



MAY/JUNE 18

# BIBIS MENU ESPRESSO

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

## PRIMI PIATTI £6

SPIEDINI DI MOZZARELLA PROSCIUTTO E POMODORO  
Skewered Fior di Latte Mozzarella Parma Ham,  
Baby Yellow & Red Tomato, Drizzled with Basil PestoBOCCONCINI DI MERLUZZO CROCCANTE  
Crispy Savoury Coated Cod Lollipop  
With Lime & Chilli MayoINSALATINA DI POLLO PICCANTE  
Grilled Marinated Chicken Breast with Young Leaves  
Crispy Pancetta Bacon & Mushrooms with French Dressing(V) BORSELLINO DI VERDURA E FORMAGGIO  
Balsamic Mixed Vegetables, Fontina Parcel  
Served with Spicy Candied Tomato SauceBRUSCHETTA AL TONNO  
Tuna, Red Onions & Roasted Pepper Bruschetta,  
Topped with Rocket Leaves & Lemon Virgin Oil(V) MACEDONIA DI FRUTTA E CESTINO AL COCCO  
Seasonal Melange of Fresh Fruit Served in a Coconut Tuille Basket  
With Citrus SorbetMACCHERONCINI ALL'ARRABIATA DI MARE  
Maccheroni Pasta with Sea Bass & Arrabbiata SauceCALZONCINO BBQ (HOT)  
Half Moon Shaped Piccolo Calzone,  
Filled with Spicy BBQ Chicken, Tomato & Basil Dip

## SECONDI PIATTI £10

SCALOPPINE DI MAIALE ALLA PIZZAIOLA  
Pan Fried Pork Fillet Escalope in Classic Pizzaiola Sauce  
Served with Skin-on-FriesPOLLO IN CARROZZA  
Chicken Supreme Coated in Breadcrumbs,  
Filled with Mozzarella Cheese & Pesto  
With Napoletana Sauce & Potato WedgesORATA PICCANTE E VERDURINE SALTATE  
Dorade Fillets with Stir-Fried Vegetables & Spicy Salsa VerdeHAMBURGER VESUVIO  
Grilled Spicy Beef Steak Burger, Topped with Cheese  
Served with Tender Leaf Salad, Sweet Chilli Sauce & Skin-on-FriesZUPPETTA DI COZZE E DATTERINI  
Sautéed Rope Mussels with Datterini Tomatoes,  
Chilli & White Wine Sauce(V) CANNELLONI DI RICOTTA E BOLOGNESE DI ORTAGGI  
Baked Vegetarian Cannelloni in Root Vegetable Bolognese Sauce(V) PIZZA TARANTINO  
Pomodoro & Mozzarella Base, Grilled Aubergines, Courgettes,  
Artichokes & Roasted Peppers, Balsamic Olive Oil

## DOLCI £4

TIRAMISÚ CLASSICO  
Lady Finger Biscuits Soaked with Espresso Coffee & Marsala Wine,  
Layered with Mascarpone Cream & Grated ChocolateCOPPA TORRONCINO  
Toblerone Ice Cream & Chocolate Ice Cream  
With Caramelized Hazelnut & Whipped Chantilly CreamCRÈME BRÛLÉE ALLA VANIGLIA  
Bourbon Vanilla Crème Brûlée,  
Raspberry & Sorrel Sorbet with Light Tuille

V - SUITABLE FOR VEGETARIANS. PLEASE ENQUIRE WITH WAITER FOR HALAL & GLUTEN FREE OPTIONS. 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.





# SHOWTIME

Tickets are £33pp & include a two course meal followed by the show  
Please enquire at reception to book

## JUNE

SUN 3<sup>RD</sup> EVENING  
Motown Legends

WED 6<sup>TH</sup> EVENING  
Complete Madness

SUN 10<sup>TH</sup> AFTERNOON  
UK Beach Boys

SUN 17<sup>TH</sup> AFTERNOON & EVENING  
Elvis

SUN 24<sup>TH</sup> AFTERNOON  
Queen of Soul

WED 27<sup>TH</sup> EVENING  
Bruno Mars

## JULY

SUN 1<sup>ST</sup> AFTERNOON  
The Rat Pack

SUN 8<sup>TH</sup> AFTERNOON  
The Kommitments

WED 11<sup>TH</sup> EVENING  
Divas of Motown

SUN 15<sup>TH</sup> AFTERNOON  
The Buble Experience

WED 18<sup>TH</sup> EVENING  
Nya as Whitney Houston

SUN 22<sup>ND</sup> AFTERNOON  
Neil Diamond

WED 25<sup>TH</sup> EVENING  
ABBA

SUN 29<sup>TH</sup> AFTERNOON  
MEET THE BEATLES

