

# COCKTAILS

**HUGO SBAGLIATO** 14.00  
FIZZY, REFRESHING, FLORAL  
Aperol, Martini Vibrante, elderflower liqueur,  
top up cava, mint

**PASSION OF CIBO** 14.00  
TROPICAL, LIGHT  
Vodka, Passoa, passion fruit pulp, citrus, top  
up lemonade

**GARIBALDI JAMM BELL'** 14.00  
SPICED, ORANGE NOTES, SMOKEY, BITTERSWEET  
Mezcal, Campari, rosemary, chilli, orange  
jam, fresh orange juice

**L' AMALFITANO SARDO** 14.00  
ELEGANT, CITRUSSY  
Bombay citron presse', Mirto rosso  
di Sardegna, cucumber cordial,  
egg white

**FERRARI NOT ALLOWED** 14.00  
SILKY, SWEET, RICH,  
BERRY NOTES, FROZEN  
Spiced rum Bacardi, raspberry pulp,  
watermelon pulp, citrus

**MANGO AURELYUS** 14.00  
INTENSE, EXOTIC, FROZEN  
Tequila, safari liqueur, mango pulp, vanilla  
syrup



**BELLUCCI-BO SOUR** 14.00  
BOOZY, ZESTY  
Dewar's French Smooth Whisky, Moscato  
d'Asti, yuzu juice, egg white, lychee & ginger  
syrup, angostura

**STORM CALABRESE** 14.00  
COMPLEX, SPICED, SMOOTH  
Bacardi carta negra, Amaro del capo, chilli,  
citrus, top up ginger beer

**LA GIOCONDA** 14.00  
REFRESHING, AROMATIC, FRUITY  
Pink vodka, jazmin tea, lychee pulp, lychee  
juice, citrus, fresh mint

**PISCO & PERACOLATO** 14.00  
RICH, CREAMY, AROMATIC  
Pisco, liqueur creme de cacao,  
pear juice, cream, cinnamon, dash  
of strawberry syrup

## GIANT SHARING COCKTAILS

47.00 FOR 4 FRIENDS/ 72.00 6 FOR FRIENDS / 99.00 FOR 8 FRIENDS

**MAI TAI IN THE COLOSSEUM**  
Gold rum, dark rum, Amaretto Disaronno,  
Cointreau, Orgeat syrup, coconut pulp,  
pineapple & orange juice, citrus, granadine

**MAXIMUS DECIMUS**  
Mezcal, pisco, Aperol, melon liqueur  
watermelon pulp, cranberry juice, citrus

**THE FIAT 500**  
Bourbon, Dewar's Japanese Smooth scotch  
whiskey, sake, Campari, mango pulp,  
grapefruit juice, falernum syrup, citrus

**MEGA PORN STAR**  
Vodka, vodka pink, Passoa, passion fruit  
pulp, vanilla syrup, pineapple juice, citrus,  
topped up with cava

# ANTIPASTI

**MELANZANE PARMIGIANA** 13.95  
Baked layered aubergine, tomato, mozzarella, parmesan (V)

**VEGETABLE GRIGLIATA** 13.00  
Grilled mixed seasonal vegetables including artichokes and rocket pesto (VG)(N)

**BUFFALA BRUSCHETTA** 11.00  
Mixed tomatoes, buffalo mozzarella, basil pesto, on grilled focaccia bread with Italian organic olive oil (V)(N)

**BURRATA AND PARMA HAM** 16.50  
125gr burrata, freshly cut Parma ham, grilled artichoke, pickled peppers, sun-dried cherry tomatoes. Served with local olives and grissini

**CRAB ARANCINI 3pcs** 14.75  
Lobster bisque, sun-dried cherry tomatoes, rocket and parmesan

**PATAGONIA CALAMARI** 15.50  
Fried calamari rings with saffron alioli and fresh chilli

**PRAWNS DIAVOLA** 15.50  
Pil pil style, served with toasted focaccio (S)

**VITELLO TONNATO** 16.50  
Slow-cooked veal, served with tuna and caper mayonnaise, quails eggs (GF)

**BLACK ANGUS TENDERLOIN CARPACCIO** 19.50  
Parmesan shavings, rocket, pickled mushrooms, balsamic dressing (GF)



Scampi Al Burro



Crab Arancini



Vitello Tonnato

**SCAMPI AL BURRO** 23.95  
Roasted crayfish with our signature garlic and caper butter

**SOUP OF THE DAY** 11.00  
Please ask your server.  
Served with crostini

V = Vegetarian, VG = Vegan, S = Spicy, GF = Gluten Free, N = Nuts  
Bread 1.75



**BURRATA AND  
PARMA 16.50**

125gr burrata, freshly  
cut Parma ham, grilled  
artichoke, pickled peppers,  
sun-dried cherry tomatoes.  
Served with local olives  
and grissini

