

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	7
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE ALL' AGLIO E POMODORO (v)	11
Garlic pizza bread with herby tomato sauce	
PANE ALL' AGLIO E FORMAGGIO (v)	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 (Prosciutto crudo, Bresaola, Coppa, salami Milano, Mortadella with pistachio), pickled vegetables, fresh tomato & buffalo mozzarella, wild rocket, marinated mushrooms, parmesan cheese & focaccia bread	

PRIMI PIATTI

ZUPPA DEL GIORNO	9
Daily made fresh soup with garlic croutons	
PROSCIUTTO CRUDO	16
Italian cured ham, asparagus tips, blueberries, parmesan shavings and wild rocket garnish	
PATÉ ALLA CIBO	18
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by peach and pear jam, toasted bread	
ARANCINI CON SCAMORZA (v)	16
Saffron and scamorza cheese rice croquettes, truffle & parmesan aioli	
BURRATA (v)	15
Creamy burrata cheese, plump peach & heritage tomatoes, and balsamic pearls	
CAPELANTE	18
Seared fresh scallops, champagne butter sauce with spring onions and cherry tomatoes, bread crisps	
CARPACCIO DI MANZO	19
Thinly sliced prime beef fillet (raw), truffle and parmesan aioli, ciabatta & parmesan crackers, wild rocket garnish	
GAMBERONI PICCANTI	17
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
CEVICHE DI SALMONE	18
Fresh salmon slices marinated with white balsamic, fresh herbs and chilli, garnished by avocado puree and baby gem	
CALAMARI FRITTI	16
Deep fried squid with roasted garlic and lemon aioli	
INSALATA CAPRESE (v)	17
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	

INSALATE

INSALATA CAESAR	18
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	22
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
INSALATA DI MANZO	23
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CAPRA (v)	18
Grilled goats' cheese, wild rocket salad with roasted sweet potatoes, beetroots, cashew nuts, pomegranate seed & balsamic dressing	
INSALATA SALMONE	22
Grilled fresh salmon, mixed salad with roasted sweet potatoes, feta cheese, avocado, fresh berries and almonds. Finished with a honey and grain mustard dressing	

PASTA

TAGLIATELLE SALMONE	20
Egg pasta ribbons with smoked salmon, onions, garden peas, dill cream and cherry tomatoes	
SPAGHETTI CARBONARA	19
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and cream	
RAVIOLI ALL' ARAGOSTA	23
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
PENNE PICCANTI	20
Pasta tubes with spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes and fresh basil	
LINGUINE AI FRUTTI DI MARE	22
Linguine with mussels, squid, king prawns in a spicy tomato sauce with fresh herbs	
TAGLIATELLE CON GAMBERI	22
Egg pasta ribbons with butterflied king prawns, garlic, chilli butter and cherry tomato sauce	
PENNE ALLA NORMA (v)	18
Pasta tubes in slow cooked tomato sauce aubergines with chilli, garlic and fresh mint, sprinkled with ricotta salata cheese	
SPAGHETTI CON VONGOLE E SPIGOLA	22
Spaghetti with chilli & garlic butter, fresh clams, sea bass strips and white wine. Finished with herb and lemon pangrattato	
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	
LASAGNA AL FORNO	18
Baked layers of egg pasta with slow cooked beef ragu, bechamel, tomato & mozzarella cheese	

PIZZA

BURRATA E 'NDUJA	21
Tomato sauce, mozzarella and creamy burrata cheese, Nduja salami, fresh chillies and spiced hot honey	
ROTOCOLATA ALLA CAPRESE (v)	20
Rolled pizza with sun blushed tomatoes, buffalo mozzarella cheese, wild rocket and basil oil	
DIAVOLA	19
Tomato sauce, mozzarella cheese, spicy Calabrese and Nduja salami	
PANCETTA DI TACCHINO	18
Creamy parmesan & egg sauce, mozzarella cheese, turkey bacon and mushrooms	
PROSCIUTTO & RUCOLA	18
Mozzarella cheese, wild rocket, cured ham, parmesan cheese	
SALMONE	20
Mozzarella cheese, wild rocket, cold smoked salmon and capers	
EXTRA TOPPINGS (each)	3
Salami Milano / Salami piccante / 'Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna Chunks Prawns / Smoked Salmon / Turkey bacon	
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Red onions	
	2.5

SECONDI DI PESCE

SOGLIOLA DI DOVER	46
Roasted Dover sole, sauteed new potatoes, lemon & buttered asparagus	
TONNO	32
Seared tuna, Sicilian vegetable caponata with olives and capers in tomato agrodolce sauce	
SALMONE	30
Fresh salmon roasted with spring pea pesto, Datterini tomato and basil puree	
IPPOGLOSSO	33
Roasted halibut, champagne and citrus beurre, grilled asparagus	
BRANZINO	33
Roasted sea bass fillets, lemon spinach and salsa verde	
CODA DI ROSPO	30
Monkfish roasted with fennel, creamy lobster bisque	
ARAGOSTA THERMIDOR	HALF 38 OR WHOLE 68
Lobster roasted in thermidor sauce with egg yolks, white wine and Provolone piccante cheese. Accompanied by sweet potato fries	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	40pp
Grilled tuna, halibut, sea bass fillet and salmon. Garnished with tender stem broccoli, Parmentier potatoes and roasted garlic and lemon aioli	
SURF & TURF	48pp
Prime beef fillet (10 oz), lobster tail roasted in garlic butter, lamb cutlets fried calamari, seared scallops in champagne butter sauce, hand cut chips	
CHATEAUBRIAND (20 oz)	44pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
TOMAHAWK	46 pp
Bone in prime beef rib eye, sauteed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
RACK OF LAMB	34 pp
Full rack of spring lamb, roasted with garlic and rosemary, accompanied by buttered spring peas, redcurrant jus and hand cut chips	

SECONDI DI CARNE

POLLO ALLA TOSCANA	30
Pan roasted corn fed chicken fillet, creamy sauce with lemon, spinach and cherry tomatoes	
POLLO PAILLARD	30
Grilled chicken escalope, grilled avocado & tomatoes, sea salt, honey and grain mustard dressing	
VITELLO ALLA MILANESE	32
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
VITELLO AL LIMONE	30
Veal escalope pan seared with lemon butter, white wine, capers and spinach	
FEGATO ALLA VENEZIANA	28
Pan seared veal liver with onions, sage butter and white wine, fondant potato garnish	
CORONA D'AGNELLO	34
Roasted spring lamb loin on the bone, pistachio and herb crust, rich red wine and redcurrant jus, fondant potato garnish	
ANATRA	32
Duck fillet roasted pink, confit duck leg, cherry jus, spring pea garnish	

FROM THE GRILL

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

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

CONTORNI

PATATE FRITTE (v)	5.5
Hand cut chips	
PATATE NOVELLE (v)	6.5
Sauted new potatoes	
PATATE PARMENTIER CON MIELE (v)	6.5
Parmentier potatoes with hot honey	
PISELLI	6.5
Garden peas with onions and pancetta	
ZUCCHINE FRITTE (v)	6.5
Deep fried courgettes in semolina	
SPINACI (v)	6.5
Spinach with garlic butter	
INSALATA RUCOLA (v)	6.5
Wild rocket with parmesan cheese & balsamic glaze	
INSALATA MISTA (v)	6.5
Mixed Italian salad	
INSALATA POMODORI (v)	6.5
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	
BROCCOLETTI (v)	6.5
Tenderstem broccoli with chilli & garlic	