

# Cibo Ristorante

Festive fun and great value guaranteed!  
The ideal location to get Christmas off to a perfect start

\*\*\* FREE BOTTLE OF WINE \*\*\*  
to the organiser of parties of 10 people or more.

## XMAS BOOKING FORM

Contact Name.....

Address.....  
.....

Contact Tel No.....

No. in Party: .....

Date of Booking:        /        /

Time of Booking: .....

In order to secure your booking, we will require  
a non-refundable deposit of £5.00 per person

Deposit: ..... x £5.00 = £.....

Date Paid:        /        /

Signed.....

Please read Terms & Conditions before signing. Many Thanks.

PRINT NAME.....

## TERMS AND CONDITIONS

Parties of six or more need to pre-order food  
using the food order form, and give to us at least  
3 working days before you are due to dine with us

A 10% Service Charge will be added to all bills

Sorry, but provisional bookings not confirmed within seven  
days will be cleared. Booked tables will be held for a maximum  
of ten minutes after the time of your booking  
Larger parties may not be on one table. Please note only one  
receipt per party is given

We regret that deposits are NON-REFUNDABLE

All accounts must be settled before departure

Cheques should be made payable to Cibo Ltd

All weights are approximate at the time of cooking

All products may contain nuts or nut derivatives

All items are subject to availability. (V) Vegetarian

All prices are inclusive of VAT

We accept cheques accompanied by a valid bankers card. We  
accept MasterCard, Visa, Switch and Solo

We hope you enjoy your visit. If anything is wrong then please  
tell us and we'll try and resolve it immediately  
If you have any queries, comments or suggestions  
please write or telephone:

Customer Service Team, Cibo Group, Cibo House  
5 - 9 Thicket Road, Bristol BS16 4LW  
Tel: 0117 976 9895 Fax: 0117 975 5556

[www.cibo.co.uk](http://www.cibo.co.uk) [www.cibostore.co.uk](http://www.cibostore.co.uk) [info@cibo.co.uk](mailto:info@cibo.co.uk)



## Book Now for Christmas & New Years Eve

Menu served from the 1st December 2009

289, Gloucester Road, Bishopston

## Tel: 0117 942 9475

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## Christmas Lunch @ Cibo

2 courses + Coffee - 13.95

(Festive novelties will be provided)

### Starters

#### Zuppa del Giorno

Fresh soup of the day see waiter for daily choice

#### Avocado con dolcelatte (V)

Half avocado pear baked in a creamy dolcelatte cheese sauce

#### Salmone Affumicato

Oak smoked Scottish salmon platter served with fresh brown bread

### Main Courses

All main courses served with a side order of fresh veg

#### Lasagna Casareccia (V)

Fresh homemade vegetable lasagne

#### Stinco d'Agnello

Slow cooked shank of lamb served in a rich red wine & thyme gravy

#### Salmone and Peperoni rossi

Fresh salmon fillet chargrilled on a bed of cous cous and sweet red pepper coulee

### Café

Espresso, Cappuccino or Latte coffee

**Buffet lunch available for only £12**

Large selection of fresh dishes that change daily  
Served 12 – 3pm

### Open Hours

Monday to Thursday 12 - 3pm & 6 - 10.30pm

Friday & Saturday 9.30 am to 11.00pm

Sunday 12pm to 9pm - Buffet served until 4pm

(V) = Suitable for vegetarians

Our kitchen handles nuts; some products may contain small bones

All items are subject to availability

## Christmas Menu

3 Courses - 24.95

(Festive novelties will be provided)

### Starters

#### Salmone e Granchio

Smoked salmon parcels filled with crab and served with a light lime & Cucumber coulis

#### Carpaccio di manzo, Rucola E Carciofini Stagionati

Thinly sliced raw beef served on a bed of rocket, seasoned with extra virgin olive oil, lemon and finished with parmesan shavings

#### Tourelle di Melanzane alla Parmigiana (V)

Tourelle of aubergines & buffalo mozzarella and served with a basil couly

#### Funghi Portobello (V)

Giant portobello mushroom, sundried tomato tapenade and stilton served on a nest of crispy leeks

### Main Courses

All main courses served with a side order of fresh veg

#### Arrosto di Agnello alla Menta

Slow roast leg of lamb served with mint gravy

#### Pollo Ripieno

Chicken supreme stuffed with goat cheese & wood burned roast red peppers served in creamy basil sauce

#### Risotto al Tartuffo con funghi selvatici (V)

Arborio rice slowly cooked with a selection of wild mushrooms and finished with black truffle shavings

#### Salmone Prosecco e Zafferano

Pan fried salmone filett with Prosecco & saffron garnished with fried spinach

### Dessert

#### Panna Cotta Mango E Cointreau

Home made Mango & Cointreau Panna cotta

#### Panettone Perugina

Classic Italian Christmas cake with melted chocolate

#### Selezione di sorbetti E Gelati

Selection of fine sorbet & ice cream

### Café

Espresso, Cappuccino or Latte coffee

## New Years Eve Menu

4 Courses - £44.95

(Festive novelties will be provided)

\*\*\*Glass of prosecco with canapé\*\*\*

### Starters

#### Cape Sante allo Zafferano

Fresh king scallops pan ceared served on a veloute of saffron sauce

#### Carpaccio di Anatra e Pera

Carpaccio of roast duck breast, poached bosch pear, pear sorbet & vinsanto

#### Spirale di Mozzarella e Pomodoro (V)

Spiral of mozzarella fondue, tomato & basil pesto

#### Zuppa di Pollo e Vegetali rustica

Rustic chicken & cream of vegetable soup

\*\*\*Sorbet between courses\*\*\*

### Main Courses

#### Filetto al porto

Fine fillet of beef pan fried and served in a rich port wine and vanilla pod gravy

#### Branzino alla Griglia con olio di Crostacey

Fresh devon Bass chargrilled stuffed with fresh herbs seasoned with crostacey oil

#### Aragosta alla Thermidor

Fresh lobster thermidor

(traditional recipe, Cibo's very best)

#### Papardelle con shitaki (V)

Home made flat ribbon pasta served with shitaki mushroom, caramelized butternut squash & cherry tomato confit & julienne of leeks

### Dessert

#### Italian cheese platter

Selection of Italian cheeses

#### Panettone Perugina

Classic Italian Christmas cake with melted chocolate

#### Mousse al cioccolato

Light chocolate mousse

#### Tiramisu

Cibo's best homemade recipe Tiramisu

### Café

Espresso, Cappuccino or Latte coffee