

SECONDI PIATTI

POLLO CON FUNGHI E TARTUFO 30

Corn fed chicken fillet, porcini mushroom and truffle cream

BRANZINO 32

Pan roasted sea bass fillets, garlic spinach and olive & herb salsa

IPPOGLOSSO 33

Roasted halibut, champagne & chilli beurre Blanc, vegetable bouquet

INSALATA DI TONNO 22

Seared fresh tuna, served over a quinoa salad with confit cherry tomatoes, fine beans, Kalamata olives, potato crisps, citrus & mustard dressing

INSALATA CAESAR 18

Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta

FROM THE GRILL

All our cuts charcoal grilled to your liking and garnished with tomato & red onion salad

FILLET STEAK (10 oz) 34

28 Days matured prime beef fillet

RIB EYE STEAK 32

28 Days matured prime beef rib eye

LAMB CUTLETS 30

Mint and garlic marinated lamb cutlets

CHATEAUBRIAND (20 oz) 42pp

Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce

GRILLED FISH PLATTER 40pp

Grilled tuna, halibut, sea bass fillet and salmon, garnished with tender stem broccoli, circle potato chips and saffron aioli

SAUCES (each) 3.5

Peppercorn sauce/ Red wine sauce/ Mushroom cream sauce

CONTORNI

PATATE FRITTE (v) 6

Hand cut chips

PATATE NOVELLE (v) 6

Sautéed new potatoes

SPINACI (v) 6

Spinach with garlic butter

INSALATA MISTA (v) 6

Mixed Italian salad

BROCCOLETTI (v) 6

Tenderstem broccoli with chilli & garlic

INSALATA RUCOLA 6

Wild rocket with parmesan cheese & balsamic glaze

