

DAYTIME MENU ESPRESSO

TUESDAY - FRIDAY NOON - 6PM · SATURDAY NOON - 3PM

ANTIPASTI £6

VG **MINISTRONE DI CEREALI E FASUL**
Mixed Vegetable Soup with "Fasul"
Cannellini Beans, Mixed Grains & Kale

INSALATA DI POLLO E FUNGHI ^{GFA}
ALLA MOSTARDA
Chargrilled Chicken Breast, Crispy Bacon & Mushrooms,
Salad Leaves, Grain Mustard Dressing

V **BRUSCHETTA ALLA CAPRESE**
Pugliese Toasted Bread, Marinated Marzanino Tomatoes,
Fior di Latte Mozzarella, Extra Virgin Olive Oil & Basil Dressing

V **INSALATA DI MELONE E FRUTTI DI BOSCO** ^{GFA}
Melon & Mixed Berries with Honey

PÂTÉ DI ANATRA AL MOSCATO ^{GFA}
Duck & Port Parfait with Sweet Moscato Wine
& Fruit Chutney, Brioche Bread

SANGUINACCIO UOVA E ZABAIONE
AL POMODORO
Black Pudding with Poached Eggs & Tomato Sabayon

SECONDI £10

COZZE ALLA MARINANA
Sautéed Mussels with Oregano & Tomato
Served with Bruschetta Bread

PANUOZZO DI MANZO ALLA GIARDINIERA
Sliced Roast Beef in Warm Crispy Bread, Pickle Dressing
Served with Skin-on Fries

INSALATA DI POLLO "CALIFORNIA" ^{GFA}
Grilled Chicken Breast Salad with Crispy Pancetta Bacon,
Soft Poached Egg, Avocado & Light Mustard Dressing

TORTINO AL GRANCHIO E LIMONE
Crab, Salmon & Cod Fish Cake, Spinach with Chilli & Garlic

CIABATTA ALL'ANATRA
Pulled Duck Ciabatta, Orange & Balsamic Dressing

PANCETTA DI MAIALE ALLE MELE
Slow Cooked Crispy Belly Pork,
Vegetable Cous Cous, Apple Roasting Jus

VG **INSALATA DI SUPERCEREALI**
Superfood Salad with Grains, Pulses, Black Olives,
Chia, Sunflower & Pumpkin Seeds, Basil Dressing

LINGUINE AL BRANZINO E ZUCCHINE
Linguini with Sea Bass, Garlic, Chilli,
Torpedino Tomatoes & Courgettes

VG **PENNE ALLA BELLA DI SAN MARZANO**
Penne Pasta, Fresh San Marzano Tomatoes & Oregano

PIZZA TONNO E CIPOLLA
Tomato & Fior Di Latte Mozzarella Base
Tuna, Red Onions & Basil

PASTICCERIA & GELATERIA

PICCOLA PASTICCERIA BIBIS (FOR TWO) 12
A Selection of Bibis Home Made Desserts Perfect for Sharing
Please ask a Waiter for Today's Selection

^{GFA} **COPPA DI GELATO BIBIS** 6.5
Fresh Strawberries, Morello Cherries, Strawberry Ice Cream,
Strawberry Sauce & Whipped Cream

PROFITEROLES CON CREMA CHANTILLY 6.5
Profiteroles Filled with Chantilly Cream
Chocolate & Hazelnut Mousse, Chocolate Curls

^{GFA} **BICCHIERE FRUTTATO** 6.5
Limoncello Lemon Curd, Layers of Fresh Fruit,
Sweet Yogurt Cream

^{GFA} **COPPA DI GELATO CIOCCOLATISSIMO** 6.5
Madagascar Vanilla Ice Cream, Chocolate Ice Cream,
Chocolate Caramel Fudge, Chocolate Sauce & Whipped Cream

^{GFA} **PACCHERO ALL'ANANAS** 6.5
Pineapple "Carpaccio" with Star Anise Cream,
Red Fruit Coulis & Rum & Raisin Ice Cream

