

PASTIGGERIA

COPPA DI GELATO BIBIS £6.5
Fresh Strawberries, Morello Cherries,
Strawberry Ice Cream, Strawberry Sauce
& Whipped Cream

(VGA) **COPPA MELBA 'KNICKERBOCKER GLORY'** £6.5
Raspberries, Peaches in Syrup, Vanilla Ice Cream,
Flaked Almonds, Whipped Cream

PROFITEROLES CON CREMA CHANTILLY £6.5
Profiteroles Filled with Chantilly Cream
With Chocolate & Hazelnut Mousse, Chocolate Curls

(GFA) **CRÈME BRÛLÉE ALLA VANIGLIA** £6.5
Madagascan Vanilla Crème Brûlée,
Raspberry Sorbet with Light Tuile

BUDINO DI CIOCCOLATO FONDENTE £6.5
Hot Rich Dark Chocolate Sponge Pudding,
Chocolate Ice Cream & Chocolate Fudge Sauce

PIACERE ALL'AMARETTO £6.5
Warm Amaretto & White Chocolate Cake,
Amaretto Sauce & Honeycomb Ice Cream

DOLCE NATALIZIO £6.5
Classic Rich Christmas Pudding, Brandy & Orange Sauce,
Mulled Apple Compote

PANETTONE ALLA CREMA PASTICCERA £6.5
Panettoni Bread & Butter Pudding,
Rum & Raisin Crema Pasticcera

BIBIS CAKES

Our talented Pasticceria can prepare bespoke cakes
for your next celebration. Please enquire for details.
If you are celebrating today then why not order a

**BIBIS CELEBRATION CUPCAKE
WITH SPARKLER** £6

CAFFÈ

ESPRESSO £2

DOUBLE ESPRESSO £2.5

AMERICANO £2.5

CAFFÈ LATTE £2.5

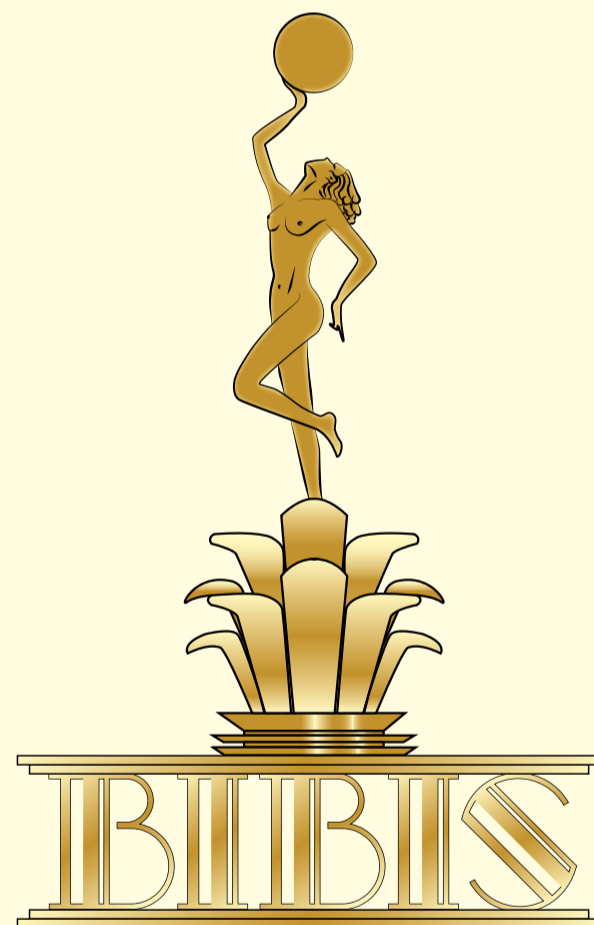
CAPPUCCINO £2.5

HOT CHOCOLATE £4.5

CHOICE OF LIQUEUR COFFEES £6.5

TEA & INFUSED TEA SELECTION £2.5

*Traditional English Breakfast, Earl Grey, Green Tea, Peppermint
Please ask your Waiter for our Selection of Fruit Infusions*



ITALIANISSIMO
RESTAURANT, CAFÉ & COCKTAIL BAR



Please scan the above to view the menus
and keep contact to a minimum



ITALIANISSIMO
RESTAURANT, CAFÉ, COCKTAIL BAR
& SHOWTIME

À LA CARTE MENU



Please scan the above to view the menus
and keep contact to a minimum



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

WE'RE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS
IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.

