

SHARING

BREAD BASKET

Artisan bread & rosemary sea salt focaccia
£5.5 (VG | GFA)

BOWL OF OLIVES

Green Nocellara stone-in olives marinated with sun dried tomatoes, lemon & oregano
£6 (VG | GF)

PANE, OLIVE & HUMMUS

Green Nocellara stone-in olives marinated with sun dried tomatoes, lemon & oregano, hummus dip, artisan bread & rosemary sea salt focaccia
£10.5 (VG | GFA)

TRIO DI BRUSCHETTE

Tomato, basil & olive oil (VG); Hot 'nduja soft salami, with spicy honey & parmesan; Creamy stracciatella cheese & Parma ham (GFA)
£18.5

PIZZA BIANCANEVE

Mozzarella with garlic, basil & oregano
£10.5 (V)

ANTIPASTO DI SALUMI ITALIANI

Finest selection of Italian charcuterie with rosemary & sea salt focaccia
£24.5 (GFA)

ANTIPASTO VEGETARIANO

Balsamic Borettane onions, aubergines, courgettes, red peppers, Buffalo mozzarella pearls, oregano olive oil with rustic bread
£21.5 (VG)

PIZZA MARINARA

Roasted garlic, Napoli tomato sauce & oregano
£10.5 (VG)

FRITTO MISTO

"MARE NOSTRUM"
Golden fried calamari, king prawns, crevettes, monkfish, scampi & zucchini with tartare sauce
£28.5

ANTIPASTO DI PESCE

Tuna carpaccio, smoked salmon, crevettes with Marie-Rose mayo & tartare sauce dip with seeded bread
£28.5 (GFA)

ANTIPASTI

ZUPPA BELLA DI SAN MARZANO

San Marzano tomato & basil soup with burrata mozzarella, pesto & sea salt focaccia
£8.5 (VGA | GFA)

FUNGHI PRATAIOLI

Button mushrooms in a cream & garlic sauce with artisan bread
£11.5 (V)

PÂTÉ DI ANATRA AL VIN DOLCE

Duck liver parfait with sweet marsala wine, onion & bitter orange marmalade with toasted granary bread
£11.5 (GFA)

INSALATA

DI POLLO "CAESAR"

Grilled chicken breast, romaine lettuce, crispy pancetta bacon, croutons & aioli mayo dressing
STARTER £12.5 / MAIN £18.5 (GFA)

VIOLETTA

Goat's cheese, beetroot, endive & romaine lettuce, pears, toasted almonds & balsamic olive oil dressing
STARTER £10.5 / MAIN £16 (VGA | GF)

CAPRESE DI BUFALA

Buffalo mozzarella pearls, basil, tomatoes, olive oil & oregano with rosemary & sea salt focaccia
STARTER £12.5 / MAIN £19.5 (V | GFA)

ARANCINI AI FUNGHI

Wild mushrooms & truffle crispy arancini with Parmesan mayo dip
£10.5

PANCETTA DI MAIALE

Honey glazed crispy pork belly with apple & chilli sauce
£12.5 (GFA)

PROSCIUTTO DI PARMA

Dry cured 24 month Parma ham, creamy stracciatella cheese with rosemary & sea salt focaccia
£14 (GFA)

CAPRINO AI FRUTTI DI BOSCO

Baked goat's cheese, honey & balsamic glaze, blueberry & raspberry compote
£11.5 (V | GF)

MELANZANE ALLA PARMIGIANA

Baked aubergines, tomato & basil sauce, smoked mozzarella & Parmesan
£11.5 (V)

CARPACCIO DI TONNO

Seared tuna carpaccio, avocado salsa, lime & olive oil dressing
STARTER £14.5 / TO SHARE £21.5 (GF)

CARPACCIO DI MANZO

Thinly sliced raw beef carpaccio, creamy burrata cheese, rocket leaves with truffle olive oil dressing
STARTER £14.5 / TO SHARE £21.5 (GF)

SALMONE AFFUMICATO

House smoked salmon with balsamic beetroot & Bloody Mary mayo
£13.5 (GFA)

