



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

CAPESANTE 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

LINGUINE ALLA CARBONARA

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

LASAGNE CLASSICHE

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

FETTUCCINE ALFREDO

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

PENNETTE ALL' ARRABBIATA

San Marzano tomato, garlic, spicy chilli, parsley, olives & capers
£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 CAPESANTE

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

BIBIS

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

CHORIZO & GAMBERI

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

AMERICANA

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

POLLO E PANCETTA

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

PARMIGIANA

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

CAPRETTO

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