



VINI ROSSI ITALIANI



20 TOSCANA ROSSO SANTA LUCIA Light, strawberry & blackberry	£23
21 CHIANTI CASTELLANI Smooth, cherry & pepper	£6.5 £9.5 £26
22 MONTEPULCIANO D'ABRUZZO COLLE MORINO Soft, plum & dried fruits	£26
23 SYRAH, BISCEGLIA, TERRE DEL VULCANO Spicy, clove & blackcurrant	£27
24 VALPOLICELLA, I FIORI LAMBERTI Fresh, red cherry & plum	£6.5 £9.5 £26
25 PRIMITIVO, LI VELI, ORION, SALENTO Rich, earthy with fig & dark fruit	£7 £10 £28
26 CHIANTI CLASSICO, CASTELLARE DI CASTELLINA Classic, dark fruits, spice & smoke	£39
27 DOLCETTO D'ALBA, VIETTI, TRE VIGNE Full, blueberry & sweet spices	£39
28 NERO D'AVOLA, CORTE FERRO Mellow, blackcurrant & toast	£6.5 £9.5 £26
29 BAROLO, ANGELO VEGLIO Intense, cherry, smoke & rose petal	£12.5 £18 £50
30 BRUNELLO DI MONTALCINO RISERVA, TALENTI Powerful, dark fruits, herbs & leather	£95
31 AMARONE DELLA VALPOLICELLA CLASSICO, NICOLIS Deep, red fruits, raisins & nutmeg	£80
32 SUGHERE DI FRASSINELLO, ROCCA DI FRASSINELLO, MAREMMA TOSCANA Deep, floral, raspberry & cinnamon	£50
33 CANNONAU MARMORA Spicy, dark fruits & fennel	£6.5 £9.5 £26
34 BARBERA, RIVA LEONE Fresh, easydrinking blackberry fruit	£6.5 £9 £25
35 SANGIOVESE DI ROMAGNA, FICO GRANDE NESPOLI Fruity, sour cherry & spice	£24

VINI ROSSI MONDIALI

36 MERLOT, ALTO BAJO, CHILE Soft, cherry & plum	£6.5 £9 £25
37 RIOJA CRIANZA, CASTILLO CLAVIJO, SPAIN Oaky, red fruits & vanilla	£30
38 SHIRAZ, THE PADDOCK, AUSTRALIA Spicy, red berry & black pepper	£6.5 £9 £25
39 MALBEC, EL OSCURA MENDOZA, ARGENTINA Velvety, plum & mocha	£35
40 CABERNET SAUVIGNON, PASARISA ALTA, ARGENTINA Full, blackcurrant & woodsmoke	£28

VINI ROSATI

17 PINOT GRIGIO BLUSH, STATUA, ITALY Light, cranberry & strawberry	£6.5 £9 £25
18 SANGIOVESE ROSATO, TERRE FORTI, ITALY Dry, red fruits & white pepper	£5.5 £8 £23
19 ZINFANDEL ROSÉ, THE BULLETTIN, USA Sweet, watermelon & cherry	£6.5 £9 £25

PASTICCERIA & GELATERIA

COPPA DI GELATO BIBIS Fresh Strawberries, Morello Cherries, Strawberry Ice Cream, Strawberry Sauce & Chantilly Cream	£6.5
PROFITEROLES CON CREMA PASTICCERA Profiteroles Filled with Crème Patisiere, With Chocolate & Hazelnut Mousse, Chocolate Curls	£6.5
COPPA TORRONCINO Honeycomb Ice Cream & Chocolate Ice Cream With Caramelized Hazelnuts & Chantilly Cream	£6.5
COPPA DI GELATO CIOCCOLATISSIMO Madagascar Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Caramel Fudge, Chocolate Sauce & Chantilly Cream	£6.5
COPPA TUTTI FRUTTI Layers of Raspberry, Lemon & Orange Sorbet With Fresh Fruits	£6.5
TRIONFO AL CIOCCOLATO White Chocolate Cheesecake, Baileys Milk Chocolate Ganache, Dark Chocolate Mousse, Walnuts & Vanilla Ice Cream	£6.5
CRÈME BRÛLÉE ALLA VANIGLIA DEL MADAGASCAR Madagascar Vanilla Crème Brûlée, Raspberry & Sorrel Sorbet with Light Tuile	£6.5
BUDINO DI CIOCCOLATO FONDENTE Hot Rich Dark Chocolate Sponge Pudding, Chocolate Ice Cream & Chocolate Fudge Sauce	£6.5
TIRAMISÚ CLASSICO Lady Finger Biscuits Soaked in Espresso Coffee & Marsala Wine, Layered with Mascarpone Cream & Grated Chocolate	£6.5
PIZZICO ALLA CANNELLA Pannacotta, Cinnamon, Orange Caramel, Crunchy Crumble & Sesame Tuile	£6.5
PIACERE ALL'AMARETTO Warm Amaretto & White Chocolate Cake, With Amaretto Mousse & Honeycomb Ice Cream	£6.5
TORTINO AI DATTERI Toffee & Date Cake with Caramel Sauce (Vegan Friendly)	£6.5
PICCOLA PASTICCERIA BIBIS (FOR TWO) A Selection of Bibis Home Made Desserts Perfect for Sharing Please ask a Waiter for Today's Selection	£12
TAGLIERE DI FORMAGGI MISTI Please ask your Waiter for Today's Cheese Selection Served with Chutneys, Cheese Biscuits, Grapes & Celery	£8
BIBIS CELEBRATION CUPCAKE WITH SPARKLER	£5
A SELECTION OF HOUSE MADE PETITS FOURS	£5

