

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	6
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
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	
BRUSCHETTA CLASSICA (v)	8
Toasted bread with fresh tomatoes, red onions & basil	
FOCACCIA ALLA CIBO (v)	13
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
BRUSCHETTA CON 'NDUJA E BURRATA	10
Toasted focaccia with 'Nduja, creamy burrata & peaches	
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 & parmesan, marinated mushrooms & focaccia bread	

PRIMI PIATTI

CAPESANTE	17
Fresh scallops seared with saffron butter and caper berries	
BURRATA (v)	14
Creamy burrata cheese, balsamic strawberries, wild rocket & roasted pistachio	
FEGATINI DI POLLO	15
Chicken livers sautéed with shallots, grapes and marsala jus, set on toasted ciabatta	
COSTINE DI MAIALE	14
Slow braised pork ribs glazed in fruity "Cibo" barbecue sauce	
GAMBERONI PICCANTI	16
King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread	
TARTARE DI TONNO	17
Premium grade tuna saku hand diced with chives, capers, avocado aioli, fresh chillies and citrus oil. Garnished with bread crisps	
CALAMARI FRITTI	14
Deep-fried squid, confit garlic and burnt lemon aioli	
ZUPPA DEL GIORNO (v)	8
Daily made fresh soup with garlic croutons	
ARANCINI ARRABBIATA (v)	15
Saffron & smoked mozzarella rice croquettes, spicy tomato relish	
CARPACCIO DI MANZO	15
Thinly sliced prime beef fillet, pickled shallots, truffle aioli, rocket & parmesan garnish	
COZZE ALLA MARINARA	15
Fresh mussels sautéed with shallots, roasted garlic, olive oil, white wine & parsley	

INSALATE

INSALATA CAPRESE (v)	16
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
INSALATA CAESAR	18
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	21
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
INSALATA CON SALMONE / FORMAGGIO DI CAPRA	18
Grilled salmon OR grilled goats' cheese, mixed lettuce salad with fresh berries, avocado, sweet potatoes and cashew nuts, grain mustard and honey dressing	
INSALATA DI MANZO	21
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	

PASTA E RISOTTO

RIGATONI PICCANTI	19
Pasta tubes in spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes & fresh basil	
SPAGHETTI CARBONARA	17
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and cream	
LASAGNE AL FORNO	18
Baked layers of egg pasta with slow-braised beef ragu, béchamel, tomato & mozzarella cheese	
TAGLIATELLE SALMONE	19
Egg pasta ribbons with smoked salmon, onions, garden peas, dill, cream and cherry tomatoes	
RIGATONI BOLOGNESE	17
Pasta tubes with slow cooked beef ragu and parmesan cheese	
RAVIOLI ALL'ARAGOSTA	20
Egg pasta parcels filled with lobster meat and cheese, creamy lobster bisque with prawns & cherry tomatoes	
RAVIOLI ALLO STRACOTTO	20
Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, creamy burrata cheese garnish	
LINGUINE SPIGOLA	18
Linguine with garlic & chilli butter, sea bass strips, white wine & herby pangrattato	
TAGLIATELLE CON GAMBERI	20
Egg pasta ribbons with butterflied king prawns, garlic & chilli butter, cherry tomato and herb sauce	
LINGUINE CON ARAGOSTA E GAMBERI	38
Linguine with lobster and king prawns in a rich saffron bisque, cherry tomatoes and a dash of brandy	
RISOTTO CON ASPARAGI (v)	18
Arborio risotto with spring pea purée, garnished with tangy soft cheese and asparagus tips	

PIZZA

DIAVOLA	19
Tomato sauce, mozzarella cheese, Nduja & pepperoni piccante salami	
POLLO PICCANTE	18
Tomato sauce, mozzarella cheese, spice roasted chicken and tenderstem broccoli	
CAPRA	18
Tomato sauce, mozzarella and goats' cheese, spinach, red onion chutney & balsamic glaze	
PROSCIUTTO	19
Mozzarella and gorgonzola piccante cheese, fresh pears, cured ham & truffle honey drizzle	
PUTTANESCA	19
Tomato and red onion sauce, mozzarella cheese, tuna chunks, olives & capers	
EXTRA TOPPINGS (each)	
Pepperoni piccante/ 'Nduja / Roasted ham/ Cured ham/	2.5
Spiced chicken/Anchovies/Tuna Chunks	2.5
Olives / Capers / Sweetcorn / Sun blushed tomatoes /	1.5
Mushrooms / Red onions / Spinach	1.5

