

Menu per San Valentino £34.95

Sunday 14th February 2010

Appetizer on arrival plus a red rose
provided to every lady

Antipasti – starters

Spiedini Di Pesce Spada salsa al Dragoncello

Sword fish skewer char grilled & served in a Tarragon sauce

Cape Sante Pernod

Fresh king Scallops pan seared & served on a bed of creamed potato with a light saffron sauce

Carpaccio Danatre

Thin slices of Gressingham Duck Breast served with $\frac{1}{2}$ poached pear, passion fruit sorbet & Vin Santo

Coppa di Funghi

Puff pastry basket filled with oyster mushrooms, light cream sauce & finished with truffle shavings

Secondi Main Meals

Spaghetti al Cartoccio

Spaghetti cooked al dente, with sword fish cubes, Crevettes & julienne of steamed courgettes, finished in the oven in silver foil

Branzino & Canellini

Fresh Sea bass fillet rolled and pan seared served on a bed of creamed canellini beans

Medaglioni di Manzo al prosecco

Medallions of prime fillet steak cooked in Prosecco & served on a bed of tarragon mash potato

Tourella di Melanzane Parmigana

Heart Shaped Layers of baked aubergines, tomato & basil coulee & finished with parmesan cheese

Dolci - Home made Dessert

A choice of Amaretto cake, Chocolate mousse, Tiramisu or Panna cotta

Café

Choice of coffee or Tea

Buon Appetito from all of us at Cibo

10% service charge will be added to all bills

£5 off when booked Online Please fill out your details and send this voucher to us or alternately bring with you on the night and hand to member of staff – 1 voucher per table – must be confirmed by Cibo

Full Name Mr / Mrs / Miss

Address

Post Code..... Tel..... email.....

If you