GAMBERI ALLA DIAVOLA

Tiger prawns, garlic butter & chilli sauce with rosemary & sea salt focaccia
£16.5 (GFA)

TEMPURA DI PESCATRICE

Golden fried monkfish goujons, green chilli, spring onion with basil & lemon mayo
£13.5

CALAMARI CROCCANTI

Crispy calamari & courgettes with house made tartare sauce
£11.5

COCKTAIL DI GAMBERI

Prawns & crevette cocktail with Campari Marie-Rose mayo & toasted granary bread
£13.5 (GFA)

CAPESANTE ALLA 'NDUJA

King scallops seared in garlic butter, hot & spicy 'nduja soft salami & parsley breadcrumbs
£14.5 (GFA)

COZZE AL VINO BIANCO

Sautéed mussels with garlic butter, white wine & parsley sauce with artisan bread
£14 (GFA)

PASTA & AMORE

The below are available as a STARTER: £11.5 or a MAIN: £16.5

MAFALDINE ALLA BOLOGNESE

Curly edge ribbon pasta with Bolognese sauce (GFA)

FETTUCCINE ALFREDO

Ribbon shaped egg pasta, chicken & mushrooms, creamy Parmesan sauce (GFA)

RISOTTO

ZAFFERANO

Carnaroli rice with saffron, sautéed portobello mushrooms, "Parmesan fonduta" (VGA | GFA)
STARTER £11.5 / MAIN £16.5

POSITANO

Carnaroli rice with tiger prawns, mussels, clams, calamari, bisque, parsley, garlic & cherry tomato (GFA)
STARTER £16 / MAIN £22

LINGUINE ALLA CARBONARA

Crispy smoked pancetta bacon, cream, egg yolks, Parmesan & black pepper (GFA)

LASAGNE CLASSICHE

Layers of egg pasta with mozzarella, Bolognese, Parmesan, béchamel & tomato sauce

PENNETTE ALL'ARRABBIATA

Garlic, chilli & parsley in spicy San Marzano tomato sugo (VG | GFA)

MAFALDINE AL TARTUFO

Curly edge ribbon pasta with cream of wild mushrooms & truffle with Parmesan shavings (V | GFA)

RAVIOLI CAPRI

Filled with buffalo mozzarella, tomato & basil sauce with smoked mozzarella & aubergines (V)

TAGLIATELLE

PESTO & GAMBERI

Ribbon shaped egg pasta, basil pesto, sautéed spicy tiger prawns (GFA)
STARTER £16 / MAIN £22

TORTELLONI DI CAPESANTE

Filled with king scallops with a potted shrimp & tarragon butter sauce
STARTER £16 / MAIN £22

SPAGHETTI AI FRUTTI DI MARE

Tiger prawns, clams, calamari, mussels, garlic, parsley, tomatoes & light chilli (GFA)
STARTER £16 / MAIN £22

TAGLIOLINI ALL'ASTICE

Thin ribbon pasta, lobster & king prawn, garlic, chilli & cherry tomato sauce (GFA)
£26

SECONDI DELLA CASA

POLLO FUNGHI ALBA

Chicken breast with wild mushrooms in a creamed truffle sauce & steamed jasmine rice
£22 (GFA)

POLLO PARMIGIANA

Pan fried chicken breast, aubergine, basil, tomato sauce, Parmesan & smoked mozzarella with skin-on fries
£22 (GFA)

FILETTO DI MANZO ALLA BIBIS

8oz Angus beef fillet with dolcelatte cheese, fiore di Parma ham, red wine sauce with skin-on fries
£35.5 (GFA)

FILETTO ALLA DIANA

8oz Angus beef fillet, mushrooms, French mustard & brandy cream sauce with skin-on fries
£35.5 (GFA)

BISTECCA FIORENTINA

20oz salt aged Angus T-bone, Bearnaise sauce garnished with grilled tomato & mushroom with skin-on fries
£42