Our Pasticceria can prepare bespoke cakes for your next celebration at Bibis. Please enquire with our Reservations Team for further details.

CAFFÉ

ESPRESSO (short, medium or long)	£2
DOUBLE ESPRESSO (short, medium or long)	£2.5
AMERICANO	£2.5
CAFFÉ LATTE	£2.5
CAPPUCCINO	£2.5
HOT CHOCOLATE	£4.5
CHOICE OF LIQUEUR COFFEES	£6.5
TWININGS TEA Traditional English Breakfast, Earl Grey, Green Tea, Peppermint, Please ask your Waiter for our Selection of Fruit Teas	£2.5



ITALIANISSIMO

RESTAURANT CAFÉ & COCKTAIL BAR

À LA CARTE MENU & WINE LIST

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE ASK YOU WAITER FOR HALAL & GLUTEN FREE OPTIONS
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.
(V) - SUITABLE FOR VEGETARIANS

VINI BIANCHI ITALIANI



1 TOSCANA BIANCO, SANTA LUCIA Light, floral & lemon	£23
2 VERDICCHIO, CASTELLI DI JESI CLASSICO SUPERIORE, MAROTTI CAMPI Fresh, apple & almond	£26
3 PINOT GRIGIO, LA MAGLIA Easy drinking, citrus & elderflower	£6.5 £9.5 £26
4 GAVI, TUFFOLO Elegant, grapefruit & lime	£7 £10 £28
5 GRECANICO CARUSO & MANINI TERRE DI GIUMARA Zesty, tropical fruit & fresh grass	£6.5 £9 £25
6 PINOT BIANCO, PODERI DAL NESPOLI, DOGHERIA Crisp, peach & apricot	£7 £10 £28
7 VERMENTINO DI SARDEGNA, MARMORA Refreshing, preserved lemon & almond	£27
8 FIANO, LI VELI, PUGLIA Aromatic, lemon & kiwi	£7 £10 £28
9 SAUVIGNON BLANC, BASTIANICH VIGNE ORSONE Crisp, citrus & gooseberry	£9.5 £13.5 £35
10 SOAVE CLASSICO Classic, floral & apricot	£35
11 CHARDONNAY PINOT GRIGIO, BETA DELTA, ALOIS LAGEDER Full perfume & mango	£35

VINI BIANCHI MONDIALI

12 CHENIN BLANC, ACACIA TREE, SOUTH AFRICA Light, citrus & peach	£23
13 SAUVIGNON BLANC SAN ABELLO, CHILE Dry, lemon & pineapple	£6.5 £9 £25
14 CHARDONNAY LA SERRE VIN DE PAYS D'OC, FRANCE Rich, grapefruit & nectarine	£6.5 £9 £25
15 SAUVIGNON BLANC TOKOMARU BAY, NEW ZEALAND Zesty, guava & passion fruit	£28
16 VIOGNIER, SPEE'WAH CROOKED MICK, AUSTRALIA Aromatic, white peach & blossom	£27

SPARKLING WINES & CHAMPAGNE

50 PROSECCO DOC BELSTAR, ITALY Light, fresh, flowers & pear	125ml BOTTLE £6.5 £31
51 BELSTAR CUVÉE ROSÉ, ITALY Fruity, red fruits & cherry	£31
52 PROSECCO VALDOBBIADENE BRUT, CREDE BISOL Delicate, lemon & honeysuckle	£38
53 FRESITA STRAWBERRY INFUSED Sweet, easy drinking strawberry fruit	£28
54 PALMER & CO BRUT RESERVE NV Crisp, baked apple & toast	£9.7 £55
55 VEUVE CLICQUOT PONSARDIN YELLOW LABEL Iconic, citrus & brioche	£75
56 VEUVE CLICQUOT PONSARDIN ROSÉ Elegant, strawberries & cream	£85
57 BOLLINGER SPECIAL CUVÉE Rich, lemon & biscuits	£75
58 PERRIER JOUET 'BELLE EPOQUE' Decadent, vanilla & citrus	£150

