

CONDIVIDERE (TO SHARE)

OLIVES ✓	£2.95
PLAIN GARLIC BREAD ✓	£4.50
TOMATO GARLIC BREAD ✓	£5.00
CHEESE GARLIC BREAD ✓	£5.50
HALF & HALF GARLIC BREAD	£5.50
HALF TOMATO, HALF CHEESE	
HOMEMADE BREAD ✓	£3.50
SERVED WITH OLIVE OIL & BALSAMIC	
FOCACCIA ✓	£6.95
FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL	

ANTIPASTI E INSALATA (STARTERS)

ANTIPASTO	£9.50	£15.50
SELECTION OF SALAMI & CURED MEATS & CHARGRILLED ITALIAN VEGETABLES		
ANTIPASTO VEGETARIANO ✓		£7.50
SELECTION OF MIXED CHARGRILLED ITALIAN VEGETABLES		
BRUSCHETTA AI FUNGHI ✓		£5.95
WILD MUSHROOMS WITH MOZZARELLA, FINISHED UNDER THE GRILL, SERVED ON HOMEMADE TOASTED BREAD		
BRUSCHETTA AL POMODORO ✓ ✎		£5.50
CHERRY VINE TOMATOES, PESTO & BASIL SERVED ON TOASTED HOMEMADE BREAD		
CALAMARI		£6.50
LIGHTLY BATTERED FRESH SQUID RINGS WITH A TARTARE DIP		
CAPRESE ✓ ✎		£7.50
VINE TOMATO WITH BUFFALO MOZZARELLA & UMBRIAN VIRGIN OIL ADD SAN DANIELLE HAM		
CARPACCIO DI MANZO		£10.50
FILLET OF BEEF THINLY SLICED WITH ROCKET, PARMESAN & HOMEMADE DRESSING		
COZZE PICCANTI	£7.50	£10.50
FRESH SCOTTISH MUSSELS IN A SPICY TOMATO SAUCE		
FRITTURA MISTA		£8.95
KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOMEMADE TARTAR		
FUNGHI AL FORNO ✓ ✎		£6.95
PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE		
GAMBERONI GRIGLIATI		£7.50
PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL AND CHILLI ON TOASTED CIABATTA		
INSALATA CAESAR		£7.50
CHARRED CHICKEN, KOS LETTUCE WITH GRAN PADANO SHAVINGS & CROUTONS		
MINISTRONE ✓		£5.50
HOMEMADE VEGETABLE SOUP		
MOZZARELLA FRITTA ✓		£5.95
DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY		
POLPO ✓		£8.95
PAN FRIED OCTOPUS WITH POTATOES, CELERY & CHILLI		
POLPETTE		£5.90
BEEF MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE & TOASTED HOMEMADE BREAD		
PÂTÉ		£5.95
DUCK AND CHICKEN LIVER PÂTÉ WITH TOASTED HOMEMADE BREAD. SERVED WITH CRANBERRY COMPOTE		
RAPE E FAGAEOLE		£8.50
ITALIAN SAUSAGE, BROAD BEANS, WILD BROCCOLI WITH TOASTED HOMEMADE BREAD		
TORTINO DI GRANCHIO		£7.50
FRESH CORNISH CRAB, LIGHTLY BREAD CRUMBED & FRIED WITH A MANGO DIP		
ZUPPA DI PESCE		£7.50
MIXED SEAFOOD SOUP WITH SALMON, MUSSELS, SQUID & WHITE FISH		



AL FERRI (GRILL)

*All of our meat is British and sourced in the North West of England.
It is aged for 28 days to ensure a mature taste of meat*

FILLET STEAK	£24.00
200G	
RIBEYE STEAK	£21.00
285G	
SIRLOIN STEAK	£23.00
225G	
ADD PORCINI, ROSSINI, DIANA OR PEPPERCORN SAUCE	£1.50
ALL STEAKS SERVED WITH FRIES AND GARLIC BUTTER	

CARNE (MEAT)

