

Cibo!

welcome to cibo! all our food is freshly prepared and cooked to order and most of our pasta is homemade

antipasti

	starter	main
basket of bread	£0.75	-
cherry tomato and basil bruschetta	£3.25	-
wild mushroom bruschetta	£3.65	-
zuppa del giorno homemade soup of the day - see the specials of the day	£4.25	-
bowl of marinated olives	£2.95	-
caprese e prosciutto crudo treccia of buffalo mozzarella, tomato, parma ham and fresh basil	£6.25	£9.95
carpaccio di manzo seared beef fillet, thinly sliced and served with truffle oil, lemon and parmesan	£6.50	£9.95
insalata rustica slices of 3 types of italian salami with 3 types of Italian cheeses	£6.95	£9.95
antipasto giardiniera artichoke heart, grilled aubergine, grilled courgette, carrot, sun-dried tomatoes, olives	£5.50	£8.95
insalata tricolore rocket, tomato, avocado and treccia di mozzarella salad	£6.25	£9.95
cozze alla marinara fresh mussels cooked with white wine, lemon, parsley and garlic	£5.25	£8.50
zuppa ai frutti di mare fresh mussels, clams and squid rings cooked in wine and garlic with tomato, parsley and a touch of chilli	£6.95	£9.95
frittura di calamari squid rings fried in a light batter served with a small side salad	£5.95	£9.95
frittura di bianchetti whitebait fried in a light batter, served with small side salad	£4.95	-

antipasti platters for two

antipasto classico mixture of giardiniera, insalata rustica and tomato buschetta	£12.95
antipasto di pesce mixture of calamari, bianchetti and homemade cod arancini	£12.95

pasta dishes

fettuccine mare e monti homemade ribbon pasta with fresh tomato, peeled king prawn, mussels, clams, squid, peas, mushrooms, parsley, garlic and a touch of cream and chilli	£11.95
tagliolini al granchio homemade thin pasta with fresh crab, cherry tomatoes, white wine and garlic butter	£11.95
spaghetti allo scoglio fresh mussels, clams, peeled king prawns, shell on prawns, garlic, parsley & fresh tomato sauce	£9.95
spaghetti alle vongole fresh clams cooked in white wine, parsley and garlic with or without cherry tomatoes	£9.95
fettuccine con polpette homemade ribbon pasta with homemade meat balls in a rich sauce of beef and tomato	£8.95
spaghetti alla carbonara pancetta, egg, black pepper and parmesan cheese, (cream if wanted)	£8.35
fettuccine fantasia homemade ribbon pasta with chicken, sweet peppers, red onion and sundried tomatoes	£8.95
fettuccine alla tirolese homemade ribbon pasta with speck (italian smoked cured ham), mushrooms, garlic, and a touch of cream	£9.95
ravioli ai tartufi neri homemade ravioli stuffed with mushroom and black truffle in a parsley, garlic and cream sauce	£8.95
pappardelle ai funghi homemade wide ribbons of pasta with porcini, shitake and portobello mushrooms, garlic, a little cream and parsley	£8.95
tortelloni spinaci e ricotta con pomodoro homemade tortelloni stuffed with spinach, ricotta and nutmeg with tomato salsa, basil & parmesan cheese	£8.95
fettuccine alla diavola homemade ribbon pasta with sweet peppers, black olives capers, chilli and tomato	£8.25
gnocchi alla sorrentina pasta made with flour and potato with a fresh tomato sauce, mozzarella onion and fresh basil	£8.25

service is not included except on parties of 6 or more where a 10% service charge will be added to the total bill. parking is available to the rear of the building to help in accommodating everyone we may ask customers to move to the bar area for coffees when there is a high demand for tables

fixed price lunch menu

£7.95 for 2 courses

£9.95 for 3 courses

please ask your waiter/ress to see this menu

risotto

risotto ai funghi risotto with porcini, shitake and portobello mushrooms, garlic, parsley, a touch of cream and crispy parmesan	£8.95
risotto dell'ortolano risotto with fresh spinach, asparagus, peas, courgettes, saffron and garlic	£8.95
risotto alla pescatora risotto with fresh clams, mussels, squid, a touch of chilli, prawns, fresh tomato, garlic and parsley	£10.25
risotto di gamberoni e zucchine risotto with peeled king prawns, courgettes, saffron garlic, parsley and a touch of chilli	£10.75
risotto di cervo risotto with local venison, onions, carrots, red wine and rosemary	£11.75

mains

merluzzo con caponata cod steak served with caponata (aubergines, courgettes, cherry tomatoes, pine nuts and raisins)	£11.95
filetto di spigola all'acqua pazza fillet of sea bass cooked with white wine, cherry tomatoes, garlic, potatoes, parsley and a touch of chilli	£10.95
spigola alla griglia fresh whole sea bass cooked on the charcoal grill served with salsa verde and a small side salad	£13.95
tonno fresco alla griglia fresh tuna steak, chargrilled to your liking, served with salsa verde and a small salad	£11.95
scaloppine di vitello al vino binco o al limone veal escalope in a white wine or lemon sauce, served with new potatoes	£14.95
pollo piccante free-range chicken breast cooked with chilli, sweet peppers and garlic served with either new potatoes or french fries	£10.95
pollo alla valdostana free-range chicken breast cooked with white wine, mozzarella and ham served with either new potatoes or french fries	£10.95

steaks

sotto filetto 8 oz sirloin steak served with french fries with a choice of the following sauces: balsamic vinegar sauce, green pepper sauce pizzaiola (with a garlic and tomato sauce) or plain chargrilled	£12.95
tagliata beef fillet, flash fried in olive oil & a little balsamic vinegar, served with rocket & grana padano cheese shavings on top	£13.95