ANTIPASTI

V	PIZZA ALL' AGLIO E POMODORO	£8
	Roasted Garlic, Napoli Tomato Sauce & Oregano	
V	PIZZA GENOVESE	£8
	Pizza with Sun Dried Tomato, Basil Pesto & Parmesan Shavings	
V	PIZZA BIANCANEVE	£8
	Mozzarella with Garlic, Basil & Oregano	
	TRIO DI BRUSCHETTE	£9
	Fior Di Latte Mozzarella Pearls, Plum Tomato & Basil Salsa Cherry Tomato, Parma Ham & Rocket Roasted Red Pepper & Tuna	
V	FUNGHI PRATAIOLI ALL' AGLIO	£8.5
	Button Mushrooms, Cream, Garlic, Toasted Rustic Bread	
V	MINISTRONE TOSCANO	£6.5
	Tuscan Style Vegetable Minestrone Soup, Garlic Bruschetta	
	GAMBERI ALLA DIAVOLA	£11
	Tiger Prawns, Garlic Butter & Chilli Sauce, Focaccia Bread	
V	PORTOBELLO RIPIENO CON SPINACI & BURRATA	£8
	Portobello Mushroom with Spinach, Burrata Mozzarella & Sun Dried Tomato Pesto	
	CALAMARI & ZUCCHINE FRITTE	£9
	Golden Fried Calamari & Courgettes, Served with House Made Tartare Sauce	
	PÂTÉ DI ANATRA CON PERE E MANUKA	£8.5
	Duck & Port Parfait, Manuka Honey Glazed Poached Pear Served with Brioche Bread	
	GAMBERONI E CAPELANTE GRATINATE	£12.5
	Seared King Scallops & King Prawns, Roast Garlic Sabayon	
	CARPACCIO DI TONNO AGRODOLCE	£10
	Seared Tuna Carpaccio, Fresh Chilli, Spring Onions, Sweet & Sour Lime Dressing	
	SANGUINACCIO CON UOVO D'ANATRA	£8
	Black Pudding with Poached Duck Egg & Hollandaise Sauce	
	INVOLTINI D'ANATRA	£9
	Slow Cooked Duck Spring Rolls, Sicilian Tomato Chilli Jam	
	COCKTAIL DI GAMBERI CLASSICO	£9.5 £14.5
	Classic Prawn Cocktail with Marie Rose Sauce	
	MERLUZZO AFFUMICATO ALLE VERDURE	£9 £14
	Naturally Smoked Haddock, Stir Fried Vegetables, Spinach & Whole Grain Mustard Butter Sauce	
V	INSALATA DI CAPRINO E VERDURE	£9 £14
	Grilled Goat's Cheese Salad with Courgettes, Aubergines, Red Peppers & Balsamic Dressing	
V	CAPRESE TRICOLORE	£9.5 £14.5
	Buffalo Mozzarella & Avocado with Marinated Tomatoes, Basil Dressing	
	INSALATA DI POLLO "CALIFORNIA"	£9 £14
	Grilled Chicken Breast with Salad, Crispy Pancetta Bacon, Soft Poached Egg, Avocado & Light Mustard Dressing	
	PROSCIUTTO E BURRATA	£9.5 £14.5
	Parma Ham & Soft Burrata Mozzarella with Rocket Leaves	
V	ANTIPASTO DELL'ORTO	£8 £13
	Grilled Courgettes, Aubergines, Artichokes & Roasted Peppers Served warm & Marinated with Virgin Olive Oil, Garlic & Fresh Mint With Focaccia Bread	
	COSTINE DI MAIALETTO 'BBQ' LITTLE ITALY	£9 £14
	SHARING PLATTER (For Two) Pork Baby Back Ribs, Aged Balsamic & Spicy Jack Daniels BBQ Sauce	
	FRITTO MISTO BOCCADORO	£17
	SHARING PLATTER (For Two) Golden Fried Tiger Prawns, Sea Bass, Calamari & Courgette Served with House Made Tartare Sauce	
	ANTIPASTO ALL' ITALIANA	£14
	SHARING PLATTER (For Two) A Selection of the Best Italian Cured Meats Served with Focaccia Bread, Pickles & Olives	