POLLO ALLA MILANESE	£14.50
CHICKEN FILLET LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI	
POLLO PORCINI	£14.50
CHICKEN FILLET WITH SKIN ON, BAKED AND SERVED IN A CREAMY MUSHROOM SAUCE	
SALTIMBOCCA ALLA ROMANA	£14.95
THINLY SLICED VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE	
SCALLOPINE AL LIMONE	£14.95
VEAL WITH LEMON & SAGE WITH GRILLED VENETIAN WHITE POLENTA	
SCALOPPINE AI FUNGHI	£13.95
VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM AND PARSLEY	
STINCO DI AGNELLO	£16.50
LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS	
SUPREMA DI POLLO	£16.50
CHICKEN FILLET SERVED SKIN ON, BAKED IN THE OVEN & SERVED WITH HONEY ROASTED ROOT VEGETABLES & ROSEMARY GRAVY	

PESCE FRESCO DEL GIORNO (FRESH FISH OF THE DAY)

CAPELANTE GRATINATE	£15.50
SEARED KING SCALLOPS, TOPPED WITH GRATED PECORINO FINISHED UNDER THE GRILL	
CODA DI ROSPO	£18.50
WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOES AND CLAMS	
FILETTI DI BRANZINO ✓	£17.95
PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON	
IPOGLOSSO SFUMATO AL PROSECCO	£14.50
HALIBUT PAN FRIED WITH PROSECCO & ASPARAGUS	
SALMONE ADRIATICO	£14.50
GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM & CHIVE SAUCE	

PIZZA

Our Neapolitan style pizzas are proofed for 48 hours and cooked in a traditional woodfired pizza oven at over 300°. Gluten free base and vegan cheese available on request

MARGHERITA ✓	£7.50
CLASSIC TOMATO & BUFFALO MOZZARELLA	
BOSCAIOLA ✓	£9.00
TOMATO, BUFFALO MOZZARELLA, PORTOBELLO MUSHROOMS, BASIL & PARMESAN SHAVINGS	
CALZONE	£12.50
A FOLDED PIZZA FILLED WITH TOMATO, BUFFALO MOZZARELLA, SPICY SALAMI, HAM & MUSHROOM	
CAPRI	£10.50
TOMATO, TUNA, KING PRAWNS & CAPERS	
CAPRICIOSA	£9.50
TOMATO, BUFFALO MOZZARELLA, PARMA HAM, ARTICHOKE, BLACK OLIVES, MUSHROOM, BOILED EGG	
CAPRINO ✓ ✎	£9.00
TOMATO, GOATS CHEESE, ROAST PEPPER & PINE NUT	
CONTADINA ✎	£9.50
TOMATO, BUFFALO MOZZARELLA, WILD SPINACH, CHICKEN, PINE NUT & ASPARAGUS	
DIAVOLA	£8.50
TOMATO, BUFFALO MOZZARELLA, SPICY SALAMI, RED ONION & CHILLI	
HAWAIIAN	£8.00
TOMATO, BUFFALO MOZZARELLA, HAM & PINEAPPLE	
NAPLES	£10.50
TOMATO, BUFFALO MOZZARELLA, SPICY SALAMI, BEEF, CHICKEN, PARMA HAM	
SALSICCIA	£9.00
TOMATO, BUFFALO MOZZARELLA, BROCCOLI, ITALIAN SAUSAGE & CHILLI	
VEGETARIAN ✓	£8.50
TOMATO, BUFFALO MOZZARELLA, COURGETTE, AUBERGINE & PEPPERS	

PASTA AND RISOTTO

Gluten free pasta available on request.

