

## ANTIPASTI

### PIZZA MARINARA (VG)

Roasted Garlic, Napoli Tomato Sauce & Oregano

### BRUSCHETTA POMODORO (VG)

Tomato, Basil & Olive Oil

### BRUSCHETTA ALLA 'NDUJA

Hot 'Nduja Soft Salami, Spicy Honey, Parmesan Shavings

### ZUPPA BELLA DI SAN MARZANO (VGA) (GFA)

San Marzano Tomato & Basil Soup with Burrata Mozzarella, Pesto & Sea Salt Focaccia

### ARANCINI AI FUNGHI (V)

Wild Mushrooms & Truffle Crispy Arancini Parmesan Mayo Dip

### PANCETTA DI MAIALE (GFA)

Honey Glazed Crispy Pork Belly with Apple & Chilli Sauce

### FUNGHI PRATAIOLI (V)

Button Mushrooms in a Cream & Garlic Sauce With Artisan Bread

### CALAMARI CROCCANTI

Crispy Calamari & Courgette, With House Made Tartare Sauce

### INSALATA DI POLLO "CAESAR" (GFA)

Grilled Chicken Breast, Romaine Lettuce, Crispy Pancetta Bacon, Croutons & Aioli Mayo Dressing

**STARTER OR MAIN**

### INSALATA VIOLETTA (VGA) (GF)

Goat's Cheese, Beetroot, Endive & Romaine Lettuce, Pears, Toasted Almonds, Balsamic & Olive Oil Dressing

**STARTER OR MAIN**



V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE)  
GF(A) - GLUTEN FREE (ADAPTABLE)

If ordering GFA or VGA dishes please make this aware to your waiter.

WE'RE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS  
IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT

## PIATTI PRINCIPALI

### ARROSTO DI MANZO (GFA)

Hereford Roast Beef (Cooked Pink), Mushrooms, Balsamic Onion & Red Wine Sauce

### PICCATA DI POLLO AL LIMONE

Chicken Breast in Parmesan & Parsley Breadcrumbs  
Served with Garlic & Lemon Butter Sauce

### MERLUZZO AFFUMICATO (GFA)

Steamed Smoked Haddock  
Served with Whole Grain Mustard & Spring Onion Creamy Sauce

### BURGER DI WAGYU

Wagyu Beef Burger, Glazed Fontina Cheese,  
Smoked Crispy Bacon, Tomato Sauce & Gourmet Bun

### RISOTTO AGLI ASPARAGI (VGA) (GFA)

Carnaroli Rice with Asparagus,  
Roasted Cherry Tomato & Mascarpone Cream

### SPAGHETTI ALLE COZZE (GFA)

Mussels, Cherry Tomato, Garlic, Parsley & Chilli Sauce

### MAFALDINE AL TARTUFO (V) (GFA)

Curly Edge Ribbon Pasta with Cream of Wild Mushrooms & Truffle  
with Parmesan Shavings

### PENNETTE ALL'ARRABBIATA (VG) (GFA)

Garlic, Chilli & Parsley in Spicy San Marzano Tomato Sugo

### PIZZA VEGANISTA (VG)

San Marzano Tomato, Onions, Aubergines, Courgettes, Peppers,  
Garlic, Oregano & Sundried Tomato Vegan Pesto

### PIZZA POLLO E PANCETTA

San Marzano Tomato, Fior di Latte Mozzarella,  
Chargrilled Chicken Breast, Rosemary & Crispy Pancetta Bacon

## CONTORNI

ALL £4 EACH

Skin-on Fries (GFA) | Steamed Seasonal Vegetables (GF)

Parmesan & Olive Oil Mash (GF) | Mixed Salad (GF)

## PASTICCERIA & GELATERIA

### CHEESECAKE AL BANOFFEE

White Chocolate & Banana Cheesecake, Toffee Sauce,  
Biscuit Base, Whipped Cream

### KNICKERBOCKER GLORY (GFA) (VGA)

Raspberries, Peaches in Syrup, Vanilla Ice Cream,  
Flaked Almond, Whipped Cream & Raspberry Sauce

### TIRAMISÚ CLASSICO

Lady Finger Biscuits Soaked in Double Espresso & Liqueur Coffee,  
Layered with Mascarpone Mousse

### TORTINO AL CIOCCOLATO

Hot Rich Dark Chocolate Sponge Pudding, Honeycomb Ice Cream  
& Chocolate Sauce

### COPPA SORRENTO (GFA)

Lemon and Vanilla Ice Cream, Candied Citrus Peel, Crushed Meringue,  
Fresh Raspberry, Whipped Cream & Lemon Sauce

## CAFFÉ, TÈ & INFUSI

ESPRESSO	£3	ENGLISH BREAKFAST	£3.5
DOUBLE ESPRESSO	£3.5	EARL GREY	£3.5
AMERICANO	£3.5	GREEN TEA	£3.5
CAFFÈ LATTE	£3.5	CRANBERRY & RASPBERRY	£3.5
CAPPUCCINO	£3.5	FRESH MINT	£3.5
HOT CHOCOLATE	£4.5		

Decaf Coffees, Teas & Milk Alternatives available on request.



