

SHARING

CESTINO DI PANE
Warm artisan bread, rosemary sea salt focaccia, extra virgin olive oil
£6

OLIVE MARINATE
Marinated olives, lemon zest, oregano, extra virgin olive oil
£6

PANE, OLIVE & HUMMUS
Artisan bread and focaccia with marinated olives, hummus & extra virgin olive oil
£12.5

PIZZA TAPENADE DI OLIVE
San Marzano tomato, black olive tapenade, parmesan shavings & rocket
£12.5

BRUSCHETTE AL POMODORO
Bruschette, lightly marinated cherry tomatoes, basil, garlic, oregano, extra virgin olive oil
£12.5

PIZZA MARINARA
San Marzano tomato, roast garlic, oregano, extra virgin olive oil
£12.5

ANTIPASTO DI SALUMI ITALIANI
Finest selection of Italian cured meat: Parma ham, Napoli, Finocchiona, spicy Ventricina salami, capocollo, & rosemary sea salt focaccia
£27.5

BURRATA DI BUFALA
Creamy buffalo burrata, warm roast cherry tomatoes, basil, oregano, olive oil, artisan toasted bread
£16.5

PIZZA BIANCANEVE
Fior di latte mozzarella, garlic, basil, oregano
£12.5

FRITTO MISTO "MARE NOSTRUM"
Golden fried calamari, tiger prawns, crevettes, scampi, monkfish & courgettes, with housemade tartare sauce
£30.5

ANTIPASTI

ZUPPA BELLA DI SAN MARZANO
San Marzano tomato & basil soup, burrata, pesto, rosemary & sea salt focaccia
£9.5

ASPARAGI GRATINATI
Grilled asparagus, avocado, hollandaise, Parmesan shavings
£12.5

FUNGHI PRATAIOLI
Button mushrooms, creamy garlic sauce, artisan bread
£12

INSALATA MEDITERRANEA
Tender octopus, cuttlefish, prawns, crevette & mussels, in zesty Italian lemon olive oil dressing
STARTER £16.5 / MAIN £24.5

"CAESAR"
Grilled chicken breast, romaine lettuce, crispy pancetta, croutons, aioli
STARTER £12.5 / MAIN £18.5

CAPRESE
Nodini mozzarella, tomato, basil, olive oil, oregano, rosemary & sea salt focaccia
STARTER £12.5 / MAIN £18.5

VIOLETTA
Goat's cheese, beetroot, pear, endive, romaine lettuce, toasted almonds, balsamic olive oil dressing
STARTER £11.5 / MAIN £16.5

ARANCINI AI FUNGHI
Wild mushroom & truffle crispy arancini, Parmesan mayo
£11

CARPACCIO DI MANZO
Beef carpaccio, creamy burrata, rocket, truffle olive oil
STARTER £15 / MAIN £21.5

PROSCIUTTO, RICOTTA & CARCIOFI
Parma ham, creamy Buffalo ricotta, grilled artichokes, rosemary & sea salt focaccia
£14.5

PANCETTA DI MAIALE
Crispy slow-roasted pork belly, honey glaze, apple & chilli
£12.5

PÂTÉ DI ANATRA
Duck liver pâté, brandy-infused raisins, red onion chutney, toasted granary bread
£11.5

CAPRINO AI PISTACCHI
Baked goat's cheese, golden apricot, pistachio crumble, balsamic glaze, mixed seeds
£12.5

MELANZANE ALLA PARMIGIANA
Baked aubergine, tomato & basil sauce, smoked mozzarella, Parmesan
£11.5

SALMONE AL BERGAMOTTO
Cherrywood-smoked salmon, dill & mascarpone mousse, capers, Earl Grey citronette
£13.5

CAPELANTE ALLA 'NDUJA
Seared king scallops, garlic butter, spicy 'nduja & parsley breadcrumbs
£16.5

GAMBERI ALLA DIAVOLA
Tiger prawns, garlic butter & chilli sauce, rosemary & sea salt focaccia
£16.5

PESCATRICE ORIENTALE
Crispy monkfish goujons, green chilli, spring onion, sriracha mayo
£13.5

CALAMARI CROCCANTI
Golden fried calamari & courgette with housemade tartare sauce
£12.5

COZZE AGLIO OLIO E PEPERONCINO
Fresh mussels in a garlic, chilli, white wine & parsley sauce, warm artisan bread
£14

CARPACCIO DI TONNO E AGRUMI
Tuna carpaccio, avocado, citrus & mustard dressing, pink peppercorns
STARTER £15 / MAIN £21.5