CANNELLONI ✓	£9.45
ROLLED PASTA FILLED WITH RICOTTA CHEESE & GRILLED MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BÉCHAMEL AND BAKED IN THE OVEN	
GNOCCHI CON NDUJA	£12.50
GNOCCHI WITH NDUJA, BUFFALO MOZZARELLA & BASIL	
LASAGNE	£11.50
HOMEMADE CLASSIC WITH BOLOGNESE, BÉCHAMEL, BASIL, TOPPED WITH CHEESE AND FINISHED IN THE OVEN	
PACCHERI ALLA PESCATRICE	£15.50
TUBE PASTA, FRESH CLAMS, MONKFISH IN A TOMATO SAUCE	
PACCHERI SALMONE	£13.95
TUBE PASTA WITH SMOKED SALMON, DILL AND PINK PEPPERCORNS IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN	£4.50
PENNE ARRABBIATA ✓	£10.95
PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE ADD CHICKEN	£2.95
RAVIOLI ARAGOSTA	£15.50
HOMEMADE RAVIOLI LOBSTER WITH FRESH CHILLI IN A LOBSTER BISQUE	
RAVIOLI DI SPINACI ✓	£12.50
HOMEMADE RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE	
RISOTTO DI MARE	£14.50
RISOTTO WITH SQUID RINGS, MUSSELS, BABY PRAWNS	
RISOTTO FUNGHI ✓	£12.50
RISOTTO WITH WILD MUSHROOMS & TRUFFLE OIL	
SPAGHETTI CARBONARA	£13.50
SPAGHETTI PASTA WITH GUANCIALE, EGG YOLK, BLACK PEPPER AND PARMESAN	
SPAGHETTI E VONGOLE	£15.50
SPAGHETTI PASTA WITH FRESH CLAMS, CHERRY TOMATOES AND CHILLI	
TAGLIATELLE AL FUNGHI ✓	£11.95
TAGLIATELLE PASTA WITH WILD MUSHROOMS IN A CREAM SAUCE	
TAGLIATELLE BOLOGNESE	£12.95
TAGLIATELLE PASTA WITH HOMEMADE BOLOGNESE SAUCE AND FRESH BASIL	
TAGLIATELLE POLPETTE	£13.55
TAGLIATELLE PASTA WITH HOMEMADE BEEF MEATBALLS, IN A TOMATO SAUCE	

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✓ VEGETARIAN GF GLUTEN FREE N CONTAINS NUTS

CONTORNI E INSALATA (SALADS & SIDES)

INSALATA DELLA CASA ✓ ✎	£3.50	PURE DI PATATE ✓ ✎	£3.50
MIXED HOUSE SALAD		MAMA'S MASH	
INSALATA DI RUCOLA ✓ ✎	£3.50	PISELLI CON GUANCIALE	£3.50
ROCKET, CHERRY TOMATOES & PARMESAN SHAVINGS		GARDEN PEAS WITH GUANCIALE & CREAM	
INSALATA DI POMODORO ✓ ✎	£3.70	PATATE ARROSTO ✓	£3.50
TOMATO & ONION SALAD		ROSEMARY ROAST POTATOES WITH PARMESAN	
BROCCOLI ✓ ✎	£3.75	PATATINE FRITTE ✓	£3.00
BROCCOLI SAUTEED WITH TOASTED ALMONDS & FRESH CHILLI		MORRIS PIPER CHIPS	
FUNGHI ✓	£3.00	VERDURE AL MIELE ✓	£3.80
PAN FRIED MUSHROOMS WITH TOASTED BREADCRUMBS		HONEY ROASTED ROOT VEGETABLES	
SPINACI ✓ ✎ GF	£3.50	ZUCCHINI ✓	£3.50
WILD SPINACH, PAN FRIED WITH PINE NUTS & CHILLI		BATTERED COURGETTE FRIES	

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES AND SERVICE CHARGE GO TO THE TEAM THAT PREPARE AND SERVE YOUR MEAL AND DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.