^{GFA} **CRÈME BRÛLÉE MADAGASCAR** 6.5
Madagascar Vanilla Crème Brûlée,
Raspberry Sorbet with Light Tuile

BUDINO DI CIOCCOLATO FONDENTE 6.5
Hot Rich Dark Chocolate Sponge Pudding,
White Chocolate Ice Cream & Chocolate Fudge Sauce

TIRAMISÚ CLASSICO 6.5
Lady Finger Biscuits Soaked in Espresso Coffee & Marsala Wine,
Layered with Mascarpone Cream, Grated Chocolate

PIACERE ALL' AMARETTO 6.5
Warm Amaretto & White Chocolate Cake,
Amaretto Sauce & Honeycomb Ice Cream

VG **TORTINO ALL'ALBICOCCA** 6.5
Apricot & Coconut Toffee Pudding

VG ^{GFA} **COPPA TRICOLORE** 6.5
Mango, Passion Fruit & Raspberry Sorbets with Fresh Fruit

TAGLIERE DI FORMAGGI MISTI 8
Please ask your Waiter for Today's Selection
With Home Made Chutneys, Cheese Biscuits, Grapes & Celery

A SELECTION OF HOUSE MADE PETITS FOURS 5

BIBIS CAKES

Our talented Pasticceria can prepare bespoke cakes for your next celebration.
Please enquire for details. If you are celebrating today then why not order a
BIBIS CELEBRATION CUPCAKE WITH SPARKLER £5

CAFFÈ

ESPRESSO 2
DOUBLE ESPRESSO 2.5
AMERICANO 2.5
CAFFÈ LATTE 2.5
CAPPUCCINO 2.5
HOT CHOCOLATE 4.5
CHOICE OF LIQUEUR COFFEES 6.5
TWININGS TEA 2.5
*Traditional English Breakfast, Earl Grey, Green Tea, Peppermint,
Please ask your Waiter for our Selection of Fruit Teas*



ITALIANISSIMO
RESTAURANT CAFÉ & COCKTAIL BAR

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

WE'RE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS.
PLEASE ENQUIRE WITH MANAGEMENT.

V - SUITABLE FOR VEGETARIANS

VG - SUITABLE FOR VEGANS

GFA - GLUTEN FREE ADAPTABLE

ANTIPASTI

VG **MINISTRONE DI CEREALI E FASUL** 6.5
Mixed Vegetable Soup with "Fasul" Cannellini Beans,
Mixed Grains, Kale with Focaccia Bread

V **FUNGHI PRATAIOLI ALL' AGLIO** 8.5
Button Mushrooms, Cream, Garlic, Toasted Rustic Bread

V **PORTOBELLO DI BUFALA & SPINACI** 8
Baked Portobello Mushroom with Buffalo Camembert
& Spinach Pesto

V ^{GFA} **INSALATA DI CAPRINO BELLINI** 9
Grilled Goat's Cheese, Peach & Apricot,
Balsamic Honey Dressing

V **CAPRESE DI BURRATA** 9.5
Creamy Burrata Mozzarella, Avocado,
Marinated Tomatoes & Basil Dressing

^{GFA} **GAMBERI ALLA DIAVOLA** 11
Tiger Prawns, Garlic Butter & Chilli Sauce, Focaccia Bread

V **ASPARAGI CLASSICI AL PARMIGIANO** 9
Grilled Local Asparagus, Poached Egg
& Parmesan Shavings

^{GFA} **PÂTÉ DI ANATRA AL MOSCATO** 8.5
Duck & Port Parfait with Sweet Moscato Wine
& Fruit Chutney, Brioche Bread

COZZE ALLA MARINANA 9
Sautéed Mussels with Oregano & Tomato
Served with Bruschetta Bread

GAMBERONI E CAPESANTE ZAFFERANO 12.5
Seared King Scallops & King Prawns,
Glazed Saffron Sauce

CARPACCIO DI TONNO AGRODOLCE 10
Seared Tuna Carpaccio, Fresh Chilli,
Spring Onions, Sweet & Sour Lime Dressing

