



A soulful, authentic and independent Neapolitan concept  
in the heart of Manchester.

Brought to you by the team behind Don Giovanni, Cibo (pronounced chi-boh) brings you real Italian food from the heart. Our chefs focus on simple cooking with the finest, freshest flavours inspired by passion and love for the cuisine.

This festive season, we're giving you the chance to enjoy special set menus as well as authentic style set menus in a relaxed cool café environment, where modern meets tradition letting you to temporarily escape to the city of Naples.

## ★ OUR EVENT SPACE ★

Enjoy the festivities in our downstairs event space. Whether you're after a night of cocktails and canapés or perhaps you'd prefer a three course set menu, we've got everything you need to give you a night to remember. \*Terms & Conditions apply.



FREE  
ROOM  
HIRE

**0161 838 9741**

**[www.cibo.uk.com](http://www.cibo.uk.com)**

**[reservations@cibo.uk.com](mailto:reservations@cibo.uk.com)**

Speak to our team today about booking an authentic, soulful Christmas at Cibo.



**CIBOMCR**



**0161 834 9741**



THIS YEAR MAKE CIBO  
THE HOME OF YOUR  
FESTIVE CELEBRATIONS

Pronounced 'CHI-BOH'  
Real food with Italian  
*heart and soul.*

**[WWW.CIBO.UK.COM](http://WWW.CIBO.UK.COM)**





# FESTA MENU



## FOR CHRISTMAS PARTIES

Enjoy traditional seasonal festivities with colleagues, friends and family by dining from our three course set party menu. Each guests chooses one from each section.

### STARTERS

#### BRUSCHETTA AL POMODORO (v)

Cherry vine tomatoes, pesto & basil on toasted home-made bread

#### POLPETTÉ

Beef meatballs in a medium spice tomato sauce

#### TORTINO DI GRANCHIO

Fresh cornish crab, lightly bread crumbed & fried with a mango dip

#### CALAMARI

Lightly battered fresh squid rings with a tartare dip

### MAINS

#### POLLO PORCHINI

Chicken fillet with skin on, baked and served in a creamy mushroom sauce with seasonal vegetables

#### COSTATA DI MANZO

225g british rib eye steak\*. Served with fries and garlic butter sauce (upgrade to fillet for £4)

#### SALMONE ADRIATICO

Grilled atlantic salmon served with seasonal vegetables, asparagus & baby prawns in cream & chive sauce

#### RAVIOLI DI SPINACI (v)

Egg ravioli filled with ricotta & spinach in a butter & sage sauce

### DESSERTS

#### TIRAMISU

Home made classic with coffee and mascarpone

#### PANNA COTTA

Home made with cream and vanilla, topped with a winter berry compote

#### STICKY TOFFEE PUDDING

Sponge mixed with dates and raisins, topped with chopped sugar coated walnuts and drizzled with warm toffee sauce

#### GELATO

Vanilla, Chocolate, Strawberry, Honeycomb, Pistachio

£28 pp

### CANAPÉS

Crab Cakes

Gamberoni

Antipasto

Bruschetta Al Pomodoro

Bruschetta Al Funghi

(Minimum numbers apply)

£9.95 pp

### DRINKS

Cocktail reception

Bucket of beers (6)

Bottle of house wine

Bottle of Prosecco

£9.95 pp  
£20  
£15  
£20

## EARLY BOOKING REWARDS

£50\* a gift voucher  
for bookings over 12 people

£25\* a gift voucher  
for bookings over 8 people

Speak to a member of our team  
TODAY!

\*Terms and Conditions: Christmas parties must be booked and confirmed with a deposit of £5 per person to be paid by 1st November 2018. Early booking offer for new bookings only. Bar spend to be ordered and arranged with a member of the team in advance of the booking date. Gift voucher to be redeemed January to March 2019.



# CHRISTMAS DAY



Indulge at Cibo this Christmas Day with our specially selected three course set menu.

£49 pp

£24.50 kids <12

### STARTERS

#### PASTINACA E NUTMEG ZUPPA (v)

Parsnip and nutmeg soup

#### PATÉ DI FEGATINI

Chicken and duck liver pate with toasted bread and a homemade chutney

#### TORTINO AL GRANCHIO

Freshly made cornish crab cakes

#### BURRATA E FIG

Burrata with fresh figs, parma ham and honey

CAPELANTE CASERECCIE - Seared scallops topped with toasted bread crumbs and parmesan

### A CHOICE OF CHAMPAGNE OR MANGO SORBET

### MAINS

#### TACHINO ALLA CASALINGA

British turkey breast, chipolata sausage, carrots, sprouts, sage and chestnut stuffing, cranberry jam

#### RISOTTO CON BUTTERNUT (v)

Roasted butternut squash risotto with thyme and parmesan shavings branzino al cartoccio

#### BRANZINO AL CARTOCCIO

Angelsey farmed sea bass with cherry tomatoes and clams, served in foil

#### RAVIOLI NERI AL GRANCHIO

Homemade using fresh cornish crab in a cherry tomato sauce

#### FILETTO AL FERRO

200g 28 day aged aberdeen angus fillet.

### DESSERTS

#### GELATO

Vanilla, Chocolate, Strawberry, Honeycomb, Pistachio

#### CAPRESE AL CIOCCOLATO

Traditional italian cake from Capri. Moist chocolate sponge baked with almond pieces, dusted with icing sugar

#### TIRAMISU

Home made with coffee and mascarpone

#### STICKY TOFFEE PUDDING

Sponge mixed with dates and raisins in a toffee sauce with crushed walnuts



# NEW YEAR'S EVE



Celebrate the new year Italian style with live music all night, friendly service and a complimentary glass of prosecco on arrival.

£40 pp

### STARTERS

#### CAPRESE

Vine tomato with buffalo mozzarella & Umbrian virgin oil

#### COZZE PICCANTI

Fresh Scottish mussels in a spicy tomato sauce

#### CARPACCIO DI MANZO

Fillet of beef thinly sliced with rocket, Parmesan & homemade dressing

#### FUNGHI AL FORNO

Portobello mushrooms topped with spinach & mozzarella in a sun dried tomato sauce

### A CHOICE OF CHAMPAGNE OR MANGO SORBET

### MAINS

#### BRASATO AL BAROLO

Braised beef with Barolo wine served with mama's mash

#### IPOGLOSSO SFUMATO AL PROSECCO

Halibut pan-fried with Prosecco & asparagus

#### RAVIOLI DI SPINACI

Egg ravioli filled with ricotta & spinach in a butter and sage sauce

#### SUPREMA DI POLLO

Chicken supreme served skin on, baked in the oven & served with honey roasted root vegetables & rosemary gravy

### DESSERTS

#### FRAGOLE CON BALSAMICO E GELATO AL LIMONE

Lemon sorbet in a strawberry balsamic reduction with a hint of amaretto liqueur

#### PANNA COTTA

Homemade cream & vanilla infusion, slowly cooked, topped with winter berry compote

#### SOUFFLE AL CIOCCOLATO

Warm chocolate soufflé with a molten chocolate centre

#### TIRAMISU

Classic homemade Savoiardi biscuits soaked in coffee liquor and layered with a mascarpone mousse

LIVE  
MUSIC  
ALL  
NIGHT