DRINKS

SPARKLING AND CHAMPAGNE

	Glass	Carafe	Bottle
CA' DEL CONSOLE PROSECCO EXTRA DRY VENETO A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS.	£6.95	£29.95	£29.95
ROSE DE'SALICI BRUT ITALY A CHARMING PASTEL PINK COLOUR, AROMAS OF RED FRUIT AND PEARS.	£6.95	£30.95	£30.95
CHAMPAGNE DRAPPIER CARTE D'OR BRUT FRANCE A PINOT NOIR-BASED CHAMPAGNE OF STYLE AND FINESSE, CARTE D'OR OFFERS DELICATE AROMAS OF WHITE PEACH, QUINCE AND A TOUCH OF SPICE. THE DRY, ELEGANT PALATE SHOWS AN IMPRESSIVE DEGREE OF CONCENTRATION, ALONG WITH FINE BUBBLES AND A LONG, CRISP FINISH.	£8.95	£44.00	£44.00
CHAMPAGNE DRAPPIER ROSE BRUT FRANCE A BEAUTIFULLY BALANCED STYLE OF ROSE: ELEGANT YET FULL OF CHARACTER. PRETTY RED BERRY AROMAS.		£50.00	£50.00

WHITE WINE

	Glass	Carafe	Bottle
VILLA ROSSI TREBBIANO, RUBICONE EMILIA-ROMAGNA, ITALY CRISP, DRY AND FRUITY, WITH A DELICATE NUTTY AROMA. YOUNG AND FRESH.			£19.95
CHARDONNAY TERRE DEL NOCE VIGNETI DELLE DOLOMITI CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON AND WHITE PEACH; HARMONIOUS AND EASY-DRINKING.	S £4.25 L £5.95	£16.50	£19.95
FEUDO ARANCIO GRILLO SICILY TROPICAL NOTES OF MANGO AND PAPAYA COMBINE BEAUTIFULLY WITH HINTS OF JASMINE AND ACACIA FLOWERS.	S £4.50 L £6.20	£17.50	£22.95
GAVI DI GAVI LA MEIRANA, BRUNO BROGLIA PIEDMONT, (CORTESE) GREAT TEXTURE AND PRECISION, WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH AND DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI DI GAVI.			£32.50

CASTEL FIRMIAN SAUVIGNON BLANC, MEZZACORONA TRENINO-ALTO ADIGE A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER AND CURRANT LEAF LEADS TO A DRY, CITRUSY, BUT STILL QUITE ROUNDED PALATE.	S £4.75 L £6.35	£18.50	£23.95
FIANO, VISCONTI DELLA ROCCA PUGLIA RICHLY FRUITED YET STILL CRISP, THIS FLAVOURSOME FIANO HAS AROMAS OF APRICOT, DRIED APPLE AND MEDITERRANEAN HERBS, A ROUNDED MOUTH FEEL LIFTED BY CITRUS, AND A REFRESHING SAVOURY FINISH.			£19.95
PINOT GRIGIO TERRE DEL NOCE VIGNETI DELLE DOLOMITI ELEGANT, DRY PINOT GRIGIO WITH APPLE AND BANANA FRUIT AROMAS, FLORAL LIFT IN THE MOUTH, AND A CLEAN, CRISP FINISH.	S £4.95 L £5.95	£16.50	£21.95

REGALEALI BIANCO, TASCA SICILY, (CATARRATTO / INZOLIA / GRECANICO) DELICATELY FRUITY NOSE WITH APPLE, PEACH AND PINK GRAPEFRUIT NOTES.			£25.95
PECORINO, CONTRADA LUCE ABRUZZI SUCCULENT STONE FRUIT AND PEAR DROP FLAVOURS COMBINED WITH A SUBTLE MINERAL STREAK.			£22.95

ROSE WINE

	Glass	Carafe	Bottle
NINA PINOT GRIGIO ROSE VENETO WITH A DELICATE PALE PINK COLOUR AND AN ELEGANT NOSE OF ACACIA FLOWERS, THIS LIGHT-BODIED DRY ROSE IS DELIGHTFULLY REFRESHING.	S £4.75 L £5.60	£16.00	£20.95
ZINFANDEL BLUSH PUGLIA INVITING AROMAS OF REDCURRANTS AND ORANGE ZEST, FOLLOWED BY A CREAMY MEDIUM-DRY PALATE.	S £4.25 L £5.95	£16.50	£22.95

