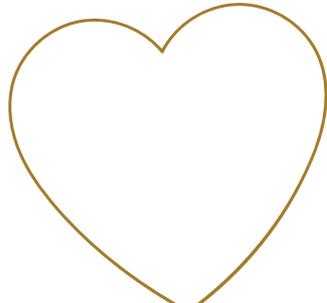


CIBO WILMSLOW

MOTHER'S DAY



cibo



PANE E ANTIPASTI

- FOCACCIA ALLA CIBO (v)** 13
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese
- PANE ALL' AGLIO E POMODORO (v)** 8
Garlic pizza bread with herby tomato sauce
- PANE ALL' AGLIO E FORMAGGIO (v)** 9
Garlic pizza bread with mozzarella cheese
- ANTIPASTO ALLA CIBO** 32
(SHARING PLATTER MINIMUM FOR 2)
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

- PATÉ ALLA CIBO** 15
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange & cranberry jam, toasted bread
- BURRATA CON PROSCIUTTO** 15
Creamy burrata cheese, cured ham, pistachio crumbs and truffle honey drizzle
- GAMBERONI PICCANTI** 16
King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread
- CARPACCIO DI SALMONE AFFUMICATO** 17
Cold smoked salmon, beetroot flavoured crème fraiche, focaccia crisps & pickled vegetable garnish
- ARANCINI CON TARTUFO (v)** 15
Wild mushroom and rice croquettes with truffles and mozzarella cheese, set with parmesan aioli
- CALAMARI E TRIGLIA FRITTI** 15
Deep fried squid and red mullet strips, roasted pepper and garlic aioli

PIZZA

- DIAVOLA** 19
Tomato sauce, mozzarella cheese, Pepperoni piccante and Nduja salami, hot honey drizzle
- POLLO PICCANTE** 18
Tomato sauce, smoked mozzarella cheese, spice roasted chicken and mushrooms
- NORMA CON BURRATA (v)** 19
Tomato sauce, parmesan cheese, aubergines, creamy burrata, fresh chillies & basil
- MARGHERITA (v)** 15
Tomato sauce, mozzarella cheese & basil

PASTA E RISOTTO

- SPAGHETTI CON ARAGOSTA E GAMBERI** 37
Spaghetti with lobster and king prawns in a rich saffron bisque, cherry tomatoes and a dash of brandy
- RAVIOLI ALLO STRACOTTO** 20
Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, glazed creamy burrata
- FETTUCCINE CON POLLO E TARTUFO** 20
Egg pasta ribbons with spiced chicken, wild mushrooms and truffle cream
- RAVIOLI ALL' ARAGOSTA** 20
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes
- RISOTTO CON ZUCCA E TARTUFO (v)** 20
Arborio risotto with butternut squash and parmesan puree, truffles & crème fraiche
- SPAGHETTI CARBONARA** 19
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and cream
- GNOCCHI CON PESTO (v)** 18
Gnocchi with onions, fine beans, potatoes, basil & almond pesto
- SPAGHETTI BOLOGNESE** 17
Spaghetti with slow cooked beef ragu



cibo



SECONDI PIATTI

POLLO FUNGHI

Pan roasted cornfed chicken fillet, creamy mushroom and truffle sauce

VITELLO ALLA MILANESE

Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce

BRANZINO

Roasted sea bass fillets, kale mash and salsa verde

IPPOGLOSSO

Searred halibut, grilled portobello mushrooms, champagne & tarragon beurre blanc

INSALATA CON SALMONE

Grilled salmon, mixed leaf salad with fresh berries, avocado, sweet potatoes, feta cheese, toasted almonds grain mustard and raspberry dressing

INSALATA CAESAR

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

FROM THE GRILL

28	ALL OUR CUTS GRILLED ON CHARCOAL AND GARNISHED WITH TOMATO, RED ONIONS	
	FILLET STEAK (approx. 10 oz)	35
30	28 Days matured prime beef fillet	
	RIB EYE STEAK (approx. 10 oz)	33
	28 Days matured prime beef rib eye	
30	LAMB CUTLETS	30
	Mint and garlic marinated lamb cutlets	
32	GRILLED FISH PLATTER FOR 2	40pp
	Grilled tuna, halibut, sea bass fillet and salmon. Served with tender stem broccoli and hand cut chips, roasted pepper and garlic aioli	
18	CHATEAUBRIAND FOR 2 (approx. 20 oz)	42pp
	Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
18	SAUCES (each)	3.5
	Peppercorn sauce / Red wine sauce / Mushroom cream sauce	

CONTORNI

	PATATE FRITTE (v)	6
	Hand cut chips	
	PATATE NOVELLE (v)	6.5
	Sauteed new potatoes	
	SPINACI (v)	6.5
	Spinach with garlic butter	
	BROCCOLETTI (v)	6.5
	Tenderstem broccoli with chilli & garlic	
	INSALATA MISTA (v)	6.5
	Mixed Italian salad	
	INSALATA RUCOLA (v)	6.5
	Wild rocket with parmesan cheese & balsamic glaze	