

ANTIPASTI

(GFA)	PANE CON OLIVE MARINATE Olive Oil & Sun Dried Tomato Marinated Olives with Artisan Bread	£7.5
(VG)	PIZZA ALL' AGLIO E POMODORO Roasted Garlic, Napoli Tomato Sauce, Oregano	£8
(V)	PIZZA BIANCANEVE Mozzarella with Garlic, Basil & Oregano	£8
(GFA)	TRIO DI BRUSCHETTE Fior Di Latte Mozzarella, Tomato & Basil Parma Ham, Goat's Cheese & Rocket Leaves Olive Tapenade & Sun Dried Tomatoes	£10.5
(GFA)	SAN DANIELE PROSCIUTTO E RICOTTA DI BUFALA Finest Italian Cured Ham, Buffalo Ricotta, Sun Blushed Tomato & Artisan Bread	£9.5
(GFA)	GAMBERI ALLA DIAVOLA Tiger Prawns, Garlic Butter & Chilli Sauce With Focaccia Bread	£11.5
	CALAMARI CROCCANTI Crispy Calamari Rings & Courgette, With House Made Tartare Sauce	£8.5
(V)	ZUPPA DI POMODORO CON BURRATA E PESTO Roasted San Marzano Tomato Soup with Burrata Cheese & Pesto, Artisan Bread	£6.5
(GFA)	PÂTÉ DI ANATRA AL RABBARO Duck & Port Parfait, Apple & Rhubarb Chutney With Artisan Bread	£8.5
	INVOLTINI D'ANATRA Slow Cooked Duck Spring Rolls, Sicilian Tomato Chilli Jam	£9
(GFA)	COCKTAIL DI GRANCHIO E GAMBERI Lime & Mint Marinated Crab & Prawns With Marie Rose Sauce	£10
(V)	FUNGHI PRATAIOLI ALL' AGLIO Button Mushrooms, Cream & Garlic With Artisan Bread	£8.5
	CARPACCIO DI MANZO CLASSICO Sliced Chilled Beef with Rocket & Parmesan, Olive Oil & Lemon Dressing	£10
(GFA)	CAPRINO ALLE CILIEGIE E BALSAMICO Grilled Goat's Cheese, Black Cherry Compote Biscuit Crumbs, Honey Balsamic Dressing	£9
	PANCETTA DI MAIALE ALLE MELE Crispy Pork Belly with Honey Glazed Apple & Chilli	£9.5
(V)	LARGE YORKSHIRE PUDDINGS Thyme & Onion Gravy <i>(Available Sundays Only)</i>	£6

PASTA & AMORE

GLUTEN FREE PASTAS AVAILALBE UPON REQUEST

		STARTER	MAIN
	LINGUINE ALLA CARBONARA Crispy Smoked Pancetta Bacon, Cream, Egg Yolks, Parmesan Cheese & Black Pepper	£9	£12.5
	SPAGHETTI AI FRUTTI DI MARE Prawns, Clams, Calamari, Mussels, Sea Bass, Garlic, Oregano, Tomatoes & Light Chilli	£9.5	£13
	FETTUCCINE AL POLLO ALFREDO Ribbon Shaped Egg Pasta, Chicken & Mushrooms, Creamy Parmesan Sauce	£9	£12.5
	LASAGNE CLASSICHE Layers of Egg Pasta with Mozzarella, Bolognese, Parmesan, Béchamel & Tomato Sauce	£9	£12.5
	TORTELLINI GRATINATI ALLA EMILIANA Filled with Parma Ham & Parmesan, Bolognese Ragout	£9	£12.5
(V)	PENNE BUFALINA San Marzano Tomatoes, Oregano & Buffalo Mozzarella	£9	£12.5
	TROFIETTE AL GRANCHIO PICCANTE Fresh Pasta with Devon Crab, White Wine, Garlic, Chilli, Cherry Tomato Sauce	£10	£14
(V)	CANNELLONI AL CAPRINO Filled with Ricotta & Spinach, Glazed Goat's Cheese Sauce	£9	£12.5
(VG)	SPAGHETTI AL SUGO DI PEPERONI E LENTICCHIE Ragout of Roast Red Peppers, Lentils, Carrots, Shallots, Celery & Thyme	£9	£12.5
	RAVIOLI AI GAMBERI E SALMONE Filled with Salmon, Crayfish & Dill, Saffron & Mascarpone Sauce	£9.5	£13
PIZZERIA			
(V)	PIZZA REGINA MARGHERITA Pomodoro & Mozzarella with Basil		£10
	PIZZA CHORIZO E BURRATA Pomodoro & Burrata Mozzarella, Spicy Chorizo Sausage & Basil		£12
	PIZZA PAPERINO Pomodoro & Mozzarella, Shredded Duck, Hoisin Sauce, Pancetta Bacon, Spring Onions & Chilli Olive Oil		£12
	CALZONE KIEV Half Moon Pizza Filled with Chicken, Mushroom, Mozzarella, Garlic, Pomodoro (on the side)		£12
	PIZZA SALMONE Pomodoro & Mozzarella, Roasted Salmon, Spring Onion, Garlic & Chilli Spinach		£13
	PIZZA AMERICANA Pomodoro & Mozzarella, Double Italian Pepperoni Sausage, Red Onions, Jalapeño Peppers, Sun Dried Tomatoes & Chilli Olive Oil		£13
	PIZZA BIBIS Pomodoro & Mozzarella, Tomatoes, Rocket Leaves, Parma Ham, Fior di Latte Cheese, Parmesan Shavings & Rosemary Olive Oil		£13
	CALZONE RUSTICANO Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella, Oregano, Pomodoro (on the side)		£13
(VG)	PIZZA PARMIGIANA Pomodoro & Vegan Cheese, Grilled Aubergine & Peppers, Garlic & Oregano		£12

