

SUMMER SET MENU



SILVER

CIBO MANCHESTER

3 COURSES £75

PRIMI

BURRATA V

Creamy burrata with fresh peaches, wild rocket, roasted pistachio crumbs, honey and balsamic dressing..

TARTARE DI TONNO

Premium-grade tuna saku, hand-diced with spring onions, fresh chilli and avocado aioli, garnished with passion fruit pulp and bread crisps.

RAVIOLI ALLO STRACOTTO

Fresh egg pasta parcels filled with braised beef, served with a rich pulled beef ragù and creamy burrata garnish.

SECONDI

FILETTO AL TARTUFO

Charcoal-grilled prime beef fillet with truffle and Madeira sauce.

IPPOGLOSSO

Grilled halibut supreme with Champagne butter sauce and butternut squash and Parmesan purée.

MELANZANE RIPIENE CON QUINOA V

Garlic-roasted aubergine filled with quinoa risotto, mushrooms, cherry tomatoes, goat's cheese, lemon oil and lemon zest..

OPTIONAL SIDE DISHES £5 per person

Sharing bowls of sautéed potatoes and seasonal vegetables for the table.

DOLCI

TORTA AL FRUTTO DELLA PASSIONE

Passion fruit cheesecake.

BROWNIE GF

Warm double chocolate brownie served with vanilla gelato and chocolate sauce.

Full allergen menus are available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee that our dishes will be free from traces of these products; therefore, we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish, and duck dishes may contain bones.