RED WINE

	Glass	Carafe	Bottle
VILLA ROSSI SANGIOVESE, RUBICONE EMILIA-ROMAGNA, ITALY A SMOOTH AND EASY-DRINKING RED WINE WITH A DELICATE AROMA AND FLAVOURS OF RED FRUITS.			£19.95
FEUDO ARANCIO SYRAH SICILY THIS BOLD AND SPICY SYRAH SHOWS LUSH NOTES OF WILD BERRIES, BLACK PEPPER AND THYME.	S £4.50 L £6.20	£17.50	£22.95
MERLOT TERRE DEL NOCE VIGNETI DELLE DOLOMITI SMOOTH, EASY-DRINKING MERLOT WITH PLUM AND RED CHERRY FRUIT, AND A HINT OF DARK CHOCOLATE ON THE FINISH.	S £4.25 L £5.95	£16.50	£19.95
MONTEPULCIANO D'ABRUZZO, FATTORIA LA VALENTINA ABRUZZI FIRST-CLASS PEPPERY MONTEPULCIANO, WITH ALL THE EXUBERANT FRUIT AND SPICY CHARACTER OF THE GRAPE, PLUS AN EXTRA DEGREE OF REFINEMENT FROM THIS EXCELLENT PRODUCER.			£30.50
NEPRICA, TORMARESCA PUGLIA, (NEGROAMARO / PRIMITIVO / CABERNET) RED FRUITS, BLACK CHERRY AND BLACKCURRANT ON THE NOSE. ON THE PALATE, THE SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF PRIMITIVO.	S £4.95 L £6.50	£19.50	£24.95
REGALEALI NERO D'AVOLA, TASCA SICILY NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA AND SAGE ON THE NOSE.	S £4.95 L £6.50	£19.50	£24.95
PRIMITIVO, VISCONTI DELLA ROCCA PUGLIA INTENSE, FRUITY PRIMITIVO FULL OF JAMMY PLUM FRUIT AND SAVOURY SPICE.			£19.95
SANTA CRISTINA CHIANTI SUPERIORE TUSCANY, (SANGIOVESE, MERLOT) A CLASSIC CHIANTI, OFFERING AROMAS OF RED BERRY FRUIT, WITH VANILLA AND FLORAL HINTS OF VIOLETS.			£29.95
CASTEL FIRMIAN PINOT NERO MEZZACORONA, ITALY AN EXPRESSIVE AND DELICIOUS PINOT NOIR, SHOWING TYPICAL CHARACTERS OF STRAWBERRY AND RED CHERRY, WITH SOME FLORAL COMPLEXITY. THE PALATE IS QUITE LIGHT IN BODY, WITH VIBRANT FRUIT BALANCED BY A SILKY MOUTHFEEL.			£29.95

Please note, our Small glass is 125ml, our Large glass is 175ml & our Carafe is 500ml.

DRAUGHT

	1/2 Pint	Schooner
BIRRA MORETTI	£3.45	£4.55
BIRRA PORETTI	£3.20	£4.15

BOTTLES

CORONA	£3.50
BECK'S	£3.50
BECK'S BLUE	£3.50
CAMPARI SODA	£3.50
PERONI GRAN RISERVA	£4.00
PERONI GLUTEN FREE	£4.50
ALHAMBRA RESERVA	£4.50
REKORDERLIG FRUIT CIDER	£4.95
ASPALL PREMIUM CYDER	£5.00

SOFT DRINKS

COKE / DIET COKE	£1.95
LEMONADE	£1.95
FEVER TREE TONIC & ASSORTED FLAVOURS INDIAN, MEDITERRANEAN, ELDERFLOWER, REFRESHINGLY LIGHT, GINGER BEER, GINGER ALE	£2.50
FRESH ORANGE JUICE	£2.95
EAGER APPLE JUICE	£2.25
EAGER CRANBERRY JUICE	£2.25
EAGER PINEAPPLE	£2.25
FROBISHERS TOMATO JUICE	£2.25
NATIA STILL (500ML)	£3.50
FERRARELLE SPARKLING (500ML)	£3.50
SAN PELLEGRINO LIMONATA, ARANCIA ROSSA	£2.95
APPLETISER	£2.50
RED BULL	£2.75
J2O FLAVOURS	£2.50

