

THAT'S AMORE MENU

2 COURSES £22.50 | 3 COURSES £27.50

ANTIPASTI

ZUPPA BELLA DI SAN MARZANO

San Marzano tomato & basil soup, burrata, pesto, rosemary & sea salt focaccia 🍃🍷🍴

ARANCINI AI FUNGHI

Wild mushroom & truffle crispy arancini, Parmesan mayo 🍷

BRUSCHETTA AI GAMBERONI

Bruschetta, sautéed tiger prawns with garlic & chilli butter sauce 🍷

STRACCIATA DI POMODORO E FIOR DI LATTE

Fior di latte stracciatella, Tomato & basil Vellutata, Sea salt & rosemary focaccia croutons 🍷🍴

FRITTO DI SCAMPI ALL'ORIENTALE

Golden fried panko coated scampi, green chilli, spring onion with Siracha mayo

PROSCIUTTO E MELONE

Cured Parma ham & cantaloupe melon 🍷

CALAMARI CROCCANTI E ZUCCHINE

Golden fried calamari & courgette with housemade tartare sauce

The below dishes are available as a starter or a main course

RAVIOLI ALFREDO

Parmesan filled ravioli, chicken & mushrooms, creamy Parmesan sauce

COZZE AGLIO OLIO E PEPERONCINO

Fresh mussels in a garlic, chilli, white wine & parsley sauce, with artisan bread 🍷

PANCETTA DI MAIALE

Crispy slow-roasted pork belly, honey glaze, apple & chilli 🍷

INSALATA VIOLETTA

Goat's cheese, beetroot, pear, endive, romaine lettuce, toasted almonds, balsamic olive oil dressing 🍷🍴

INSALATA DI POLLO "CAESAR"

Grilled chicken breast, romaine lettuce, crispy pancetta, croutons, aioli 🍷



🍷 VEGETARIAN 🍴 GLUTEN FREE (ADAPTABLE*) 🍴 VEGAN (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

PIATTI PRINCIPALI

ARROSTO DI MANZO AL PEPE

Roast Angus beef (served pink) cream & cracked black pepper sauce 🍷

SPIEDINO DI AGNELLO

Grilled lamb skewer (served pink) with red onions, courgettes, peppers, minted yogurt dip & roasting jus 🍷

GUAZZETTO DI CALAMARI

Squid and mussels in a garlic, white wine, parsley & spicy San Marzano tomato sauce, rustic bread 🍷

ORATA PICCANTE

Sea bream fillet nduja breadcrumb crust with marinara sauce, salmoriglio dressing 🍷

TONNO E AVOCADO

Seared tuna tagliata (served pink), baby gem lettuce, avocado, Soy & lime olive oil dressing 🍷

POLLO AL TARTUFO

Chicken breast coated in crispy breadcrumbs Truffle & mushrooms sauce, parmesan shaving

SPAGHETTI CACIO & PEPE

Classic Pecorino Romano cheese & black pepper sauce 🍷🍴

RISOTTO AL SALMONE E ASPARAGI

Carnaroli rice with salmon & asparagus in a seafood bisque, with basil & crème fraîche 🍷

PENNETTE ALL'ARRABBIATA

San Marzano tomato, garlic, spicy chilli, parsley, olives & capers 🍷🍴

PIZZA PARMIGIANA

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

PIZZA AMERICANA

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

CALZONE AI QUATTRO FORMAGGI

Folded pizza filled with Fior di latte mozzarella, Asiago, Dolcelatte, Pecorino Romano cheese, black pepper

CONTORNI

ALL £5 EACH

Skin-on fries 🍷 | Steamed seasonal vegetables 🍷

Spinach sautéed in garlic olive oil & light chilli 🍷

Plum & cherry tomato, red onion & basil olive oil 🍷

Mixed salad 🍷

PASTICCERIA & GELATERIA

CHEESECAKE AL PISTACCHIO

Vanilla cheesecake, pistachio sauce, cantuccini crumble & chantilly cream

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 🍷🍴

COPPA DI GELATO CIOCCOLATISSIMO

Chocolate ice cream, chocolate brownie pieces chantilly cream, chocolate curls 🍷🍴

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		

Decaf Coffees, Teas & Milk Alternatives available on request.

SELEZIONE DI PASTICCINI E BISCOTTI £3.5PP

Italian biscuits & chocolate truffles



GIFT VOUCHERS

Bibis Gift Vouchers make the perfect gift! Please enquire with a member of our reception for more information