**CHICKEN CAESAR**

**14.95**

Grilled chicken breast, baby  
gem lettuce, anchovies,  
rocket, herbed croutons,  
boiled egg, caesar dressing,  
shaved parmesan



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## SALADS

**ANCHOVY & TOMATO** 19.75  
Beefsteak tomatoes, Kalamata olives, Cantabrian sea anchovies, fresh basil leaves (GF)



**CAPRESE KETO** 13.50  
Avocado, tomatoes, basil pesto, mozzarella de buffala, pine nuts, fresh basil (GF)(V)(N)

**ASPARAGUS & PECORINO** 13.25  
Green asparagus, rocket, cucumber, baby spinach, avocado, pecorino cheese (V)(GF)



**CONFIT TUNA** 16.75  
Roasted red peppers, endive, soft-boiled egg, red onions, Kalamata olives, cucumber, sweet potato purée, white balsamic dressing (GF)

**GOAT'S CHEESE** 15.00  
Crumbed goat's cheese with pistachio and pine nuts and glazed with honey, pecan nuts, pear, baby spinach, rocket, honey mustard dressing (V)(N)(GF)

**CHICKEN CAESAR** 14.95  
Grilled chicken breast, baby gem lettuce, anchovies, rocket, herbed croutons, boiled egg, caesar dressing, shaved parmesan