PASTA & AMORE

	LINGUINE ALLA CARBONARA	£9	£12
	Crispy Smoked Pancetta Bacon, Cream, Egg Yolks, Parmesan Cheese & Black Pepper		
V	TAGLIOLINI ALLA CREMA DI FUNGHI	£9	£12
	Thin Ribbon "Tagliolini" Pasta, Cream of Mushroom Sauce with Parmesan		
	SPAGHETTI AI FRUTTI DI MARE	£9.5	£13
	Prawns, Clams, Calamari, Mussels, Sea Bass, Garlic, Oregano, Torpedino Tomatoes & Light Chilli		
V	PENNE ALLA BELLA DI SAN MARZANO	£9	£12
	Penne Pasta with Fresh San Marzano Tomatoes & Oregano, Topped with Smoky Creamy Mozzarella Fior di Panna		
	FETTUCCINE AL POLLO ALFREDO	£9	£12
	Ribbon Shaped Egg Pasta, Chicken & Mushrooms In a Creamy Parmesan Sauce		
	LASAGNE CLASSICHE	£9	£12
	Layers of Egg Pasta with Mozzarella, Bolognese, Parmesan, Béchamel & Tomato Sauce		
V	RAVIOLONI MARGHERITA	£9	£12
	Ravioloni Filled with Tomato, Buffalo Mozzarella & Basil In a Creamy Sun Dried Tomato & Goat's Cheese Sauce With Rocket Leaves		
	QUADROTTI DI MANZO TOSCANO	£9	£12
	Large Square Ravioli Filled with Braised Beef, Tuscan Slow Cooked Beef Ragout		
	CALAMARATA CINQUE TERRE	£9.5	£13
	Fresh Calamarata Pasta Tubes with King Prawns, Calamari, Basil Pesto Sauce		
V	CAPPELLACCI AL FORMAGGIO DI CAPRA	£9	£12
	Large Tortelloni Filled with Goat's Cheese With Red Pepper Sauce & Balsamic Glaze		

PIZZERIA

	PIZZA AI FRUTTI DI MARE	£13
	Pomodoro with Garlic & Mozzarella, Chilli Marinated Prawns, Clams, Mussels, Dried Basil & Rocket Leaves	
	PIZZA TONNO E CAPRINO	£12
	Pomodoro & Mozzarella with Tuna, Goat's Cheese, Spring Onions & Oregano	
V	PIZZA REGINA MARGHERITA	£10
	Pomodoro & Mozzarella with Basil	
	PIZZA PAPERINO	£12
	Pomodoro & Mozzarella, Shredded Roast Duck, Hoisin Sauce, Pancetta Bacon, Spring Onions & Chilli Olive Oil	
	CALZONE KIEV	£12
	Half Moon Pizza Filled with Chicken, Mushroom, Mozzarella, Garlic & Pomodoro (on the side)	
	PIZZA AMERICANA	£13
	Pomodoro & Mozzarella, Double Italian Pepperoni Sausage, Red Onions, Sun Dried Tomatoes & Chilli Olive Oil	
	PIZZA BIBIS	£13
	Pomodoro & Mozzarella, Sun Dried Tomatoes, Rocket Leaves, Parma Ham, Fior di Latte Cheese, Parmesan Shavings & Rosemary Olive Oil	
	CALZONE RUSTICANO	£13
	Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella, Oregano & Pomodoro (on the side)	
V	PIZZA TARANTINO	£12
	Pomodoro & Mozzarella, Grilled Aubergines, Courgettes, Artichokes, Roasted Peppers, Goat's Cheese, Balsamic & Olive Oil Glaze	
V	PIZZA PORTOBELLO	£12
	Pomodoro & Mozzarella with Roasted Portobello Mushroom & Ricotta Cheese, Basil Dressing	

