

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)	12
Garlic pizza bread with mozzarella cheese	
FOCACCIA ALLA CIBO (v)	15
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
ANTIPASTO ALLA CIBO	34
(SHARING PLATTER MINIMUM FOR 2)	
Finest Italian cured meats (Prosciutto crudo, Bresaola, Coppa, Milano salami, Mortadella with pistachio), pickled vegetables, fresh tomato & buffalo mozzarella, wild rocket, marinated mushrooms, parmesan cheese & focaccia bread	

PRIMI PIATTI

PATÉ ALLA CIBO	18
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange & cranberry jam, toasted bread	
BURRATA CON PROSCIUTTO	17
Creamy burrata cheese, cured ham, pistachio crumbs and truffle honey drizzle	
FEGATINI DI POLLO	16
Chicken livers sauteed with shallots, mushrooms and Marsala cream. Accompanied by toasted bread	
COSTINE DI MAIALE	17
Slow braised pork ribs glazed in fruity "Cibo" barbecue sauce	
GAMBERONI PICCANTI	18
King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread	
CARPACCIO DI IPPOGLOSSO E SPIGOLA	19
Fresh halibut and seabass marinated with citrus & chilli, garnished by sun kissed tomatoes and fennel	
CAPELANTE	19
Fresh scallops seared with butter, flaky breadcrumb and parmesan crisp, 'Nduja & apple puree	
CALAMARI E TRIGLIA FRITTI	17
Deep fried squid and red mullet strips, roasted pepper and garlic aioli	
ZUPPA DEL GIORNO (v)	9
Daily made fresh soup with garlic croutons	
ARANCINI CON TARTUFO (v)	17
Wild mushroom and rice croquettes with truffles and mozzarella cheese, set with parmesan aioli	

INSALATE

INSALATA CAPRESE (v)	17
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
INSALATA CAESAR	19
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	23
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
INSALATA CAPRA AL FORNO (v)	19
Goats' cheese baked in filo pastry, wild rocket and pickled beetroot salad with cashew nuts and cranberry dressing	
INSALATA ALL'ARAGOSTA	34
Glazed lobster tail, crisp salad with apples, gem lettuce, avocado aioli, hot honey drizzle	

PASTA E RISOTTO

RAVIOLI ALLO STRACOTTO	23
Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, breaded mozzarella cheese garnish	
PENNE PICCANTI	20
Pasta tubes in spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes, fresh basil	
PENNE CARBONARA	20
Pasta tubes with smoked pancetta, egg yolks, parmesan cheese and cream	
FETTUCCINE MARE E MONTE	23
Egg pasta ribbons with mushrooms, prawns and spiced chicken in a truffle cream	
RAVIOLI ALL'ARAGOSTA	24
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
SPAGHETTI AI FRUTTI DI MARE	24
Spaghetti with mussels, squid, king prawns in a spicy tomato sauce with fresh herbs	
TAGLIATELLE CON GAMBERI	23
Egg pasta ribbons with butterflied king prawns, garlic & chilli butter, cherry tomato and herb sauce	
SPAGHETTI CON ARAGOSTA E GAMBERI	37
Spaghetti with lobster and king prawns in a rich saffron bisque, cherry tomatoes and a dash of brandy	
RISOTTO CON ZUCCA E TARTUFO (v)	21
Arborio risotto with butternut squash and parmesan puree, truffles & crème fraîche	
GNOCCHI CON PESTO	19
Gnocchi with onions, fine beans, potatoes, basil & almond pesto	

PIZZA

DIAVOLA	20
Tomato sauce, mozzarella cheese, Pepperoni piccante and Nduja salami, hot honey drizzle	
POLLO PICCANTE	20
Tomato sauce, smoked mozzarella cheese, spiced roasted chicken and mushrooms	
BIANCA CON PROSCIUTTO	21
Mozzarella cheese, cured ham, parmesan cheese and truffle oil	
ROTOCOLATA CON SALMONE AFFUMICATO	21
Rolled pizza with mozzarella and goats' cheese, smoked salmon, pickled beetroots and crème fraîche	
NORMA CON BURRATA (v)	20
Tomato sauce, parmesan cheese, aubergines, creamy burrata, fresh chillies & basil	
EXTRA TOPPINGS (each)	3.5
Pepperoni piccante / 'Nduja / Roasted ham	
Cured ham / spiced Chicken / Anchovies / Tuna chunks	
Prawns / Smoked Salmon	
Olives / Capers / Sweetcorn	
Sun blushed tomatoes / Mushrooms / Red onions	2.5

SECONDI DI PESCE

SOGLIOLA DI DOVER	46
Roasted Dover sole, sautéed new potatoes, grilled asparagus and lemon	
TONNO	33
Seared tuna, Sicilian vegetable caponata with olives and capers in tomato agrodolce sauce	
SALMONE	31
Fresh salmon roasted with cauliflower florets, avocado cream	
IPPOGLOSSO	34
Seared halibut, grilled portobello mushrooms, champagne & tarragon beurre blanc	
BRANZINO	34
Roasted sea bass fillets, kale mash and salsa verde	
CODA DI ROSPO	31
Herb roasted monkfish, saffron cream with mussels, potato crisp garnish	
ARAGOSTA	HALF 39 OR WHOLE 69
Lobster roasted with garlic and chilli butter, complimented by creamy cauliflower cheese	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	41pp
Grilled tuna, halibut, sea bass fillet and salmon. Served with tender stem broccoli and hand cut chips, roasted pepper and garlic aioli	
CHATEAUBRIAND (approx. 20 oz)	45pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
TOMAHAWK (approx. 45 oz)	46 pp
Bone in prime beef rib eye, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
RACK OF LAMB (approx. 28-30 oz)	35 pp
Full rack of lamb roasted with garlic and rosemary, accompanied by kale mashed potatoes and redcurrant jus	

SECONDI DI CARNE

POLLO FUNGHI	31
Pan roasted cornfed chicken fillet, creamy mushroom and truffle sauce	
VITELLO ALLA MILANESE	32
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
FEGATO ALLA VENEZIANA	29
Pan seared veal liver with onions, sage butter, white wine and kale mash	
CERVO	36
Venison fillet in hazelnut crust, parsnip and honey puree, braised red cabbage, rich red wine jus	
SURF & TURF	58
Prime beef fillet (approx. 10 oz), lobster tail poached in garlic butter, hand cut chips	

FROM THE GRILL

ALL OUR CUTS GRILLED ON CHARCOAL
AND GARNISHED WITH TOMATO & RED ONIONS

CHICKEN	28
Half a boneless chicken	
FILLET STEAK (approx. 10 oz)	36
28-day matured prime beef fillet	
RIB EYE STEAK (approx. 10 oz)	34
28-day matured prime beef rib eye	
LAMB CUTLETS	31
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (approx. 20 oz)	38
Served with hand-cut chips	
SAUCES (each)	3.5
Peppercorn sauce/ Red wine sauce	
Mushroom cream sauce / Truffle butter sauce	

CONTORNI

PATATE FRITTE (v)	6
Hand cut chips	
Add TRUFFLE OIL for £2.5	
PATATE NOVELLE (v)	6.5
Sautéed new potatoes	
PURE DI PATATE (v)	6.5
Creamy mashed potatoes	
Add TRUFFLE OIL for £2.5	
PISELLI (v)	6.5
Garden peas with onions and cream	
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	