



JUNE/JULY 18

BIBIS MENU ESPRESSO

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

PRIMI PIATTI £6

CALZONCINO BBQ (HOT)

Half Moon Shaped Piccolo Calzone,
Filled with Spicy BBQ Chicken, Tomato & Basil Dip

SPIEDINI DI MOZZARELLA PROSCIUTTO E POMODORO

Skewered Fior di Latte Mozzarella Parma Ham,
Baby Yellow & Red Tomato, Drizzled with Basil Pesto

NASELLO CROCCANTE IN TEMPURA

Crispy Hake in Rice Tempura
With Lime & Chilli Mayo

INSALATINA 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 Sauce

BRUSCHETTA 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 Sorbet

PENNE ALL'ARRABBIATA DI MARE

Penne Pasta with Sea Bass & Arrabbiata Sauce

SECONDI PIATTI £10

BISTECCA ALLA GRIGLIA CON SALSA DIANA

Grilled 7oz Rump Steak with Diane Sauce
Served with Skin-on-Fries

POLLO IN CARROZZA

Chicken Supreme Coated in Breadcrumbs,
Filled with Mozzarella Cheese & Pesto
With Napoletana Sauce & Potato Wedges

V INSALATA DI CAPRINO E VERDURE

Grilled Goat's Cheese Salad with Courgettes, Aubergines,
Red & Yellow Peppers & Balsamic Dressing

HAMBURGER VESUVIO

Grilled Spicy Beef Steak Burger, Topped with Cheese
Served with Tender Leaf Salad, Sweet Chilli Sauce & Skin-on-Fries

LINGUINE ALLE COZZE E DATTERINI

Linguini Pasta, Sautéed Rope Mussels with Datterini Tomatoes,
Chilli & White Wine Sauce

(V) CANNELLONI DI RICOTTA CON FONDUTA DI FORMAGGIO

Baked Ricotta and Spinach Cannelloni in Asiago and Fresh Tomato Sauce

(V) PIZZA TARANTINO

Pomodoro & Mozzarella Base, Grilled Aubergines, Courgettes,
Artichokes & Roasted Peppers, Balsamic Olive Oil

DOLCI £4

TIRAMISÚ AI FRUTTI ROSSI

Mascarpone Cream with Summer Fruits
Soaked Lady Finger Biscuits, Grated Chocolate

COPPA TORRONCINO

Toblerone Ice Cream & Chocolate Ice Cream
With Caramelized Hazelnut & Whipped Chantilly Cream

CRÈME 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

Includes a two course meal followed by the show
Please enquire at reception to book

JULY

SUN 1ST AFTERNOON £33
The Rat Pack

SUN 8TH AFTERNOON £33
The Kommitments

WED 11TH EVENING £33
Divas of Motown

SUN 15TH AFTERNOON £33
The Buble Experience

WED 18TH EVENING £33
Nya as Whitney Houston

SUN 22ND AFTERNOON £33
Neil Diamond

WED 25TH EVENING £33
ABBA

SUN 29TH AFTERNOON £33
MEET THE BEATLES

AUGUST

SUN 5TH AFTERNOON £33
Frankie Valli

WED 8TH EVENING £33
Sounds of the Temptations

SUN 12TH AFTERNOON £33
Stax of Soul

SUN 19TH AFTERNOON £35
Phil Fryer as Frank Sinatra

WED 22ND EVENING £35
The Soul Divas

SUN 26TH AFTERNOON & EVENING £35
Gordon Hendricks as Elvis