BRASATO DI MANZO

Slow cooked Angus beef, mushrooms, balsamic onion, red wine sauce, with Parmesan & olive oil mash
£26 (GFA)

PORCHETTA E CAPESANTE

Pork belly with black pudding, king scallops, Hollandaise, apple balsamic glaze with Parmesan mash
£26 (GFA)

FEGATO ALLA VENEZIANA

Escalope of calf's liver, sage, onion & white wine butter sauce, with Parmesan & olive oil mash
£26 (GFA)

POLLO AMALFI

Chicken breast in Parmesan breadcrumbs, Buffalo mozzarella & tomato with skin-on fries
£22

GALLETTO AL ROSMARINO

Grilled boneless half chicken, lemon, rosemary & sea salt, roasting jus with roasted potatoes
£22 (GF)

TOURNEDOS ROSSINI

8oz Angus beef fillet, duck & truffle parfait, wild mushrooms & red wine jus with skin-on fries
£35.5 (GFA)

FILETTO SURF & TURF

8oz Angus beef fillet, grilled large king prawn, Bearnaise & shellfish sauce with skin-on fries
£38.5 (GFA)

TAGLIATA DI PICANHA

10oz sliced Angus picanha steak, tomato chimichurri salsa with skin-on fries
£26 (GFA)

CONTROFILETTO AL PEPE

11oz Angus sirloin, brandy, cream & cracked black pepper sauce with skin-on fries
£35.5 (GFA)

TAGLIATA DI CERVO AL TARTUFO

8oz sliced venison haunch (cooked pink), wild mushrooms & black truffle red wine sauce with olive oil & Parmesan mash
£28 (GFA)

ANATRA ALLE CILIEGIE

Seared duck breast (cooked pink), orange honey glaze & black cherry sauce with skin-on fries
£26 (GFA)

SALMONE ALLO ZABAIONE

Salmon fillet, bisque & tarragon Hollandaise with tenderstem broccoli & olive oil
£25 (GFA)

TONNO ALLA SICILIANA

Grilled tuna steak on a bed of vegetable caponata with salmoriglio dressing
£26 (GF)

PESCATRICE ALLO ZAFFERANO

Monkfish with creamy saffron sauce, rosemary sautéed potatoes
£28.5 (GFA)

GAMBERONI REALI AL COCCO

Spicy butterfly large king prawns, tangy lime & coconut sauce with steamed jasmine rice
£28.5 (GF)

BRANZINO ALLA MARINARA

Sea bass fillet with prawns, clams & mussels in marinara tomato sauce with lemon & caper crushed potatoes
£25.5 (GFA)

ASTICE E GAMBERI ALLA MODA

LOBSTER & king prawns, chilli, garlic, cherry tomato & butter sauce with steamed jasmine rice
£38.5 (GFA)

GRIGLIATA DI PESCE

Chargrilled large king prawn, sea bass fillet, tuna steak, king scallop, salmoriglio dressing served with mixed salad
£32 (GFA)

BURGER DI WAGYU

Wagyu beef burger, smoked crispy bacon, gourmet bun, dolcelatte cheese with skin-on fries
£20.5

SUNDAY ROASTS

LARGE YORKSHIRE PUDDINGS A pair served with thyme & onion gravy £8.5 (V)
ARROSTI DELLA DOMENICA Choice of: Roasted boneless half chicken, roasted Angus beef or roasted lamb
All served with Yorkshire pudding, gravy, roast potatoes & vegetables £22 (GFA)

ALSO SERVED ON BANK HOLIDAY MONDAYS

CONTORNI

ALL AT £5.5

Steamed vegetables, olive oil & sea salt (GF) | Seasonal mixed salad (GF)
Spinach sautéed in garlic, olive oil & light chilli (GF) | Zucchini fritti | Skin-on fries (GF)
Skin-on fries with truffle & Parmesan (£1.5 extra) | Parmesan & olive oil mash (GF) | Roasted rosemary potatoes (GF)
Sweet potato fries (GFA) | Rocket, spinach & Parmesan, aged Balsamic dressing (GF)
Plum & cherry tomato, red onion & basil olive oil (GF) | Endive & dolcelatte salad balsamic dressing (GF)