## GIFT VOUCHERS

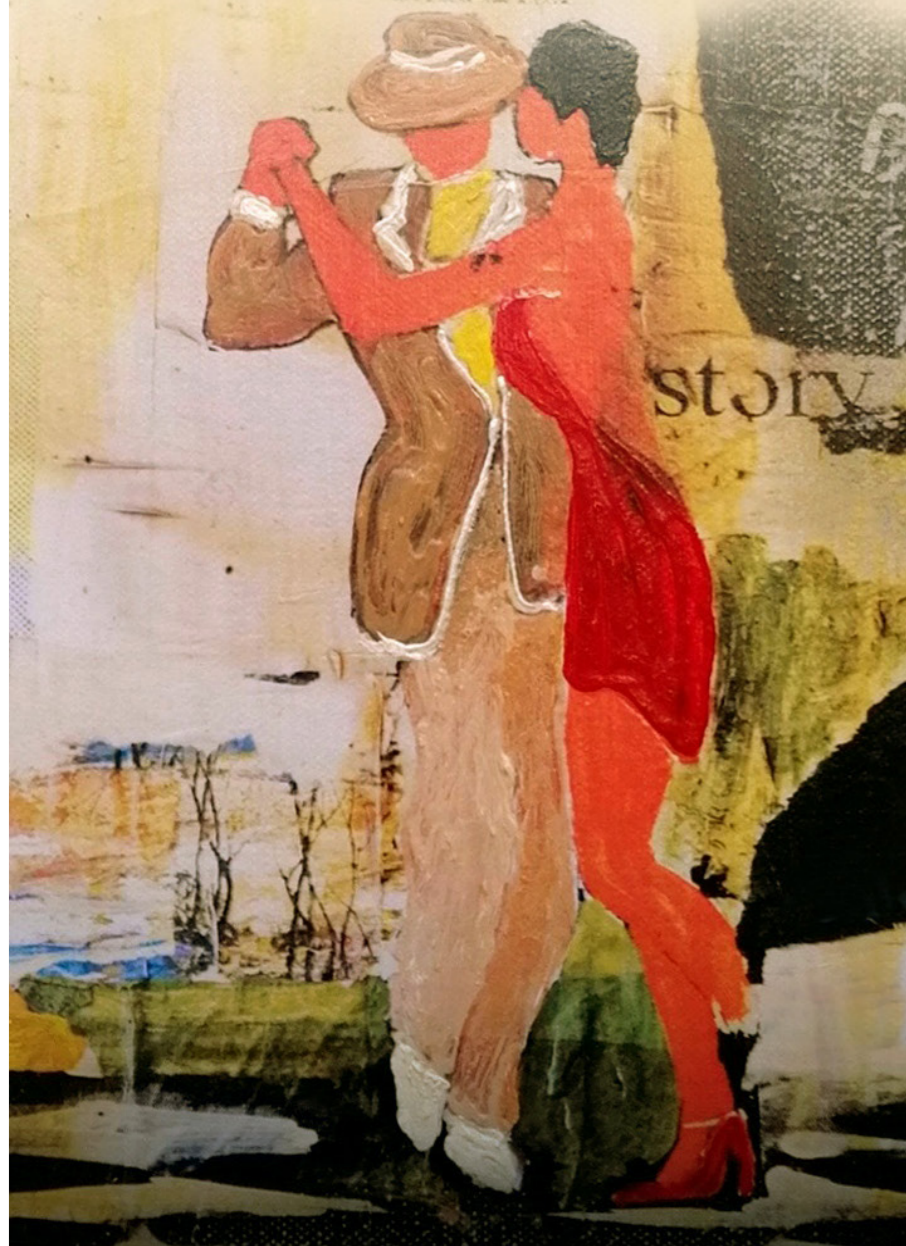
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for more information



# BIBIS SHOWTIME

DINNER · SHOW · DANCE

Showtime guests dine from our A La Carte Menu



To find out more visit the showtime section on our website or simply scan the above

## THAT'S AMORE MENU

2 COURSES - £20  
3 COURSES - £25



10% DISCRETIONARY SERVICE CHARGE  
WILL BE ADDED TO YOUR BILL