



Wed 30th April 25

AN EVENING OF WINE PAIRING AT BIBIS



Stuzzichino

CROSTINI DI BACCALA MANTECATO E CIPOLLE IN SAOR
Polenta "Crostini" with creamed salted cod, sweet and sour onions

PAIRED WITH SPARKLING WINE ROTARI 28

Antipasto

PERLA DI VITELLO TONNATO
Tender sliced veal pearl with tuna and capers mousse, veal Jus

PAIRED WITH TERRA DEL NOCE CHARDONNAY

Primo

TORTELLONE CON ASPARAGI E RICOTTA DI BUFALA
Asparagus and buffalo ricotta filled pasta, Grana Padano "Fonduta", hazelnut butter

PAIRED WITH PINOT GRIGIO RISERVA, CASTEL FIRMIAN

Secondo

GUANCIA DI MANZO ALLA GREMOLADA
Slow braised Ox cheeks with "Lagrein Riserva, Castel Firmian" red wine sauce
Taleggio cheese mashed potatoes

PAIRED WITH LAGREIN RISERVA, CASTEL FIRMIAN

La Dolce Vita

TORTA DI AMARENE
Baked almond and amarena cherry tart, biscuit crumbs, cherry trifle ice cream
Whipping chantilly cream

PAIRED WITH CASTEL FIRMIAN, "DABEN" MOSCATO ROSA

Choice of Tea and Coffee

WITH DARK CHOCOLATE TRUFFLE



(V) VEGETARIAN | (VG /A) VEGAN (ADAPTABLE) | (GF/A) GLUTEN FREE (ADAPTABLE) | PLEASE MENTION WHEN ORDERING.
We are unable to guarantee the absence of allergens in our menu items. Please enquire with management.
A discretionary 12.5% service charge will be added to the bill.