INVOLTINI D'ANATRA 9
Slow Cooked Duck Spring Rolls,
Sicilian Tomato & Chilli Jam

GRANCHIO AL BOCCACCIO 9.5
Potted Whitby Crab with Lime & Mint
Shallot Butter & Rustic Bread

^{GFA} **PROSCIUTTO, MELONE E PARMIGIANO** 9.5
Parma Ham & Cantaloupe Melon,
Crispy Parmesan Tuille



To Share

	FOR ONE	TO SHARE
VG ANTIPASTO DELL'ORTO 8 13 ^{GFA} Grilled Courgettes, Aubergines, Artichokes & Peppers Marinated in Virgin Olive Oil, Garlic & Fresh Mint With Focaccia Bread		

COSTINE DI MAIALETTO 'BBQ' LITTLE ITALY 9 16
Pork Baby Back Ribs, Aged Balsamic
& Spicy Jack Daniels BBQ Sauce

FRITTO DI CALAMARI E ZUCCHINE 9 16
Golden Fried Calamari & Courgette
Served with House Made Tartare Sauce

TRIO DI BRUSCHETTE 11
V Fior Di Latte Mozzarella Pearls, Plum Tomato & Basil Salsa,
Spicy Nduja Salami, Balsamic Onion & Rocket
VG Roasted Red Pepper Hummus & Grilled Courgette

ANTIPASTO ALL' ITALIANA 14
A Selection of the Best Italian Cured Meats
Served with Focaccia Bread, Pickles & Olives

PIZZERIA

To Start

VG	PIZZA ALL' AGLIO E POMODORO Roasted Garlic, Napoli Tomato Sauce, Oregano	8
VG	PIZZA DEL CONTADINO Sea Salt, Olive Oil, Oregano, Mixed Salad & Tomatoes, Lemon Olive Oil Dressing	8
V	PIZZA BIANCANEVE Mozzarella with Garlic, Fresh Basil & Oregano	8
		
	PIZZA AL COCKTAIL DI GAMBERI Pomodoro & Mozzarella with Garlic Marinated Prawns, Marie Rose Sauce & Rocket Leaves	13
	PIZZA NDUJA E BURRATA Pomodoro & Mozzarella with Spicy Nduja Salami, Burrata Cheese & Basil	12
	PIZZA PAPERINO Pomodoro & Mozzarella, Shredded Roast Duck, Hoisin Sauce, Pancetta Bacon, Spring Onions & Chilli Olive Oil	12
	CALZONE KIEV Half Moon Pizza Filled with Chicken, Mushroom, Mozzarella & Garlic, Pomodoro (on the side)	12
	PIZZA AMERICANA Pomodoro & Mozzarella, Jalapeños, Double Italian Pepperoni Sausage, Red Onions, Sun Dried Tomatoes & Chilli Olive Oil	13
	PIZZA BIBIS Pomodoro & Mozzarella, Plum Tomatoes, Rocket Leaves, Parma Ham, Fior di Latte Cheese, Parmesan Shavings & Rosemary Olive Oil	13
	CALZONE RUSTICANO Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella, Oregano & Pomodoro (on the side)	13
VG	CALZONE VARIEGATO Half Moon Pizza Filled with Grilled Vegetables & Tofu, Pomodoro (on the side)	12
VG	PIZZA AVOCADO ESTIVO Spinach Pesto Base, Marinated San Marzano Tomatoes, Avocado	12
V	PIZZA REGINA MARGHERITA Pomodoro & Mozzarella with Basil	10
V	PIZZA DELIZIOSA Pomodoro & Mozzarella, Grilled Asparagus, Soft Egg, Smoked Provolone Cheese with Basil Dressing	12



ALL MENU ITEMS MARKED AS GLUTEN FREE ADAPTABLE WILL NEED TO BE ALTERED TO ENSURE THEY ARE SERVED AS GLUTEN FREE.

PLEASE ENSURE YOU MENTION TO YOUR WAITER THAT YOU REQUIRE THE DISH TO BE GLUTEN FREE WHEN ORDERING. WE CANNOT ACCEPT RESPONSIBILITY IF YOUR WAITER IS NOT INFORMED OF YOUR ALLERGY.

