

# cibo



BAR - RISTORANTE - ITALIANO

## CAFFÈ E TÈ

<b>ESPRESSO</b>	3.5
<b>DOPPIO ESPRESSO</b>	4.0
<b>CAPPUCCINO</b>	4.5
<b>LATTE</b>	4.5
<b>AMERICANO</b>	4.5
<b>HOT CHOCOLATE</b>	5.0
<b>SELECTION OF TEAS</b>	4.0
<b>LIQUER COFFEE</b>	9.0



## DIGESTIVE

<b>TAYLOR'S PORT VINTAGE 50ml</b>	6
<b>DINDARELLO DESSERT WINE 100ml</b>	9
<b>TRADICIONAL ITALIAN DIGESTIVES</b>	6
<i>Amaro Montenegro, Fernet Branca</i>	
<i>Amaro del Capo</i>	
<b>LIQUEUR</b>	5.5
<i>LIMONCELLO, FRANGELICO, Gran Manier, Baileys</i>	
<i>SAMBUCA (White or Black), Drambuie</i>	
<b>GRAPPA TIGNANELLO</b>	9
<b>GRAPPA AMARONE</b>	9
<b>GRAPPA TRADISIONALE</b>	6

All spirits & liqueurs are served in 25 ml measures

Prices are inclusive of VAT

There will be an optional 12.5% service

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## COCKTAILS

<b>AMERICANO</b>	12
Campari, sweet vermouth, soda	
<b>SPICY FIFTY</b>	13
Vodka vanilla, elderflower, honey, jalapeno	
<b>BOULEVARDIER</b>	12
Bourbon, Campari, sweet vermouth	
<b>APEROL SPRITZ</b>	12
Aperol, prosecco, soda	
<b>HUGO SPRITZ</b>	13
Elderflower liqueur, prosecco, soda	
<b>CLOVER CLUB</b>	13
Gin, raspberry, lemon	
<b>ALEXANDER</b>	12
Cognac, cacao, cream	
<b>ESPRESSO MARTINI</b>	13
Vodka, coffee liqueur, espresso	
<b>MARTINI COCKTAIL</b>	13
Gin or vodka, dry vermouth	
<b>NEGRONI SBAGLIATO</b>	13
Sweet vermouth, Campari, prosecco	
<b>SOUTHSIDE</b>	13
Gin, mint, lime, sugar	
<b>DAIQUIRI/ FROZEN</b>	12
Rum, lime, sugar, fruit puree (peach, strawberry, coconut, passionfruit)	
<b>PINA COLADA</b>	12
Coconut, rum, pineapple, lime	
<b>COSMOPOLITAN</b>	13
Cranberry, vodka, triple sec, lime	
<b>MOJITO</b>	12
Rum, lime, sugar, soda, mint	
<b>PORNSTAR MARTINI</b>	14
Vodka, vanilla, pineapple, passionfruit	
<b>PEACH BELLINI</b>	12
Peach puree and prosecco	
<b>AMARETTO SOUR</b>	13
Amaretto, lemon, sugar, foamer	
<b>BLOODY MARY</b>	13
Vodka, tomato, lemon, Worcestershire, Tabasco	
<b>MARGARITA</b>	12
Tequila, triple sec, lime, salt	
<b>LYCHEE MARTINI</b>	13
Vodka, lychee, vanilla	

## SIGNATURES COCKTAILS

<b>CIBO NOIR</b>	14
Cacao nibs bourbon infusion, chocolate bitters, orange zest	
	14
Tequila, Cointreau, fig jam, cinnamon, soy sauce	
<b>AFFOGATO MARTINI</b>	14
Amaretto liqueur, cold-brew coffee liqueur, vanilla, espresso coffee	
<b>ASHES BOULEVARD</b>	14
Laphroaig single malt whisky, Cocchi vermouth, Campari	
<b>OLIVIA</b>	14
Dry gin, Amaretto, lemon, honey syrup and extra virgin olive oil	

## MOCKTAILS

<b>HUGO ZERO</b>	9
Elderflower, alcohol-free prosecco and lemonade	
<b>APEROL ZERO</b>	9
Cordial, alcohol-free prosecco, cranberry and soda	
<b>CRIMSON BLISS</b>	9
Raspberry, cranberry, alcohol-free Marine gin and soda	
<b>FROSTED MINT COOLER</b>	9
Apple, lime, mint and alcohol-free Marine gin	
<b>BANANA PASSION</b>	9
Lychee, lime, banana, strawberry and soda	
<b>AMARETTI SOUR</b>	9
Alcohol-free Amaretti Lyre's, orgeat, lemon, aquafaba	

### Wine and sparkling by the Glass

#### ROSSO

	125ml	175ml
<b>MERLOT</b>	8	10
<b>VALPOLICELLA</b>	8	10
<b>MONTEPULCIANO D`ABRUZZO</b>	9	11
<b>AMARONE CLASSICO</b>	13	17
<b>PASSO DOBLE - MALBEC</b>	10	12