COCKTAIL DI GAMBERI
Prawn cocktail, crevette, Campari Marie Rose mayo, toasted granary bread
£14.5

PASTA & AMORE

MAFALDINE ALLA BOLOGNESE
12-hour slow-cooked traditional Bolognese ragù, finished with Parmesan
£17.5

LASAGNE CLASSICHE
Layers of egg pasta, Bolognese, béchamel, Parmesan and mozzarella
£17.5

PENNETTE ALL' ARRABBIATA
San Marzano tomato, garlic, spicy chilli, parsley, olives & capers
£17.5

LINGUINE ALLA CARBONARA
Crispy pancetta, egg yolk, Pecorino Romano cheese, black pepper
£17.5

FETTUCCINE ALFREDO
Chicken, mushrooms, finished in a rich Parmesan cream sauce
£17.5

MAFALDINE AL TARTUFO
Cream of wild mushrooms & truffle, finished with Parmesan shavings
£17.5

RISOTTO

GENOVESE
Carnaroli rice, basil pesto, green beans, diced potatoes, toasted pine nuts
£17.5

AL SALMONE E ASPARAGI
Carnaroli rice with salmon & asparagus in a seafood bisque, with basil & crème fraîche
£22

SPAGHETTI CACIO, PEPE E GAMBERI

Classic Pecorino Romano cheese & black pepper sauce with sautéed tiger prawns
£22

SPAGHETTI AI FRUTTI DI MARE
Tiger prawns, clams, calamari and mussels in a tomato, garlic & chilli sauce
£23

TAGLIOLINI ALL'ASTICE E GAMBERI
Lobster & tiger prawns in a lobster bisque, cherry tomato, garlic & chilli
£28.5

RAVIOLI

AL BAROLO
Slow-cooked beef braised in Barolo wine, with a wild mushroom sauce & Parmesan shavings
£18.5

DI BUFALA
Buffalo ricotta with a cherry tomato & basil sauce
£18.5

VEGETARIAN GLUTEN FREE (ADAPTABLE*) VEGAN (ADAPTABLE*)
If ordering GFA or VGA dishes please make this aware to your waiter.

SECONDI DELLA CASA

POLLO AMALFI
Chicken breast in Parmesan breadcrumbs with buffalo mozzarella & tomato, served with skin-on fries
£23.5

POLLO FUNGHI ALBA
Pan-fried chicken breast, wild mushroom and truffle sauce, served with jasmine rice
£23.5

POLLO VALDOSTANA
Pan-fried chicken breast, Parma ham, melted fontina cheese, sage butter, served with skin-on fries
£23.5

GALLETTO ALLA 'NDUJA
Grilled boneless half chicken, spicy 'nduja, San Marzano tomato, with rosemary potatoes
£23.5

BURGER DI WAGYU
Wagyu beef burger, smoked mozzarella, crispy bacon, sun-dried tomato ketchup, brioche bun, served with skin-on fries
£21.5

BRASATO DI MANZO
Slow-cooked Angus beef braised in red wine, mushrooms, & balsamic onions, with Parmesan mash
£27.5

FEGATO ALLA VENEZIANA
Escalope of calf's liver with crispy pancetta, onion, white wine & sage butter sauce, with Parmesan mash
£26.5

TAGLIATA DI CERVO
8oz venison loin (pink) with port wine, blueberry and black pepper sauce, with Parmesan polenta chips
£28.5

BISTECCA FIORENTINA
20oz salt aged Angus T-bone with Bearnaise sauce, grilled tomato, mushrooms, served with skin-on fries
£44.5

FILETTO SURF & TURF
8oz Angus beef fillet with king prawn, Bearnaise & shellfish sauce, served with skin-on fries
£39.5

FILETTO DI MANZO BIBIS
8oz Angus beef fillet topped with melted Dolcelatte, Parma ham & red wine sauce, served with skin-on fries
£36.5

FILETTO ALLA DIANA
8oz Angus fillet with a mushroom, French mustard & brandy sauce, served with skin-on fries
£36.5

CONTROFILETTO AL PEPE
11oz Angus sirloin with peppercorn sauce, served with skin-on fries
£36.5

TAGLIATA AL TARTUFO
10oz sliced Angus rump steak with mushroom and truffle cream, Pecorino & rocket, served with skin-on fries
£27.5

PORCHETTA E CAPELANTE
Crispy slow-roasted pork belly, king scallops, black pudding, apple & balsamic glaze, Hollandaise, with Parmesan mash
£28.5