COCKTAILS

NEGRONI SBAGLIATO RED VERMOUTH, CAMPARI & PROSECCO	£7.00
BELLINI PEACH PURE, PEACH LIQUOR, CASSIS LIQUOR & PROSECCO	£5.50
COSMOPOLITAN CITRUS VODKA, CRANBERRY JUICE, LIME JUICE & SUGAR SYRUP	£7.00
PORN STAR MARTINI VANILLA VODKA, PASSION FRUIT LIQUOR, PINEAPPLE JUICE, SUGAR SYRUP & LIME JUICE	£8.50
MOJITO RUM, FRESH MINT, FRESH LIME & SUGAR SYRUP	£7.00
ESPRESSO MARTINI CARMEL VODKA, COFFEE LIQUOR, SINGLE ESPRESSO & SUGAR SYRUP	£7.50
APEROL SPRITZ APEROL, PROSECCO & SODA	£7.50
KIR ROYAL CRÈME DE CASSIS & PROSECCO	£8.50

GIN & TONICS

HOUSE GORDON'S, CORIANDER, PINK PEPPERCORNS WITH FEVER TREE INDIAN TONIC	£7.00
BASIL MALFY ORIGINAL, FRESH BASIL, MEDITERRANEAN TONIC	£7.50
AL LIMONE MALFY LEMON, MEDITERRANEAN TONIC, LEMON TWIST	£7.50
ARANCIO SOLE MALFY ORANGE, INDIAN TONIC, FIG'S AND ORANGE ZEST	£8.00
GIN ROSE MALFY PINK GRAPEFRUIT, ELDERFLOWER TONIC, GRAPEFRUIT SLICE	£8.00
CHEEKY MONKEY MONKEY 47, SAGE AND MEDITERRANEAN TONIC	£9.00
VERO ITALIANO MARCONI 46, MEDITERRANEAN TONIC AND RASPBERRIES	£9.00
IL MANTELLO TABAR GIN, INDIAN TONIC, BLUEBERRIES	£9.00

SPIRITS

VODKA	GIN
STOLI PREMIUM	GORDON'S
STOLICHNAYA VANILLA, SALTED CARMEL, CITRON	MALFY ORIGINAL
RUSSIAN STANDARD	MALFY FLAVORS
CIROC	TABAR
CIROC (FLAVOURS)	BOMBAY SAPPHIRE
TEQUILA	TANQUARAY
EL JIMADOR BIANCO	HAYMAN'S SLOE
EL JIMADOR REPOSADA	HENDRICKS
PATRON XO CAFÉ	MONKEY 47
RUM	MARCONI 46
MALIBU	MANCHESTER THREE RIVERS
BACARDI	LIQUEURS
HAVANA ESPECIAL	CAMPARI
HAVANA CLUB 7YO	APEROL
SAILOR JERRY SPICED	COINTREAU
APPLETON ESTATE	PIMM'S NO. 1
KRAKEN	ARCHER'S PEACH
WHISKEY	BAILEYS
FAMOUS GROUSE	TIA MARIA
JACK DANIEL'S	JÄGERMEISTER
JACK DANIEL'S HONEY	CHAMBORD
JAMESON	SOUTHERN COMFORT
NAKED	KWAI-FEH LYCHEE
MAKER'S MARK	PASSOA
LAPHROAIG 10YO	HOMEMADE LIMONCELLO
GLENFIDICH 12YO	ITALIAN LIQUEURS
BRANDY / COGNAC	GALIANO VANILLA
REMY MARTIN	FRANGELICO
VECCHIA ROMAGNA	AVERNA SICILIANO
COURVOISIER	MONTENEGRO AMARO
	POLI GRAPPA

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