SECONDI DI PESCE

SOGLIOLA DI DOVER	46
Roasted Dover sole, buttered new potatoes & tender stem broccoli, grilled lemon. Add <i>LEMON BUTTER</i> or <i>TARRAGON BUTTER SAUCE</i> for £3	
TONNO	29
Seared tuna, sauteed fennel and orange with fresh chillies, spicy tomato relish	
MERLUZZO	28
Roasted cod with herby pangrattato, oven baked circle chips & pea purée	
SALMONE	28
Fresh salmon glazed with garlic and balsamic, grilled courgettes & lemon butter sauce with capers	
IPPOGLOSSO	32
Grilled halibut supreme with champagne & butter sauce, squash & parmesan puree, asparagus tips	
BRANZINO	30
Roasted sea bass fillets, lemon spinach and salsa rossa	

CONTORNI

PATATE FRITTE (v)	5.5
Hand cut chips Add <i>TRUFFLE OIL</i> for £1.5	
PATATE DOLCI (v)	6.5
Sweet potato fries Add <i>TRUFFLE OIL</i> for £1.5	
PATATE NOVELLE (v)	6.5
Sautéed new potatoes	
BROCCOLETTI (v)	6.5
Tenderstem broccoli with chilli & garlic	

PISELLI (v)	5.5
Garden peas with onions Add <i>PANCETTA</i> for £1	
SPINACI (v)	6.5
Spinach with roasted garlic butter	
INSALATA POMODORI (v)	6.5
Beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	

ZUCCHINE FRITTE (v)	6.5
Deep fried courgettes in semolina	
INSALATA MISTA (v)	6.5
Mixed Italian salad with citrus dressing	
INSALATA RUCOLA (v)	6.5
Wild rocket with parmesan cheese and balsamic dressing	

SECONDI DI CARNE

POLLO CON GAMBERI	29
Pan roasted cornfed chicken fillet, butterflied king prawns in lemon & cherry tomato cream	
VITELLO ALLA MILANESE	30
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
FEGATO VENEZIANA	28
Veal liver seared with sage butter, onions and white wine, oven baked circle chips	
POLLO PAILLARD	26
Grilled chicken escalope, watercress and avocado garnish, spicy tomato relish	
SCALOPINE DI VITELLO	28
Veal escalopes seared with courgettes, lemon butter, capers and white wine	

FROM THE GRILL

ALL OUR CUTS ARE GRILLED ON JOSPER CHARCOAL GRILL AND GARNISHED WITH TOMATO & RED ONION

FILLET STEAK (approx. 10 oz)	35
28 days matured prime beef fillet	
RIB EYE STEAK (approx. 10 oz)	33
28 days matured prime beef rib eye	
LAMB CUTLETS	30
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (approx. 20 oz)	36
Served with hand cut chips	
VEAL CUTLET (approx. 18 oz)	38
Grilled with garlic and rosemary, served with hand cut chips	
SAUCES (each)	3
Peppercorn sauce / Red wine sauce	
Mushroom & truffle cream / Tarragon butter sauce	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	40pp
Grilled tuna, halibut, sea bass fillet and salmon. Accompanied by tender stem broccoli and circle chips, confit garlic and burnt lemon aioli	
SURF & TURF	45pp
Charcoal grilled COTE DE BOEUF (bone-in rib eye steak approx 24 oz) with peppercorn sauce, LOBSTER TAIL poached in garlic and truffle butter, Fresh MUSSELS sauteed in white wine, hand cut chips & watercress garnish	
CHATEAUBRIAND (approx. 20 oz)	42pp
Charcoal grilled prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	