ANATRA ALLE CILIEGIE
Seared duck breast (pink) with black cherry and orange honey glaze, with Parmesan polenta chips
£27.5

ASTICE E GAMBERI ALLA MODA
Lobster & tiger prawns with cherry tomato, chilli & garlic butter sauce, with steamed jasmine rice
£40.5

PESCATRICE CON VELLUTATA DI SCAMPI
Seared monkfish with langoustine & prawn bisque, with pan-fried potato gnocchi
£29.5

HALIBUT OLIVIERO
Halibut fillet, pan-seared with saffron butter sauce or grilled with lemon, herbs & extra virgin olive oil. Served on a bed of garlic spinach
£29.5

GRIGLIATA DI PESCE
Chargrilled king prawn, sea bass, halibut, and scallop with salmoriglio dressing, served with seasonal leaf salad
£34.5

BRANZINO AI FRUTTI DI MARE
Sea bass fillet with prawns, clams & mussels in spicy tomato & oregano sauce, with crushed lemon potatoes
£26.5

TAGLIATA DI TONNO SICILIANA
Grilled tuna steak (pink) with tomato, olives & capers, finished with lemon, oregano & extra virgin olive oil
£27.5

SALMONE ALLO ZABAIONE
Salmon fillet on tenderstem broccoli with seafood bisque & tarragon Hollandaise
£27.5

GAMBERONI REALI AL COCCO
Butterfly king prawns in a spicy coconut, curry & lime sauce, with jasmine rice
£29.5

SUNDAY ROASTS

LARGE YORKSHIRE PUDDINGS (STARTER) Large Yorkshire puddings, thyme & onion gravy £8.5
ARROSTI DELLA DOMENICA Sunday roast selection: boneless half chicken, Angus beef (pink), Leg of Lamb (pink), Pork belly & black pudding. All served with Large Yorkshire pudding, roast potatoes, seasonal vegetables & rich gravy £23.5

ALSO SERVED ON BANK HOLIDAY MONDAYS

CONTORNI

ALL AT £6.5

Skin-on fries with truffle & Parmesan (+£1.5) | Creamy Parmesan & olive oil mash | Parmesan crispy polenta chips

Skin-on fries | Sweet potato fries | Roasted rosemary potatoes

Spinach sautéed with garlic, olive oil & light chilli | Steamed vegetables, extra virgin olive oil & sea salt | Zucchini fritti

Rocket, spinach & Parmesan, aged Balsamic dressing | Seasonal mixed salad | Plum & cherry tomato, red onion & basil olive oil | Endive & dolcelatte salad, balsamic dressing

PIZZERIA

ALL AT £17.5

'NDUJA & BURRATA
San Marzano tomato, fior di latte mozzarella, creamy burrata, spicy 'nduja, chorizo, basil, spicy honey

POLLO E PANCETTA
San Marzano tomato, fior di latte mozzarella, grilled chicken, pancetta, rosemary olive oil

BIBIS
San Marzano tomato, fior di latte mozzarella, Parma ham, Parmesan, rocket & rosemary olive oil

PARMIGIANA
San Marzano tomato, fior di latte and smoked mozzarella, aubergine, basil & Parmesan shavings

CHORIZO & GAMBERI
San Marzano tomato, fior di latte mozzarella, chorizo & grilled tiger prawns, spicy chilli

CAPRETTO
San Marzano tomato, fior di latte mozzarella, goat's cheese, garlic spinach, balsamic glaze, oregano olive oil

AMERICANA
San Marzano tomato, fior di latte mozzarella, pepperoni, jalapeños, red onion, sun-dried tomato & chilli oil

SALSICCIA E PROVOLA
San Marzano tomato, fior di latte & smoked mozzarella, garlic & black pepper sausage, rosemary olive oil

CALZONE

Traditional Folded Pizza

RUSTICANO
Salami, pepperoni, ham, fior di latte mozzarella, oregano with San Marzano tomato sauce (on the side)
£17.5

AI QUATTRO FORMAGGI
Fior di latte mozzarella, Asiago, Dolcelatte, Pecorino Romano, black pepper
£17.5

REGINA MARGHERITA
San Marzano tomato, fior di latte mozzarella, fresh basil
£14.5

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

TIRAMISÙ CLASSICO

Espresso-soaked savoiardi layered with silky mascarpone mousse & a delicate touch of Italian liqueur

