



MAY/JUNE 17

BIBIS MENU ESPRESSO

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

PRIMI PIATTI £6

(V) MACARONS DI MOZZARELLA E POMODORO
Fior di Latte Mozzarella & Fresh Tomato Macarons,
Drizzled with Basil Pesto

MERLUZZO MANTECATO E SFOGLIA DI BACON CROCCANTE
Creamed Fresh Cod Venetian Style,
On a Flat, Sardinian Crispy Bread & Dry Bacon

INSALATA DI SFILACCI DI ANATRA E ARANCE PICCANTI
Pulled Duck Leg, Spring Crunchy Leaves,
With Orange & Chilli Citronette

(V) VERDURA IN PASTELLA DI RISO E SALSA TARTARA
Local Asparagus, Spring Onion, Courgette & Broccoli,
In Light Rice Tempura & Tartare Sauce

BRUSCHETTA AL SALMONE E PANNA ACIDA
Smoked Salmon & Sour Cream Bruschetta,
Topped with Rocket Leaves & Lemon Virgin Oil

(V) MELONE CANTALUPO ALLE FRAGOLE E MIELE
Charentais Sugar Melon & Strawberry,
With a Touch of Millefiori Honey

AMATRICIANA BIANCA SPADA E PANCETTA
Penne Pasta with Swordfish, Pancetta,
Cracked Pepper Sauce & Pecorino Shavings

CALZONCINO BUE ROSSO (HOT)
Half Moon Shaped Piccolo Calzone,
Filled with Spicy Beef & Mozzarella, Tomato & Basil Dip

SECONDI PIATTI £10

ARROSTICINO DI MAIALE AL ROSMARINO
Sous Vide Marinated BBQ Pork Loin Skewer,
Served with a Melange of Grilled Vegetables

(H) PANZEROTTO DI POLLO RUSPANTE
Chicken Supreme Coated in Savoury Breadcrumbs,
Filled with Goat's Cheese & Charcoal Peppers,
Chilli & Spring Onion Butter Sauce, Gratin & Fontina Potatoes

PLATESSA AL SALMONE E GAMBERI DI FIUME
Plaice Fillet with Crayfish, Spinach & Smoked Salmon Mousse,
Glazed with Thermidor Sauce, Steamed Rice

BIBIS FLASH BEEF STEAK CON POMODORI DEL VESUVIO
Grilled Feather Blade Beef Steak,
Served with Dressed Italian Tomato Salad & Skin-on-Fries

SPAGHETTI AL PESTO DI RUCOLA E TELLINE
Spaghetti Pasta Sautéed with Rocket Pesto,
Cockles, Chilli & White Wine, Sauce

(V) RAVIOLONI RIPIENI DI RICOTTA E PARMIGIANO
Parmesan & Ricotta Hand Made Ravioli Parcels,
In a Creamy Asparagus Sauce, Topped with Baby Spinach

PIZZA DELLA SALUMIERA (HOT)
Pomodoro Sauce, Fior Di Latte Mozzarella Base,
With Spicy Diced Cured Meats, Mushrooms & Grana Padano Shavings

DOLCI £4

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

COPPA TROPICALE
Mango Sorbet, Coconut Ice Cream, Lime Sorbet, Pineapple Pieces,
Chantilly Cream & Toasted Coconut

CREME BRULE' ALLA VANIGLIA
Bourbon Vanilla Crème Brule', Raspberry & Sorrel Sorbet
With Light Tuille

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 & Honeyuckle	£8.80	£36.50
VERMENTINO DI SARDEGNA, MAMORA		
Zippy & Fresh, Lemon & Mineral	£6.60	£26.50

VINI ROSSI ITALIANI

CHIANTI CEPPIANO	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