PASTA & AMORE

	<i>Gluten free pasta available upon request</i>		
		STARTER	MAIN
	LINGUINE ALLA CARBONARA Crispy Smoked Pancetta Bacon, Cream, Egg Yolks, Parmesan Cheese & Black Pepper	9	12
	TAGLIOLINI ALL' ASTICE E GAMBERI Thin Ribbon Shaped Pasta with Lobster & King Prawns Sautéed with Garlic, Chilli & Parsley	10.5	16
	SPAGHETTI AI FRUTTI DI MARE Prawns, Clams, Calamari, Mussels, Sea Bass, Garlic, Oregano, Torpedino Tomatoes & Light Chilli	9.5	13
	ORECCHIETTE AI GAMBERONI Fresh Orecchiette Pasta with King Prawns, Asparagus, Cherry Tomatoes	9.5	13
	FETTUCCINE AL POLLO ALFREDO Ribbon Shaped Egg Pasta, Chicken & Mushrooms In a Creamy Parmesan Sauce	9	12
	LASAGNE CLASSICHE Layers of Egg Pasta with Mozzarella, Bolognese, Parmesan, Béchamel & Tomato Sauce	9	12
	ANOLINI DI PARMA CON CAMEMBERT DI BUFALA Ravioli Filled with Parma Ham, Buffalo Camembert Sauce & Rocket	9	12
VG	GRAN RAVIOLO DI ZUCCA E SALVIA Large Ravioli Filled with Butternut Squash & Sage With Basil Cream	9	12
VG	SPAGHETTI ALLE LENTICCHIE Spaghetti with Ragout of Lentils, Carrots, Onion & Celery	9	12
V	PENNE BELLA DI SAN MARZANO Penne Pasta with Creamy Mozzarella Fior di Panna, Fresh San Marzano Tomatoes & Oregano	9	12
V	RAVIOLONI MARGHERITA Ravioloni Filled with Tomato, Buffalo Mozzarella, Basil, Creamy Sun-Dried Tomato & Goat's Cheese with Rocket Leaves	9	12

SECONDI VEGANI

VG	BISTECCA DI SEDANO RAPA E LENTICCHIE Chargrilled Celeriac, Spicy Brown Lentils, Green Salad Leaves	13.5
VG	BURGER DI TOFU E CIPOLLOTTO Tofu & Spring Onion Burger with Lettuce, Onion & Tomato, Ciabatta Bun & Sweet Chilli Dip	13.5
VG	INSALATA DI SUPERCEREALI Superfood Salad with Grains, Pulses, Black Olives, Chia, Sunflower & Pumpkin Seeds, Basil Dressing	14
VG	TORTINO DI VERDURE Roasted Mixed Vegetable Croquette With Spicy Arrabbiata Sauce	13.5
VG	COUS COUS ALLA SICILIANA Sicilian Style Cous Cous with Courgette, Peppers, Red Onion, Aubergine, Olives & Cherry Tomato	13.5