V - SUITABLE FOR VEGETARIANS VG - SUITABLE FOR VEGANS
GFA - GLUTEN FREE ADAPTABLE

If ordering a GFA dish please make this aware to your waiter.
Dishes marked as GFA must be adapted to be gluten free.

ANTIPASTI

(GFA)	PANE CON OLIVE MARINATE	£7.5
	Olive Oil & Sun Dried Tomato Marinated Olives with Artisan Bread	
(VG)	PIZZA ALL' AGLIO E POMODORO	£8.5
	Roasted Garlic, Napoli Tomato Sauce, Oregano	
(V)	PIZZA BIANCANEVE	£8.5
	Mozzarella with Garlic, Basil & Oregano	
(GFA)	TRIO DI BRUSCHETTE	£11.5
(V)	Fior Di Latte Mozzarella, Tomato & Basil	
(V)	Parma Ham, Goat's Cheese & Rocket Leaves	
(V)	Olive Tapenade & Sun Dried Tomatoes	
(GFA)	PROSCIUTTO DI PARMA E RICOTTA DI BUFALA	£11.5
	Finest Italian Cured Ham, Buffalo Ricotta, Sun Blushed Tomato & Artisan Bread	
(GFA)	GAMBERI ALLA DIAVOLA	£12.9
	Tiger Prawns, Garlic Butter & Chilli Sauce With Focaccia Bread	
	CALAMARI CROCCANTI	£9.5
	Crispy Calamari Rings & Courgette, With House Made Tartare Sauce	
(V)	ZUPPA DI LENTICCHIE E QUINOA	£6.5
	Red Lentil & Quinoa Soup With Sea Salt & Rosemary Focaccia	
(GFA)	PÂTÉ DI ANATRA AL RABBARO	£9.5
	Duck & Port Parfait, Apple & Rhubarb Chutney With Artisan Bread	
(GFA)	CAPELANTE GRATINATE	£12.9
	King Scallops Glazed with Seafood Sauce With Parmesan	
(GFA)	COCKTAIL DI GAMBERI CLASSICO	£10.5
	Prawns with Marie Rose Mayonnaise Dressing	
(V)	FUNGHI PRATAIOLI ALL' AGLIO	£9.5
	Button Mushrooms, Cream & Garlic With Artisan Bread	
(GFA)	CAPRINO ALLE CILIEGIE E BALSAMICO	£9.5
(V)	Grilled Goat's Cheese, Black Cherry Compote Biscuit Crumbs, Honey Balsamic Dressing	
	PANCETTA DI MAIALE ALLE MELE	£9.5
	Crispy Pork Belly with Honey Glazed Apple & Chilli	

PASTA & AMORE

GLUTEN FREE PASTAS AVAILALBE UPON REQUEST

	STARTER	MAIN
	LINGUINE ALLA CARBONARA	£9.5 £13.5
	Crispy Smoked Pancetta Bacon, Cream, Egg Yolks, Parmesan Cheese & Black Pepper	
	FETTUCCINE AL POLLO ALFREDO	£9.5 £13.5
	Ribbon Shaped Egg Pasta, Chicken, Mushrooms, Creamy Parmesan Sauce	
	LASAGNE CLASSICHE	£9.5 £13.5
	Layers of Egg Pasta with Mozzarella, Bolognese, Parmesan, Béchamel & Tomato Sauce	
	TORTELLINI BOLOGNESE	£9.5 £13.5
	Filled with Meat, Bolognese Ragout & Parmesan	
(V)	PENNE BUFALINA	£9.5 £13.5
	San Marzano Tomatoes, Oregano & Buffalo Mozzarella	
(V)	TAGLIATELLE AL TARTUFO	£10 £14.5
	Ribbon Shaped Egg Pasta with Truffle, Cream, Wild Mushroom & Parmesan	
(VG)	SPAGHETTI VEGANISTA	£9.5 £13.5
	Tomato Sauce, Olives, Capers, Garlic, Chilli, Olive Oil & Parsley	
	TROFIETTE AL GRANCHIO PICCANTE	£10 £14.5
	Fresh Pasta with Fresh Crab, White Wine, Garlic, Chilli, Cherry Tomato Sauce	
	RAVIOLI VILLA ROSA	£10 £14.5
	Filled with Salmon with Langoustine Sauce	