PIZZERIA

ALL AT £16.5

BIBIS

San Marzano tomato, Parma ham, Fior di latte mozzarella, Parmesan, rocket leaves & rosemary olive oil

'NDUJA & BURRATA

San Marzano tomato, burrata mozzarella, hot 'nduja soft salami, spicy honey, chorizo & basil

TARTUFATA

San Marzano tomato, Fior di latte mozzarella, fontina, taleggio & dolcelatte cheeses, cream of truffle & mushrooms (V)

PIZZA BUFALINA

Fior di latte & Buffalo mozzarella pearls, with San Marzano tomato, basil & Parmesan shavings (V)

POLLO E PANCETTA

San Marzano tomato, Fior di latte mozzarella, chargrilled chicken breast, rosemary & crispy pancetta bacon

CHORIZO & GAMBERI

San Marzano tomato, Fior di latte mozzarella, chorizo, grilled tiger prawns, spicy chilli sauce

AMERICANA

San Marzano tomato, Fior di latte mozzarella, double Italian pepperoni sausage, red onions, jalapeno peppers, sundried tomatoes & chilli olive oil

VEGANISTA

San Marzano tomato, onions, aubergines, courgettes, peppers, garlic, oregano & sundried tomato vegan pesto (VG)

CALZONE

BOLOGNESE

Half Moon pizza filled with Fior di latte mozzarella, Bolognese ragù
£16.5

RUSTICANO

Half moon pizza filled with salami, pepperoni sausage, ham, mozzarella, oregano & San Marzano tomato (on the side)
£16.5

REGINA MARGHERITA

San Marzano tomato & Fior di latte mozzarella with basil
£13.5 (V)

V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE) GF(A) - GLUTEN FREE (ADAPTABLE)
If ordering GFA or VGA dishes please make this aware to your waiter.

WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.
10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PASTICCERIA & GELATERIA

ALL £8.5

MARSHMALLOW TART
Biscoff tart, apricot jam, almonds, marshmallow cream, glazed with dark chocolate served with vanilla ice cream

CHEESECAKE AL BANOFFEE
Fudgy brownie base, white chocolate & banana cheesecake, toffee sauce, milk chocolate ganache & whipping cream

TIRAMISÙ CLASSICO
Ladyfinger biscuits soaked in double espresso & liqueur coffee, layered with mascarpone mousse (V)

TORTINO AL CIOCCOLATO
Hot rich dark chocolate sponge pudding, caramel ice cream & chocolate sauce (V)

ZUCCOTTO AL LIMONE
Italian lemon sponge, lemon curd mousse, candied citrus peel, burned meringue

CRÈME BRÛLÉE
Madagascan vanilla crème brûlée, cantuccini almond biscuit (V | GFA)

GELATO

KNICKERBOCKER GLORY
Raspberries, peaches in syrup, vanilla ice cream, flaked almonds, raspberry sauce & whipping cream (VGA | GFA)

COPPA CARAMELLO
Caramel & vanilla ice cream, orange maple caramel sauce, brownies, pretzel chunks & whipping cream (V | GFA)

COPPA ELSA ROSA
Coconut & strawberry ice cream, crunchy coconut crumble, fresh strawberries & whipping cream (VGA | GFA)

COPPA AL CAFFÈ
Fior di panna & vanilla ice cream, shot of hot espresso, cantuccini almond biscuits, whipping cream & cocoa powder (VGA | GFA)

SHARING

IDEAL FOR TWO ALL £14.5

PIRAMIDE DI PROFITEROLES
Chocolate glazed profiteroles pyramid with Italian pastry cream, whipping cream & chocolate shavings

PICCOLA PASTICCERIA
A selection of Bibis home made desserts perfect for sharing
Please ask for today's selection

FORMAGGI ITALIANI

Dolcelatte, Pecorino Romano, Parmigiano & Taleggio, chutney, honey & cheese biscuits

If you are celebrating today then why not order a
BIBIS CELEBRATION CUPCAKE WITH SPARKLER
£7



BIBIS CELEBRATION CAKES

Our talented Pasticceria can create custom made cakes for your upcoming celebration. Please enquire for details.



