

# LUNCH SET MENU

## CIBO MANCHESTER

2 COURSES £20 3 COURSES £25

### PRIMI

#### ZUPPA DI CAVOLFIORE

Creamed cauliflower & roasted artichoke soup, garlic croutons

#### MOZZARELLA IN CARROZZA

Fried mozzarella sandwich, spicy tomato relish, poached hen's egg and ham crumbs

#### INSALATA CON FUNGHI

Marinated mushrooms & pickles, crisp gem lettuce, parmesan cheese

#### BRUSCHETTA CON SALMONE

Toasted focaccia, beetroot cured salmon, avocado puree, orange & fennel garnish

#### PENNE ARRABBIATA

Pasta tubes with spicy tomato and herb sauce

### SECONDI

#### POLLO CON MASCARPONE

Charcoal grilled chicken fillet, charred baby gem, citrus and tarragon mascarpone

#### GNOCCHI CON ZUCCA

Potato gnocchi with sage, pumpkin & ricotta puree, crushed amaretti biscuits

#### SPAGHETTI CON POLPETTONE

Slow braised beef meatball, spaghetti in spicy tomato & herb sugo

#### ANATRA CON ORZO

Honey glazed confit duck leg, pearl barley and sweet potato risotto

#### CRESPELLE DI PESCE

Savoury pancake baked with salmon and prawns in a cheesy mustard cream, garden peas

### DOLCI

#### TIRAMISU AL CAFFE

Freshly made coffee flavoured tiramisu

#### TORTA FORMAGGIO

Cheesecake of the day

#### BREAD & BUTTER PUDDING

Italian sweet bread & butter pudding with vanilla custard



Full allergen menus are available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee that our dishes will be free from traces of these products; therefore, we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish, and duck dishes may contain bones.