SPECIALITÀ DI CARNE

	POLLO ALLA SORRENTINA Pan-Fried Chicken Breast, Aubergine, Courgette, Tomato, Parmesan, Mozzarella, Served with Gratin Potatoes	16.5
	FILETTO DI MANZO ALLA BIBIS 7oz Angus Beef Fillet with Dolcelatte Cheese, Fiore di Parma Ham, Red Wine Sauce, Served with Skin-on-Fries	24
	FEGATO DI VITELLO ALLA GRIGLIA Grilled Calf's Liver, Smoked Bacon, Sage & Balsamic Onions Served with Gratin Potatoes	17
	SCALOPPINA DI VITELLO ALLA ROMANA Pan Fried Veal Escalope with Sage, Parma Ham, White Wine Butter Sauce, Served with Gratin Potatoes	18
	CONTROFILETTO PORTOBELLO 12oz Angus Sirloin Steak with Béarnaise Sauce, Garlic Sautéed Portobello Mushrooms, Served with Skin-on-Fries	25.5
	AGNELLO ALLA CACCIATORA Marinated Roast Rump of Lamb (served pink), Cherry Tomato & Mixed Mushroom Sauce, Served with Vegetable Cous Cous	19
	POLLO ALLA BOSCAIOLA Free Range Chicken Breast, Melange of Wild Mushrooms Cream Sauce, Served with Steamed Basmati & Wild Rice	16.5
	ANATRA ALL'ARANCIA Slow Roasted Crispy Half Duck, Candied Orange, Almonds Balsamic & Honey Sauce, Served with Steamed Vegetables	17.5
	BISTECCA DI MANZO AL CHIMICHURRI 12oz Rib Eye Steak, Salsa of Fresh Herbs, Garlic, Chilli, Tomato, Lime Juice & Olive Oil, Served with Skin-on-Fries	24
	GALLETTO ALLA BRACE Grilled Boned Half Chicken Marinated in Spicy Garlic & Herb Sauce with Sweet Potato Fries	15
	PANCETTA DI MAIALE CON CAPESANTE Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Jus, Served with Parmesan Mash	18
	BURGER ALLA CATALANA DI GRANCHIO Sundried Tomato & Basil Beef Burger, Devon Crab Salsa, Brioche Bun, Served with Sweet Potato Fries	14.5
	STRACOTTO DI MANZO AL VINO ROSSO Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms, Balsamic Onions, Served with Parmesan Mash	18
	POLLO AMALFI Chicken Breast Amalfi Coated in Parmesan Breadcrumbs, Buffalo Mozzarella & Tomato, Served with Skin-on-Fries	15
	FILETTO E GAMBERONI ALLO SPIEDO 7oz Fillet Steak, Prawn Skewer, Smooth Goose Pate, Madera Sauce, Served with Gratin Potatoes	26
	ARROSTO DI MANZO ALL' INGLESE (Available Sundays Only) Roasted Angus Beef Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables	14

SPECIALITÀ DI PESCE

	TORTINO AL GRANCHIO E LIMONE Crab, Salmon & Cod Fish Cake Sautéed Spinach, Chilli & Garlic	14
	BRANZINO PEPERINO Sea Bass Fillets, Red Bell Pepper Sauce Parmesan & Black Pepper Polenta Cubes	22
	SPIEDONI DI GAMBERI TROPEA Grilled King Prawn Skewers, Rosemary, Red Onions, Spicy Nduja Tomato Sauce with Steamed Basmati & Wild Rice	20
	TAGLIATA DI TONNO MODO NOSTRO Grilled Sliced Tuna with Asparagus, Ginger, Garlic, Chilli & Spring Onion Sauce, Served with Green Beans	19
	GRIGLIATA DI PESCE MISTO SHARING PLATTER (For Two) Grilled Selection of Sea Bass, Swordfish, Tuna, Scallop & King Prawn, Salsa Verde & Minted Crushed Potatoes	22 38
	SALMONE SCOZZESE SANREMO Grilled Scottish Salmon Supreme, Lime Marinated Prawns, Marzanino Tomatoes, Olives & Mixed Leaves Salad Lemon Olive Oil Dressing	19
	PESCE SPADA CROCCANTE Golden Fried Swordfish with a Medley of Tomatoes, Aubergine & Fresh Basil	19

CONTORNI

	ARTISAN BREAD SELECTION	4
	MIXED MARINATED OLIVES	4
	PARMESAN & OLIVE OIL MASH	3
	SWEET POTATO FRIES	4
	SKIN-ON-FRIES	3
	GRATIN POTATOES & FONTINA CHEESE	3
	FINE GREEN BEANS	3
	ZUCCHINI FRITTI	3
	STEAMED VEGETABLES, OLIVE OIL & SEA SALT	3
	SAUTÉED SPINACH IN GARLIC & CHILLI	4
	SEASONAL MIXED SALAD	3
	ROCKET, PARMESAN & BALSAMIC	3
	SAN MARZANO TOMATO, RED ONION & BASIL	4

EVENTS WITH ITALIAN STYLE

If you're looking for somewhere to hold your next event then look no further.

We'd love to host your next private event!

Please enquire with a member of our team for information.