side orders

patate fritte french fries	£2.10
verdure al forno vegetables roasted with olive oil and a little balsamic vinegar	£3.10
patate novelle new potatoes glazed with butter and parsley	£2.50
spinaci saltati in padella fresh spinach cooked with sage and butter with parmesan cheese	£3.40
insalata mista mixed salad leaves with mint and chives	£3.00
insalata di rughetta e parmigiano fresh rocket salad with parmesan cheese	£3.50
insalata di pomodoro e cipolle beef tomato and red onion side salad	£2.95
insalata creola	£3.25

house wine - white and red

graspello a light, good tasting wine from veneto			
glass (175ml)			£2.95
large glass (250 ml)			£3.65
½ carafe (500 ml)			£6.95
carafe (1 ltr)			£13.50

white wines

	175ml glass	250ml glass	bottle
light			
vermentino di sardegna, doc,	£4.40	£5.95	£17.50
prendas A well balanced white, crisp and clean			
soave classico, botter	-	-	£15.50
a lightish, fresh, attractive wine			
frascati, fontana candida	-	-	£15.95
light, crisp white wine, you will have to restrain yourself from ordering another bottle!			

medium

pinot grigio, due torri, doc	£4.95	£6.75	£19.95
an excellent example, pale yellow with a good fruity bouquet			
falasco garganega, cantina valpantena			£15.25
rich and very refreshing with a touch of citrus and mineral complexity.			
verdicchio dei castelli di jesi, doc	-	-	£16.25
a trophy winning fruity wine from le marche with a nice lingering taste			
sauvignon blanc, villa chopris doc	-	-	£18.95
delicate, characteristic fruity bouquet with a full dry flavour			
gavi di gavi, doc	-	-	£20.50
a subtle delightful wine with a light straw colour with a delicate fruity bouquet.			

rosé wine

marche rosato igt, moncaro	£3.75	£5.10	£14.95
a refreshing rosé			

red wines

	175ml glass	250ml glass	bottle
light			
valpolicella, botter	-	-	£14.75
light and elegant - great table wine			
chianti, cecchi, docg	-	-	£17.50
famous for its fruity aroma and balanced palate - a great accompaniment to pasta dishes, white meats and salami			
medium			
montepulciano d'abruzzo, camillo montori	£4.25	£5.65	£16.50
lovely vinous aroma. medium bodied with a good level of fruit			
merlot, cesari	-	-	£14.95
delicious wine from friuli with a fruity, harmonious taste			
cannonau di sardegna, azenas	-	-	£18.95
a really good, fruity sardinian wine			
syrah, mandarossa	-	-	£17.95
a good sicilian wine with complexity and depth of taste			
dolcetto d'alba, docg, villadoria			£21.50
deep, crisp raspberry flavours. Well rounded with soft texture			
campo ceni, igt toscana, ricasoli			£26.95
made from barrique aged sangiovese, a polished, medium to full bodied, modern tuscan red with real bite!			
heavy			
nero d'avola igt, cusumano	£4.50	£6.25	£17.95
a great wine for meat: a rich, rounded experience			
'il rubjo' rosso conero, doc, piersanti	-	-	£20.95
full bodied red, intense aroma, nice complex structured wine from the marche region			
amarone della valpolicella doc, campagnola	-	-	£39.95
good character and depth, rich and velvety			

aperitifs

prosecco	£4.50
lightly sparkling, refreshing wine	
bellini	£4.50
peach juice and prosecco	
cardinale	£3.95
campari and fresh orange juice	
bucks fizz	£4.50
fresh orange juice and prosecco	
bicicletta	£4.50
prosecco with a dash of campari	
negrini	£4.50
campari, gin, martini rosso	

sparkling wines & champagne

prosecco di valdobbiadene	£19.95
a delicious lightly sparkling and refreshing wine from veneto	
phillippe brugnion premiere cru "elegance"	£34.95
top cuvée of 60% chardonnay and 40% pinot noir	

italian beer

peroni rosso – 330ml	£2.95
draught nastro azzuro	- pint £3.95 - half pint £1.95
shandy	- pint £3.50 - half pint £1.85

bitter

london pride – 500ml	£4.75
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mineral water

	500ml	750ml
sparkling mineral water	£1.85	£2.65
still mineral water	£1.85	£2.65

soft drinks

pepsi	£1.60
diet pepsi	£1.60
lemonade	£1.60
tonic	£1.60
mixer	£0.60

juices

freshly squeezed orange juice	£2.50
peach juice	£2.00
pinapple juice	£1.65
cranberry juice	£1.65
tomato juice	£1.65
apple juice	£1.65

fair trade coffee

espresso	£1.40
double espresso	£1.85
cappuccino	£1.65
caffè latte	£1.65
american (black, filter-like coffee)	£1.50
caffè corretto	£3.95
liqueur coffee	£4.50
hot chocolate	£1.60
biscotti (5 small crunchy almond biscuits)	£1.00

teas

earl grey	£1.40
english breakfast	£1.40
green tea	£1.40

herbal teas

peppermint	£1.50
lemon & ginger	£1.50
chamomile	£1.50

open 7 days per week for coffee from 10.00; lunch from 12 to 2.30pm; evening meals from 6.00pm to 10.30pm
service is not included except on parties of 6 or more where a 10% service charge will be added to the total bill

for reservations and parties call 01865 292321
to see our menu and party menus: www.ilovecibo.co.uk