ZUPPA INGLESE

Layers of vanilla pastry cream, dark chocolate custard & liqueur-soaked sponge with Amarena cherries

TORTINO AL CIOCCOLATO

Warm dark chocolate fondant served with caramel ice cream & rich chocolate sauce

CRÈME BRÛLÉE

Madagascan vanilla crème brûlée, caramelised sugar crust, served with cantuccini biscuits

PANNA COTTA ALL'ITALIANA

Traditional Madagascan vanilla panna cotta with coconut macaroon. Served with a choice of: red berries coulis Or mango & passion fruit coulis

CHEESECAKE AL BANOFFEE

Banoffee cheesecake with a rich brownie base, smooth caramel & milk chocolate ganache finished with caramelised banana



KNICKERBOCKER GLORY

Classic Knickerbocker Glory with raspberries, peaches, vanilla gelato, flaked almonds & whipped cream

COPPA ELSA ROSA

Coconut & strawberry gelato with fresh strawberries, coconut crumble & whipped cream

COPPA AL CROCCANTE

Chocolate & vanilla gelato with cherry compote, hazelnut crumble & whipped cream

SEMIFREDDO ALLA STRACCIATELLA

A silky Italian semi-frozen dessert with chocolate shards, layered with malted biscuit & pistachio crumble, finished with Chantilly cream

SHARING

IDEAL FOR TWO ALL £14.5

PIRAMIDE DI PROFITEROLES

Chocolate glazed profiteroles filled with Italian pastry cream, finished with whipped cream and dark chocolate shavings

PICCOLA PASTICCERIA

A selection of our handmade desserts, perfect for sharing (please ask for today's selection)

FORMAGGI ITALIANI

Selection of Italian cheeses: Goat's cheese, Grana Padano, Asiago & Dolcelatte. Served with chutney, honey & biscuits

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



BIBIS CELEBRATION CAKES

Celebrate with a bespoke Bibis cake, handmade by our talented Pasticceria. Please enquire for your occasion.

DESSERT COCKTAILS

ALL £11.5 All Served in a Coupe

FORESTA NERA

Inspired by Black Forest Gâteau, with coffee cream liqueur, Disaronno Velvet, Freshly brewed espresso & cherry syrup

NUTELLA ESPRESSO MARTINI

A decadent espresso martini with Black cow vodka, white chocolate liqueur, fresh espresso & Nutella cream

LEMON MERINGUE

Limoncello, strawberry cream liqueur, Courvoisier VS & fresh meringue

FERRERO DREAM

Vodka, hazelnut cream liqueur, condensed milk & egg white, inspired by Ferrero Rocher

DESSERT WINES

SERVED AT 75ml

TORMARESCA KALORO

MOSCATO, ITALY | £8.5
Bouquet of orange blossom & apricot

VINSANTO MARCHESE

ANTORINI, ITALY | £14.5
Hints of honey & dried fruit

QUERCANTICA VISCIOLE

SELEZIONE, ITALY | £8.5
Blueberries & cherries

MONTEAGUDO PEDRO

XIMÉNEZ, SPAIN | £8.5
Intense & floral with notes of honey

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LIQUEUR COFFEE

ALL £7.5

All Liqueur coffees are prepared with freshly brewed Italian Espresso

BRANDY CHERRY COFFEE

Italian brandy infused cherries, espresso, brown sugar & double cream

HAZELNUT COFFEE

Hazelnut liqueur, espresso, brown sugar & double cream

ORANGE COFFEE

Orange liqueur, espresso, brown sugar & double cream

AMALFI COFFEE

Limoncello cream, espresso, brown sugar & double cream

AFFOGATO ITALIANO

Traditional Italian affogato with vanilla ice cream and your choice of Amaretto, Whiskey or Baileys

IRISH COFFEE

The classic combination of Irish whiskey, espresso, brown sugar & double cream

COGNAC, BRANDY & GRAPPA

SERVED AT 50ml (DOUBLE)

Courvoisier VS	£10.5	Grappa	
Courvoisier VSOP	£13	Nardini Bianca	£10.5
Courvoisier XO	£26.5	Amarone Barrel Aged	£13
Rémy Martin VSOP	£13	18 Lune Barrique	£12.5
Seven Tails	£11	Chardonnay	£13
Dupont Calvados	£12	Whisky Barrel	£13
Vecchia Romagna	£10.5		

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	STRAWBERRY CREAM
PISTACHIO CREAM	HAZELNUT CREAM
CANTALOUPE CREAM	COFFEE CREAM



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

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