#### BIANCO

	125ml	175ml
<b>PINOT GRIGIO</b>	8	10
<b>SAUVIGNON BLANC</b>	8	10
<b>GAVI DI GAVI</b>	11	13
<b>CHARDONNAY</b>	9	11
<b>CHABLIS P.CRU</b>	13	16

#### ROSÉ

	125ml	175ml
<b>PINOT GRIGIO BLUSH</b>	8	10
<b>POGGIO ALTO ZINFANDEL</b>	9	11
<b>WHISPERING ANGEL</b>	12	14

#### SPARKLING

	125ml	175ml
<b>PROSECCO</b>	11	42
<b>PROSECCO ROSSE</b>	12	45
<b>CHAMPAGNE</b>	14	68
<b>CHAMPAGNE ROSE</b>	16	74

Ask our Team about Seasonal

Special Wines

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## BAR - RISTORANTE - ITALIANO

<b>WATER STILL/SPARKLING</b> 750ml	4.5
<b>COCA COLA/ DIET COKE</b>	3.5
<b>FEVER TREE LEMONADE</b>	3.5
<b>FEVER TREE GINGER ALE</b>	3.5
<b>FEVER TREE GINGER BEER</b>	3.5
<b>FEVER TREE AROMATIC TONIC</b>	3.5
<b>FEVER TREE MED TONIC</b>	3.5
<b>FEVER TREE ELDERFLOWER TONIC</b>	3.5
<b>FRUIT JUICES:</b>	3
(ORANGE, PINEAPPLE, LYCHEE, APPLE, GRAPEFRUIT, CRANBERRY, PASIONFRUIT)	
<b>TOMATO JUICE</b>	4
<b>GALAVANINA RANGE 330ml</b>	5
(Organic LEMON, Organic BLOOD ORANGE)	



## BEERS AND CIDERS

<b>PERONI btl</b>	5.5
<b>PERONI 0.0 btl</b>	5.0
<b>ICHNUSA UNFILTERED btl</b>	5.5
<b>LAGER CORONA btl</b>	5.5
<b>NOAM</b>	6.0
<b>PERONI GRAN RISERVA btl</b>	8.0
<b>MORETTI draft pint</b>	6.5
<b>MORETTI draft ½ pint</b>	4.5
<b>PALE ALE</b>	6.0
<b>ITALIAN CRAFT CIDER - APPLE</b>	6.0
<b>KOPPARBERG MIXED FRUITS btl</b>	6.0

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Thank you for dining with us  
At Cibo Hale

[www.ciborestaurants.co.uk/](http://www.ciborestaurants.co.uk/)

[info@cibohale.co.uk](mailto:info@cibohale.co.uk)

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## DESSERT

OUR DESSERTS & GELATO ARE FRESHLY MADE IN OUR PASTICCERIA, USING ONLY THE FINEST INGREDIENTS.

<b>TIRAMISU AL CAFFÉ</b>	10
Espresso & Baileys flavoured tiramisu	
<b>CHEESECAKE AL FRUTTO DELLA PASSIONE</b>	10
Passion fruit set cheesecake	
<b>TARTUFO</b>	11
Frozen vanilla & chocolate gelato dessert, flambéed with rum	
<b>CROSTATA AL LIMONE</b>	10
Lemon tart, raspberry & meringue garnish	
<b>BROWNIE CON GELATO (GF)</b>	11
Double chocolate brownie, vanilla gelato, chocolate sauce	
<b>MILLEFOGLIE</b>	11
Butter pastry, mascarpone pastry cream, fresh berries & coulis	
<b>MERINGA CON MIRTILLI</b>	10
Crisp Italian meringue, blueberry gelato, blueberry & gin compote	
<b>TAGLIERE DI FORMAGGI</b>	13
Selection of Italian cheeses, chutney, fruits & crackers	

## GELATERIA

OUR GELATO IS HOMEMADE WITH FRESH DAIRY MILK AND IS FREE FROM EGGS AND GLUTEN

<b>GELATO</b> (2 scoops)	6
<b>GELATO</b> (3 scoops)	9
<b>SORBETTO</b> (2 scoops)	6
<b>SORBETTO</b> (3 scoops)	9

*Gelato flavors:* (Vanilla, Chocolate, Pistachio, Hazelnut, Cherry, Strawberry, Honeycomb, Brownie & Caramel)  
*Sorbetto flavors:* (Strawberry, Raspberry, Lemon, Mango)

<b>AFFOGATO</b>	10
Vanilla gelato complemented by Amaretto liqueur & an espresso shot	

**(n)** - CONTAINS NUTS

**(GF)** - GLUTEN FREE

**These desserts may contain gluten, nuts, or traces of nuts**