SECONDI DELLA CASA

- (GFA) **BRANZINO AL SUGHETTO DI GRANCHIO** £19
Grilled Sea Bass Fillets with Crab & Lobster Sauce, Lemon & Herb Crushed New Potatoes
- (GFA) **GAMBERONI ALLA MODA** £20
King Prawns with Garlic Butter, Chilli & Marzanino Tomato Sauce, Steamed Jasmine Rice
- SALMONE ALLA WELLINGTON** £19.5
Scottish Salmon in Puff Pastry, Saffron Sauce with Garlic & Chilli Spinach
- (GFA) **FEGATO DI VITELLO ALLA GRIGLIA** £17
Grilled Calf's Liver, Smoked Bacon, Sage & Balsamic Onions with Olive Oil Mash
- (GFA) **INSALATA DI POLLO "CALIFORNIA"** £14
Grilled Chicken Breast Salad, Crispy Pancetta Bacon, Soft Egg, Avocado & Light Mustard Dressing
- (GFA) **FILETTO DI MANZO ALLA BIBIS** £24
7oz Angus Beef Fillet with Dolcelatte Cheese, Fiore di Parma Ham, Red Wine Sauce with Skin-on-Fries
- (GFA) **BISTECCA DI CERVO AL GIN** £22
Venison Haunch Steak (Cooked Pink), Sloe Gin & Blackberry Jus, Skin-on-Fries
- (GFA) **POLLO ALLA BOSCAIOLA** £16.5
Chicken Breast in a Melange of Wild Mushrooms, Cream Sauce with Steamed Jasmine Rice
- PORCHETTA ALLA ROMANA E CAPESANTE** £18
Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Glaze with Parmesan Mash
- (GFA) **ANATRA ALLE CILIEGIE** £18
Slow Roasted Crispy Half Duck, Black Cherries, Orange & Honey Glaze with Steamed Vegetables
- BURGER DI WAGYU ALL'ITALIANA** £14
Open Wagyu Beef Burger with Mozzarella, Tomato, Smoked Crispy Bacon in Brioche Bun with Skin-on-Fries
- (GFA) **STRACOTTO DI MANZO AL VINO ROSSO** £18
Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms, Balsamic Onions with Parmesan Mash
- POLLO AMALFI** £15
Chicken Breast Coated in Parmesan Breadcrumbs, Buffalo Mozzarella & Tomato with Skin-on-Fries
- (GFA) **CONTROFILETTO AL PEPE VERDE** £26
12oz Angus Sirloin Steak, Brandy, Cream & Green Peppercorn Sauce with Skin-on-Fries
- (GFA) **ARROSTI DELLA DOMENICA** £14
Roasted Angus Beef or Lamb with Yorkshire Pudding, Roast Potatoes & Honey Roasted Vegetables
(Available Sundays Only)

CONTORNI

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| (GFA) PARMESAN & OLIVE OIL MASH | £3 | STEAMED JASMINE RICE | £3 |
| SWEET POTATO FRIES | £4 | (GFA) SEASONAL MIXED SALAD | £3 |
| SKIN-ON-FRIES | £3 | (GFA) ROCKET & PARMESAN AGED BALSAMIC DRESSING | £4 |
| ZUCCHINI FRITTI | £4 | (GFA) PLUM TOMATO, RED ONION & BASIL OLIVE OIL | £4 |
| (GFA) SPINACH SAUTEED IN GARLIC OLIVE OIL & LIGHT CHILLI | £4 | | |
| (GFA) STEAMED VEGETABLES OLIVE OIL & SEA SALT | £3 | | |

PASTIGGERIA

- COPPA DI GELATO BIBIS** £6.5
Fresh Strawberries, Morello Cherries, Strawberry Ice Cream, Strawberry Sauce & Whipped Cream
- (VG) **COPPA MALAGA** £6.5
Rum Custard, Vanilla Ice Cream, Crystallised Raisin
- PROFITEROLES CON CREMA CHANTILLY** £6.5
Profiteroles Filled with Chantilly Cream With Chocolate & Hazelnut Mousse, Chocolate Curls
- (GFA) **CRÈME BRÛLÉE ALLA VANIGLIA DEL MADAGASCAR** £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
- TIRAMISÚ CLASSICO** £6.5
Lady Finger Biscuits Soaked in Double Espresso Coffee, Layered with Mascarpone Mousse, Cocoa Powder
- CHEESECAKE AL RISO SOFFIATO E CILIEGIE** £6.5
Black Cherry Compote Cheesecake, Puffed Rice Base, Amaretto Crumble, Whipped Cream
- PICCOLA PASTICCERIA BIBIS (FOR TWO)** £12
A Selection of Bibis Home Made Desserts Perfect for Sharing Please ask a Waiter for Today's Selection

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 £5

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*

