



FEB-MAR 19

BIBIS MENU ESPRESSO

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

PRIMI PIATTI £6

(V) ZUPPA AI CEREALI E LEGUMI

Pulses & Super Grain Vegetable Soup,
Croutons & Virgin Olive Oil

FOCACCIA AL MAIALETTO

Slow Roasted Pulled Pork on Rosemary Focaccia
Topped with Gherkins & BBQ Dressing

PENNE AL BRANZINO AGLIO NERO E OLIO

Penne Pasta with Sea Bass, Black Garlic, Parsley & White Wine Sauce

(V) UOVA IN CAMICIA CON SPINACI GLASSATI

Two Large Soft Poached Eggs, Spinach & Hollandaise Sauce

(V) ROSTI DI PATATE, TIMO & PARMIGIANO

Thyme & Parmesan Potato Rosti, Spicy Tomato Sauce, Vegetable Tagliatelle

CREMA DI FEGATINI AI FUNGHI

Bruschetta with Chicken Liver & Mushroom Pate, Fruit Chutney

ANTIPASTO DI SALUMI ITALIANI E OLIVE

Chef's Selection of Cured Ham & Salami, Sicilian Olives

(V) PIZZA ALL'AGLIO

Roasted Garlic, Napoli Tomato Sauce & Oregano

SECONDI PIATTI £10

COSCIOTTO D'AGNELLO ALLA CACCIATORA

Roasted Leg of Lamb, Tomato Sauce, Mushroom Selection & Potato Wedges

PANCETTA ALLA SENAPE ANTICA E MIELE MILLEFIORI

Slow Cooked Belly Pork, Honey & Wholegrain Mustard Sauce,
Served with Crushed Potatoes

PETTO DI POLLO ALLA DIAVOLA

Frame Grilled Chicken Supreme with Three Chilli Marinade, Paprika Chips

"YORKSHIRE FISH PIE" DI MERLUZZO E SALMONE

Salmon & Cod Chunks, Thermidor Sauce in Yorkshire Pudding

SCALOPPA DI MANZO ALLA VENEZIANA

Pan Fried Beef Steak, Slow Cooked Onions & Sage
Served with Skin-on-Fries

(V) CIABATTA CON "VEGAN PULLED PORK"

Vegan Pulled Pork, Green Lentils, Picked Red Cabbage
& Vegan BBQ Sauce

On Ciabatta Bread with Skin-on-Fries

(V) RAVIOLI DI CAPRA E PERE

Goat's Cheese & Pear Ravioloni, Mascarpone Cream & Almonds

CALZONE RUSTICANO

Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella,
Oregano & Pomodoro Sauce (on the side)

DOLCI £4

COPPA DI GELATO BIBIS

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

TIRAMISÚ CLASSICO

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

CREME BRULE ALLA VANIGLIA DEL MADAGASCAR

Madagascar Vanilla Crème Brulee, Raspberry Sorbet

V - SUITABLE FOR VEGETARIANS. 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.





ITALIANISSIMO
RESTAURANT CAFÉ & COCKTAIL BAR

SUNDAY SHOWTIMES

Finish your week of in style with fabulous food, delicious drinks & an afternoon of frivolous fun!

Join us for Noon & enjoy two courses from our fabulous set Showtime Menu followed by the live entertainment beginning at 2.30pm.

€35pp includes a two-course meal plus the show.

MARCH

Sun 3rd Michael Bublé

Thurs 7th Soul Divas

Sun 10th Sounds of the 60s

Thurs 14th The Kommitments

Sun 17th Dominic Halpin

Thurs 21st ABBA

Sun 24th Frank Sinatra

Sun 31st King Pleasure & The Biscuit Boys

THURSDAY SHOWTIMES

The weekend is fast approaching and what better way to start your weekend (albeit a little early) than with a night on the tiles at Bibis!

Join us from 7pm dine from our exclusive Thursday Showtime A la Carte Menu & enjoy great food before the show commences at 9pm.

Music Charge €12pp & all customers in the restaurant must be dining.

APRIL

Sun 7th Neil Diamond

Thurs 11th Diana Ross & The Degrees

Sun 14th Rat Pack

Thurs 18th Disco Inferno

Fri 19th The Temptations

Sat 20th Frankie Valli

Sun 21st Elvis

Sun 28th Stax of Soul