# PASTA & RISOTTO

**LASAGNE AL RAGU** 16.25  
Oven baked, layered fresh pasta, beef ragu, bechamel

**FRUTTI DI MARE** 26.95  
Tagliolini, clams, mussels, prawns, scampi, calamari, cherry tomatoes

**SPAGHETTI BOLOGNESE 2.0** 16.50  
Hand-cut Black Angus and tomato ragout, slow-cooked for 6 hours

**RIGATONI CAPRINO** 16.50  
Creamy goat's cheese and chorizo sauce, crispy pepperoni, Italian parsley

**SPAGHETTI ALLA NORMA** 15.50  
Salsa Napolitana, confit aubergine, ricotta cheese, freshly sliced mint (V)

**BEEF FETTUCCINI** 24.95  
Beef strips and beef jus, porcini mushrooms, truffle paste, mascarpone, rocket, parmesan

**LOBSTER LINGUINE** 38.50  
Bisque sauce, lobster meat

**LINGUINE AL PESTO** 22.75  
Pistachio pesto, prawns, fresh burrata (N)

**SPAGHETTI CARBONARA** 16.50  
Pecorino cheese, egg cream, guanciale (pork cheek)

**LINGUINE GAMBERETTI** 21.75  
Prawns, garlic, chilli, cherry tomatoes, parsley

**FETTUCCINE ALFREDO** 17.50  
Grilled chicken, mushrooms, parmesan cream cheese

**BURRATA RAVIOLI** 21.00  
Basil pesto (N) (V)



**LOBSTER RISOTTO** 38.50  
Bisque, lobster meat and confit porcini (GF)

**WILD MUSHROOM RISOTTO** 21.00  
Black truffle, fresh herbs (GF)(V)

GLUTEN FREE PASTA AVAILABLE

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# WOOD FIRED PIZZAS

**MARGHERITA** 12.95  
Tomato, basil, mozzarella bocconcini (V)

**STRACCIATELLA** 14.50  
Stracciatella cheese, sun-dried cherry tomatoes, Kalamata olives, basil leaves (V)

**DIAVOLA** 14.50  
Mozzarella, pepperoni, rocket leaves, fresh chilli, shaved parmesan (S)

**FUNGHI & TRUFFLE** 14.50  
Cream base, mozzarella, truffle paste, baby spinach, fresh mushrooms, parmesan shavings (V)

**MEDITERRANEAN DELIGHT** 15.75  
Artichoke, fresh burrata, rocket, cherry tomatoes (V)

**GAMBERETTI** 17.50  
Mozzarella, spicy shrimp, garlic, parsley (S)

**MELANZANA** 14.50  
Mozzarella, grilled aubergine, pesto, parmesan (V)(N)

**FOUR CHEESE** 16.50  
Smoked mozzarella, gorgonzola, parmesan, goat's cheese (V)

**SPECIAL PIZZA OF THE WEEK**  
Ask your server



*Pistachio & Mortadella*

**THE CIBO** 17.50  
Parma ham, rocket leaves, shaved parmesan, cherry tomatoes

**PISTACHIO & MORTADELLA** 17.50  
Mozzarella, mortadella, pistachio pesto, crushed pistachio, stracciatella cheese, basil leaves (N)

**WHITE CALZONE** 14.95  
Cream base, truffle paste, mozzarella, ham, egg

**TUSCAN CHICKEN** 16.50  
Chicken, red onion, spinach, cherry tomatoes



GLUTEN FREE PIZZA BASE AVAILABLE  
UPON REQUEST +2€ SUPPLEMENT



*The Cibo*

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# ITALIAN GRILL

**BEEF TAGLIATA** 29.95

Sliced entrecôte, truffle shavings, rocket, parmesan shavings.  
Served with hand-cut fries (GF)

**CIBO MILANESE** 27.75

Breaded veal escalope, rocket, sun-dried cherry tomatoes, tartar sauce. Served with pasta napolitana

**HALF BONELESS CHICKEN** 19.75

Lemon and basil marinade, rosemary sauce. Served with mashed potato and organic olive oil (GF)

**GRILLED SALMON** 24.00

Served with asparagus, lemon, rosemary and thyme dressing, rocket salad (GF)

**SEABASS AMALFITANA** 24.95

Served in it's delicious juices and with clams, prawns, asparagus, cherry tomatoes (GF)

**OSSO BUCCO** 28.00

Slow braised veal shank, red wine jus. Served with mashed potato

**ANGUS BEEF ENTRECÔTE** 27.95

Hand-cut fries and confit aubergine. Choice of sauce (GF)

**BEEF FILLET 250gr.** 37.50

Hand-cut fries and confit aubergine. Choice of sauce (GF)

**CIBO WAGYU BURGER** 21.50

Lettuce, tomato, crispy ham, mozzarella and truffle fries



**SAUCES:**

Green Peppercorn, Red Wine, Gorgonzola



**GRILLED SALMON**

**24.00**

Served with asparagus,  
lemon, rosemary and thyme  
dressing, rocket salad  
(GF)



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## DESSERTS

**CIBO 2.0 TIRAMISU** 8.50

Savoy biscuits soaked in espresso coffee, praline and mascarpone cream

**STRAWBERRY MESS** 8.50

Fresh strawberries, meringue. Served with vanilla ice cream and cream (GF)

**TART TATIN** 8.50

Warm apple tart, served with cinnamon ice cream

**CHEESECAKE** 8.50

Orange and ginger marmalade

**CHOCOLATE MOUSSE** 8.50

Dark and white chocolate. Served with cream (GF)



*Tiramisú Cibo 2.0*



*Strawberry Mess*

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# WINE LIST

## SPARKLING WINES

<b>LAMBRUSCO ROSATO</b> Emilia Romagna · Glass	22.00 4.50
<b>PROSECCO RIONDO</b> DOC, Extra Dry, Italy · Glass	32.00 6.50
<b>PROSECCO SUPERIORE RUIO</b> Brut DOCG Malibran, Italy	42.00
<b>MOET &amp; CHANDON</b> Brut imperial, Champagne · Moet Mini 20cl	85.00 25.00
<b>DELAMOTTE BRUT</b> Champagne	85.00
<b>VEUVE CLICQUOT BRUT</b> Champagne	95.00
<b>LAURENT PERRIER ROSE BRUT</b> Champagne	160.00

