



JULY/AUGUST 17

BIBIS MENU ESPRESSO

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

PRIMI PIATTI £6

(V) TARTILETTA CAPRESE

Fior di Latte Mozzarella & Fresh Summer Tomato Tart,
Drizzled with Basil Pesto

CARPACCIO DI SALMONE E PESCHE

Marinated Salmon & Cucumber Carpaccio, Yogurt & Peach Dressing

INSALATA DI SFILACCI DI ANATRA E ARANCE PICCANTI

Pulled Duck Leg, Summer Crunchy Leaves, With Orange & Chilli Citronette

(V) CARTOCCIO DI VERDURE IN TEMPURA

Local Asparagus, Spring Onion, Courgette & Broccoli,
In Light Rice Tempura with Honey & Wine Vinegar Dip

(V) BRUSCHETTA AI FICHI E MASCARPONE

Roasted Fig Bruschetta, with Mascarpone & Goat's Cheese, Walnut Crumble

(V) MELONE CANTALUPO AL SORBETTO DI LAMPONI

Charentais Sugar Melon & Raspberry Sorbet, Lemon Balm

MACCHERONI DELLA TONNARA

Maccheroni with Fresh Tuna, French Beans,
Baby Tomatoes, Chilli & Roasted Garlic

PIZZETTA FIORE DI PUGLIA

6" Pizza Base, Napoli Tomato Sauce with Stracciatella Mozzarella,
Topped with Rocket Leaves

SECONDI PIATTI £10

GIRELLA DI MAIALE E CHORIZO

Rolled Pork Loin, Filled with Chorizo & Parmesan,
Cream Of Charcaol Pepper Sauce, Marinated Courgette Salad

(H) INSALATONA DI POLLO PICCANTE

Grilled Spicy Chicken Supreme Salad,
Mixed Salad Leaves, Avocado, Yellow Cherry Tomatoes,
Potatoes & Green Beans, Chilli & Marjoram Dressing

COTOLETTA DI PESCE SPADA

Savory Crumbed Swordfish Steak, Vegetable Medley, Sicilian Dressing

BIBIS DENVER STEAK TAGLIATA

Sliced Grilled Denver Beef Steak,
Served with Dressed Heritage Tomato Melange & Skin-on-Fries

LINGUINE ALLE COZZE

Linguine Pasta Sautéed with Fresh Mussels,
Garlic, Chilli & White Wine and Tomato Sauce

V GRANFARCIOTTI RIPIENI DI RUCOLA E ASIAGO

Triangle Shaped Pasta with Rocket & Ricotta Filling,
Asiago Cheese Velouté, Side of Mixed Salad

CALZONE "PEPERONCINO"

Spicy Half Moon Pizza Filled with Mozzarella, Cooked Ham,
Marinated Red Peppers, Jalapenos, Pomodoro (on the side)

DOLCI £4

COPPA DI GELATO BIBIS

Fresh Strawberries, Morello Cherries, Roasted Strawberry Ice Cream,
Strawberry Sauce & Whipped Chantilly Cream

TORTINO ESTIVO

Summer Pudding with Soaked Layers of Pandoro Sponge,
Fruit Compote & Bourbon Vanilla Ice Cream

TORTA "ELSA ROSA"

Rose Scented Bavarois, Pistachio Daquoise, Strawberry Jelly,
Served with Roasted Strawberry Ice Cream

V - SUITABLE FOR VEGETARIANS H - HALAL SOURCED. ALL ITEMS SUBJECT TO AVAILABILITY.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL. WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN
OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT. NOT AVAILABLE IN DECEMBER.





BIBIS ESPRESSO DRINKS LIST

BIRRA

PERONI, Italy 5.1%	Pint	£5.40
ASPALLS CIDER, Suffolk 5.5%	Pint	£4.60
PILSNER URQUELL, Czech Republic 4.4%	Bottle	£4.80

VINI SPUMANTI

PROSECCO DOC BELSTAR, ITALY	125ml	Bottle
	£6.40	£30.50

VINI BIANCHI ITALIANI

PINOT GRIGIO, I FIORI LAMBERTI	175ml	Bottle
Soft Peach & Fresh Almond	£6.90	£28.50
SOAVE CLASSICO, SUAVIA		
Crisp & Fresh, Lemon & Honeysuckle	£8.80	£36.50
VERMENTINO DI SARDEGNA, MAMORA		
Zippy & Fresh, Lemon & Mineral	£6.60	£26.50

VINI ROSSI ITALIANI

CHIANTI CEPPAIANO	175ml	Bottle
Sour Cherries & a Touch of Spice	£7.90	£30.50
VALPOLICELLA CLASSICO, NICOLIS		
Plum, Mascara Cherry	£8.50	£34.50
NERO D'AVOLA, CORTE FERRO		
Black Cherry & Ripe Red Fruits	£6.80	£26.50

COCKTAILS £4

TEMPERANCE - ALCOHOL FREE

BERRY & CO COBBLER

Coconut Cream - Strawberry Puree - Cranberry Juice
Lime - Crushed Ice (blended)

GRAPEFRUIT CRUSH

Lime & Lemon Juice - Grapefruit Slices - Sugar Syrup - Grapefruit Soda

MIXED BERRY SMASH

Apple Juice - Lemon - Mixed Berry Syrup - Mint - Soda Water

CARIBBEAN COOLER

Pineapple Juice - Orange Juice - Lime - Pineapple Syrup - Ginger Beer