SPECIALITÀ DI CARNE

	POLLO ALLA PARMIGIANA	£16.5
	Pan-Fried Chicken Breast, Aubergine, Tomato, Parmesan, Mozzarella, Basil Leaves, Served with Gratin Potatoes	
	FILETTO DI MANZO ALLA BIBIS	£24
	7oz Angus Beef Fillet with Dolcelatte Cheese, Fiore di Parma Ham, Red Wine Sauce, Served with Skin-on-Fries	
	FEGATO DI VITELLO ALLA GRIGLIA	£17
	Grilled Calf's Liver, Smoked Bacon, Sage & Balsamic Onions Served with Gratin Potatoes	
	SCALOPPINA DI VITELLO MONTEBIANCO	£18
	Pan Fried Veal Sirloin with Sautéed Mushrooms, Asiago Cheese, White Wine Butter Sauce, Served with Gratin Potatoes	
	AGNELLO ALLA CACCIATORA	£19
	Marinated Roast Rump of Lamb (cooked pink), Tomato Sauce, Mushroom Melange, Served with Thyme & Onion Sautéed Potatoes	
	POLLO ALLA BOSCAIOLA	£16.5
	Free Range Chicken Breast in a Melange of Wild Mushrooms Cream Sauce, Served with Steamed Basmati & Wild Rice	
	ANATRA CON MIELE E MANDORLE	£18
	Slow Roasted Crispy Half Duck, Honey & Almonds, Roasting Jus & Steamed Vegetables	
	BISTECCA DI MANZO AL CHIMICHURRI	£24
	12oz Rib Eye Steak, Rocket Leaves, Tomato & South American Herb "Chimichurri" Salsa Served with Skin-on-Fries	
	GALLETTO ALLA BRACE	£14
	Grilled Marinated Boned Half Chicken With Garlic, Herbs & Light Chilli Devilled Sauce, Served with Sweet Potato Fries	
	PANCETTA DI MAIALE CON CAPELANTE	£18
	Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Jus, Served with Parmesan Mash	
	BURGER ALLA "SURF & TURF"	£14.5
	Spicy Steak Burger, Grilled King Prawns, Tomato, Red Onion & Sweet Chilli Sauce, In a Brioche Bun with Sweet Potato Fries	
	STRACOTTO DI MANZO AL VINO ROSSO	£18
	Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms, Balsamic Onions, Served with Parmesan Mash	
	POLLO AMALFI	£14
	Chicken Breast Amalfi Coated in Parmesan Breadcrumbs, Buffalo Mozzarella & Tomato with Skin-on-Fries	
	STINCO DI AGNELLO ALLA SICILIANA	£16.5
	Sicilian Herbed Lemon Zest Lamb Shank, Red Wine Sauce With Vegetable Ribbons & Parmesan Mash	
	FILETTO DI MANZO ALLA ROSSINI	£24
	7oz Fillet Steak Rossini, Topped with Smooth Goose Pâté & Madeira Sauce, Served with Gratin Potatoes	
	CONTROFILETTO ALLA BERNESE	£26
	12oz Angus Sirloin Steak with Béarnaise Sauce, Grilled Tomatoes & Portobello Mushroom	
	ARROSTO DI MANZO ALL' INGLESE	£14
	(Available Sundays Only) Roasted Angus Beef Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables	

SPECIALITÀ DI PESCE

	TORTINO MISTO DI PESCE	£14
	Salmon, Crab & Sea Bass Fish Cake With Creamed Spinach & Garlic Aioli	
	BRANZINO ALLA VENEZIANA	£20
	Sea Bass Fillet, Venetian Style "Salsa Verde" (fresh herbs), With Thyme & Lemon Potato Croquette	
	SPIEDONI DI GAMBERI	£20
	Grilled King Prawn Skewer, Rosemary, Olive Oil, Sea Salt & Lemon with Mixed Wild Rice	
	TAGLIATA DI TONNO ORIENTALE	£19.5
	Grilled Sliced Tuna Steak with Ginger, Garlic, Chilli, Spring Onion, Lime Sauce, Served with Sautéed Broccoli	
	GRIGLIATA DI PESCE MISTO	£22
	SHARING PLATTER (For Two)	£36
	Grilled Selection of Sea Bass, Salmon, Tuna, Scallop & King Prawn With Minted Crushed Potatoes & Mixed Salad	
	SALMONE ALLA THERMIDOR	£18.5
	Grilled Scottish Salmon Supreme, Glazed Thermidor Sauce, With Mixed Wild Rice & Sautéed Vegetables	
	GAMBERI PICCANTI "COCCOBELLO"	£20
	Sautéed Large King Prawns, Red Chilli, Spring Onions, White Wine, Lemongrass, Creamy Coconut Sauce, Served with Steamed Basmati & Wild Rice	

CONTORNI

	ARTISAN BREAD SELECTION	£4
	MIXED MARINATED OLIVES	£4
	SAUTÉED POTATOES WITH THYME & ONION	£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, VIRGIN OLIVE OIL & SEA SALT	£3
	SPINACH SAUTÉED IN GARLIC, OLIVE OIL & LIGHT CHILLI	£4
	SEASONAL MIXED SALAD	£3
	ROCKET & PARMESAN, AGED BALSAMIC DRESSING	£3
	SAN MARZANO TOMATO, RED ONION & BASIL OLIVE OIL	£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.