## ROSE WINES

<b>PINOT BLUSH</b> Pinot Grigio · Glass	27.00 6.00
<b>AIX</b> Cote de Provence, France · Glass	45.00 9.00
<b>XF SIERRA CANTABRIA</b> DOCa, Rioja	46.00
<b>WHISPERING ANGEL</b> Cote de Provence, France	60.00

## WHITE WINES

<b>YLLERA</b> Sauvignon Blanc, T.Castilla · Glass	22.00 4.50
<b>CASTEL FIRMIAN</b> Chardonnay, Trentino, Italy · Glass	26.00 5.50
<b>PINOT GRIGIO</b> · Glass	26.00 5.50
<b>SOAVE SAN MICHELE CA RUGATE</b> Veneto, Italia	26.00
<b>EL PERRO VERDE</b> Verdejo, Rueda · Glass	28.00 7.00
<b>VALLE REALE</b> Trebiano, Abruzzo, Italia	34.00
<b>SAN LORENZO DI GINO</b> Verdicchio, Marche, Italy	26.00
<b>BERGAGLIO, GAVI DI GAVI ROVERETO</b> Piemonte, Italy	28.00
<b>JAREL 2022, MOSCATEL</b> Sierras de Málaga	32.00
<b>LUSCO ALBARIÑO</b> Rias Baixas, Galicia	36.00
<b>CANTINA TRAMIN</b> Sauvignon, Alto Adige, Italy	37.00
<b>GRECO DI TUFO</b> Mastroberardino Campania	44.00
<b>JERMANN</b> Pinot Grigio, Friuli, Italy	50.00
<b>ZIBIBBO PITHOS</b> Cos, Sicilia, Italy	55.00
<b>PACHERHOF RIESLING</b> Alto Adige, Italia	60.00
<b>PULIGNY MONTRACHET</b> Louis Jadot, Burgundy, France	155.00

## RED WINES

<b>YLLERA</b> 9 months, Tempranillo, Castilla y León · Glass	22.00 4.50
<b>CHIANTI SUPERIORE</b> Bio DOCG Villa Migliarina, Italy · Glass	27.00 6.00
<b>MONTEPULCIANO D'ABRUZZO</b> Passione, Italy · Glass	27.00 6.00
<b>ALTO DE LOS ZORROS</b> Crianza, Ribera del Duero	32.00
<b>ACINIPO</b> Lamberger, F. Schatz, Ronda · Glass	36.00 8.00
<b>CANTAMILANO GARNACHA</b> Rioja	37.00
<b>LE PIANE BOCA, NEBBIOLO COLLINE</b> Novaresi, Piemonte, Italia	41.00
<b>LANGHE NEBBIOLO</b> Principiano, Piemonte, Italy	46.00
<b>ARTADI</b> Viñas de Gain, Rioja	54.00
<b>CIAURIA ETNA ROSSO, NERELLO MASCALESE</b> Pietro Caciorgna, Sicilia, Italia	42.00

<b>BARBERA D'ALBA</b> Principiano, Piemonte, Italia	49.00
<b>PRIMITIVO DI MANDURIA</b> Sessantanni, San Marzano, Puglia, Italy	68.00
<b>CHIANTI CLASSICO</b> Monteraponi, Toscana, Italy	55.00
<b>TOMÁS POSTIGO 3ER AÑO</b> Ribera del Duero	64.00
<b>AMARONE VALPOLICELLA</b> Punta Tolotti, Ca Rugate, Veneto, Italy	70.00
<b>BARBARESCO</b> Roccalini, Piemonte, Italy	74.00
<b>BRUNELLO DI MONTALCINO</b> Col D'Orcia, Toscana, Italy	75.00
<b>BERTHELEMOT POMMARD 2021</b> Burgundy, France	120.00
<b>ALIÓN 2019</b> Ribera del Duero	145.00

## SWEET WINES

<b>MOSCATO D'ASTI</b> Tenuta il Falchetto, Piemonte, Italy · Glass	33.00 8.00
<b>NIEPOORT, LBV, OPORTO</b> · Glass	8.00
<b>PASSITO HEKATE, IGT FEUDO</b> · Glass	9.00

**CIBO** *deli*  
SHOP



*DELICIOUS ITALIAN PRODUCTS  
TO TAKE HOME OR GIFT YOUR  
FRIENDS! ASK YOUR WAITER*