PIZZERIA

(V)	PIZZA REGINA MARGHERITA	£11.5
	Pomodoro & Mozzarella with Basil	
	PIZZA CHORIZO E BURRATA	£14.5
	Pomodoro & Burrata Mozzarella, Spicy Chorizo Sausage & Oregano	
	CALZONE KIEV	£14.5
	Half Moon Pizza Filled with Chicken, Mushroom, Mozzarella, Garlic, Pomodoro (on the side)	
	PIZZA AMERICANA	£14.5
	Pomodoro & Mozzarella, Double Italian Pepperoni Sausage, Red Onions, Jalapeño Peppers, Sun Dried Tomatoes & Chilli Olive Oil	
	PIZZA BIBIS	£14.5
	Pomodoro & Mozzarella, Tomatoes, Rocket Leaves, Parma Ham, Fior di Latte Cheese, Parmesan Shavings & Rosemary Olive Oil	
	CALZONE RUSTICANO	£14.5
	Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella, Oregano, Pomodoro (on the side)	
(VG)	PIZZA VEGANISTA	£13.5
	Pomodoro & Vegan Cheese, Grilled Aubergine, Peppers, Mushrooms, Garlic & Oregano	

SECONDI DELLA CASA

(GFA)	BRANZINO AL SUGHETTO DI MARE	£21.5
	Grilled Sea Bass Fillets in a Langoustine Velouté With Lemon & Herb Crushed New Potatoes	
(GFA)	GAMBERONI ALLA MODA	£22.5
	King Prawns with Garlic Butter, Chilli & Cherry Tomato Sauce, Steamed Jasmine Rice	
(GFA)	FILETTO DI MANZO ALLA BIBIS	£27.5
	7oz Angus Beef Fillet with Dolcelatte Cheese, Fiore di Parma Ham, Red Wine Sauce with Skin-on-Fries	
(GFA)	BISTECCA DI CERVO AL GIN	£24.5
	Venison Haunch Steak (Cooked Pink), Sloe Gin & Blackberry Jus, Skin-on-Fries	
(GFA)	POLLO ALLA BOSCAIOLA	£17.5
	Chicken Breast in a Melange of Wild Mushrooms, Cream Sauce with Steamed Jasmine Rice	
	PORCHETTA ALLA ROMANA E CAPELANTE	£19.5
	Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Glaze with Parmesan Mash	
(GFA)	TOURNEDOS ROSSINI	£27.5
	7oz Fillet Steak, Duck Liver Parfait with Truffle & Wild Mushroom Velouté & Red Wine Jus, Served with Parmesan Mash	
	BURGER DI WAGYU ALL'ITALIANA	£15.5
	Open Wagyu Beef Burger with Mozzarella, Tomato, Smoked Crispy Bacon in Brioche Bun with Skin-on-Fries	
(GFA)	STRACOTTO DI MANZO AL VINO ROSSO	£19.5
	Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms, Balsamic Onions with Parmesan Mash	
	POLLO AMALFI	£17.5
	Chicken Breast Coated in Parmesan Breadcrumbs, Buffalo Mozzarella & Tomato with Skin-on-Fries	
(GFA)	ANATRA ALLE CILIEGIE	£19.5
	Slow Roasted Crispy Half Duck, Black Cherries, Orange & Honey Glaze with Steamed Vegetables	
(GFA)	CONTROFILETTO AL PEPE VERDE	£26.5
	12oz Angus Sirloin Steak, Brandy, Cream & Green Peppercorn Sauce with Skin-on-Fries	
(GFA)	TACCHINO TRADIZIONALE	£14.5
	Roast Turkey Breast with all the Trimmings	
(GFA)	ARROSTO DI MANZO	£16.5
	Roast Angus Beef (served pink), Mushroom & Red Wine Sauce with Rosemary Potatoes & Mixed Vegetables	

GONTORNI

(GFA)	PARMESAN & OLIVE OIL MASH	£4
	SWEET POTATO FRIES	£4
	SKIN-ON-FRIES	£4
	ZUCCHINI FRITTI	£4
(GFA)	SPINACH SAUTEED IN GARLIC OLIVE OIL & LIGHT CHILLI	£4
(GFA)	STEAMED VEGETABLES OLIVE OIL & SEA SALT	£4
(GFA)	SEASONAL MIXED SALAD	£4
(GFA)	PLUM TOMATO, RED ONION & BASIL OLIVE OIL	£4
(GFA)	ROCKET & PARMESAN AGED BALSAMIC DRESSING	£4