CAFFÈ, TÈ & INFUSI

ESPRESSO	£3	HOT CHOCOLATE	£4.5
DOUBLE ESPRESSO	£3.5	ENGLISH BREAKFAST	£3.5
AMERICANO	£3.5	EARL GREY	£3.5
CAFFÈ LATTE	£3.5	GREEN TEA	£3.5
CAPPUCCINO	£3.5	FRESH MINT / PEPPERMINT	£3.5
CORTADO	£3.5		

CAFFÈ CORRETTO £4.5

Espresso with 10ml Dash - Choose from: White Sambuca, Grappa Dry, Grand Marnier, Amaretto, Italian Brandy or Vanilla Liqueur

Decaf coffees, teas & milk alternatives available on request.

SELEZIONE DI PASTICCINI E BISCOTTI £3.5PP
Italian biscuits & chocolate truffles

V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE)
GF(A) - GLUTEN FREE (ADAPTABLE)

If ordering GFA or VGA dishes please make this aware to your waiter.

DESSERT COCKTAILS

ALL £11.5 *All Served in a Coupe*

FORESTA NERA
Coffee cream, amaretto cream, freshly brewed espresso, cherry syrup

BELLABOMBA
Rye whisky, creamy egg liqueur, Baileys, sherry wine, chocolate liqueur

LEMON MERINGUE
Limoncello cream, strawberry cream, double cream, fresh meringue

MACEDONIA MARTINI
Melon cream, raspberry & white chocolate liqueur, apricot purée

DESSERT WINES

SERVED AT 75ml

Tormaresca Kaloro Moscato, Italy
Bouquet of orange blossom & apricot
£8.5

Vinsanto Marchese Antorini, Italy
Hints of honey & dried fruit
£14.5

Querciantica Visciole Selezione, Italy
Blueberries & cherries
£8.5

Monteagudo Pedro Ximénez, Spain
Intense & floral wine with notes of honey
£8.5

Cantuccini Biscotti - £2PP

LIQUEUR COFFEE

ALL £7.5

BRANDY CHERRY COFFEE
Italian brandy infused cherries, brown sugar, espresso, double cream

HAZELNUT COFFEE
Hazelnut liqueur, brown sugar, espresso, double cream

ORANGE COFFEE
Orange liqueur, brown sugar, espresso, double cream

AMALFI COFFEE
Limoncello cream, brown sugar, espresso, double cream

AFFOGATO ITALIANO
Espresso, vanilla ice cream & amaretto, whiskey or Baileys

IRISH COFFEE
Irish whiskey, brown sugar, espresso, double cream

COGNAC, BRANDY & GRAPPA

SERVED AT 50ml (DOUBLE)

Courvoisier VS	10.5	Vecchia Romagna	10
Courvoisier VSOP	12.5		
Courvoisier XO	26	Grappa	
Rémy Martin VSOP	12.5	Po'di Poli White	10
Montesquiou		Amarone Barrel Aged	12.5
Armagnac VSOP	12.5	18 Lune Barrique	12
Seven Tails	10.5	Chardonnay	12.5
Dupont Calvados	11.5	Whisky Barrel	12.5
Ysabel Regina Spanish Brandy	14		

AMARI & LIQUORI

ALL £7.5 - SERVED AT 50ml (DOUBLE)

Fernet-Branca / Menta	Sambuca Bianca / Nera
Amaro Montenegro	Amaretto
Amaro Averna	Frangelico
Amaro del Capo	Baileys
Limoncello	Grand Marnier

LA CREMERIA

Italian Cream Liqueurs

ALL £6.5 - SERVED AT 50ml

LIMONCELLO CREAM	CANTALOUPE CREAM	COFFEE CREAM
PISTACHIO CREAM	HAZELNUT CREAM	STRAWBERRY CREAM

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

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL