

## SALADS

(SERVED WITH BREAD)

- ✓ Caprese** 15.00  
 Fior di latte mozzarella, fresh tomato, basil.
  - ✓ Green Salad** 13.00  
 Mixed greens, fresh tomato, carrots, cucumbers, Parmigiano Reggiano.
  - Spinacina** 18.00  
 Spinach, fresh tomato, fior di latte mozzarella, chicken, oregano, balsamic cream.
  - 🕒 La Mediterranean** 19.00  
 Mixed greens, tuna in olive oil, olives, fresh tomato, prawns, anchovies.
- ADD: Olives \$3, Artichokes \$4, Pancetta \$4, Prawns \$6, Grilled Chicken \$6.**

- ✓ San Marzano Tomato**
  - Spaghetti 17.00
  - Tagliatelle 19.00
  - Gnocchi 20.00

**Lasagna** 25.00  
 Classic handmade lasagna with ragu' (beef) sauce.

**Carbonara** 23.00  
 Traditional recipe from Lazio made with free range eggs, guanciale, and pecorino cheese.

**Gnocchi al Salmone** 25.00  
 Handmade gnocchi with wild caught smoked sockeye salmon, fresh tomatoes, mixed seasonal zucchini served in a creamy sauce.

## PASTA

BIBO HOMEMADE SAUCES

### Bolognese

- Spaghetti 20.00
- Tagliatelle 22.00
- Gnocchi 23.00

### ✓ Porcini Mushroom

- Spaghetti 22.00
- Tagliatelle 24.00
- Gnocchi 25.00

**🕒 Spaghetti alla Siciliana** 22.00  
 Spaghetti with tomato sauce, garlic, anchovies, cherry tomato, olives, capers, parsley, chili and bread crumbs.

**Tagliatelle ai Gamberi** 26.00  
 Handmade tagliatelle with garlic, prawns, lemon, cherry tomato and parsley.

**Penne all'Amatriciana** 22.00  
 Penne pasta with tomato sauce, pork cheek and Pecorino cheese.

**Gnocchi alla Tirolese** 25.00  
 Handmade gnocchi with speck DOP, gorgonzola, walnuts and cream.

**Fusilli al Tartufo** 25.00  
 Handmade fusilli with cream, porcini mushroom, truffle oil, Parmigiano Reggiano, sausage, parsley.

## PIZZA

- ✓ Margherita** 18.00  
 Tomato sauce, mozzarella, basil.
- Diavola** 20.00  
 Tomato sauce, mozzarella, spicy salami (ask for non-spicy).
- Tonno e Cipolle - white pizza** 21.00  
 Mozzarella, tuna in olive oil, red onion and parsley.
- Pancetta e Zola** 22.00  
 Tomato sauce, mozzarella, pancetta and gorgonzola cheese.
- Crudo - white pizza** 26.00  
 Cherry tomato, mozzarella, arugula, prosciutto, Parmigiano Reggiano.
- Contadina** 22.00  
 Tomato sauce, mozzarella, pancetta, red onions and zucchini.

**✓ Vegetarian** 24.00  
 Tomato sauce, mozzarella, artichokes, zucchini, mix pepper, basil.

**Prosciutto e funghi** 22.00  
 Tomato sauce, mozzarella, ham, mushroom.

**Meat Lover** 26.00  
 Tomato sauce, mozzarella, pancetta, spicy salami, sausage.

**🕒 Capricciosa** 26.00  
 Tomato sauce, mozzarella, mushroom, ham, olive, artichoke.

**✓ 4 Formaggi - white pizza** 23.00  
 Mozzarella, gorgonzola, scamorza, Parmigiano Reggiano.

**Seafood - white pizza** 26.00  
 Mozzarella, zucchini, cherry tomato, prawns and parsley.

**Montanara - white pizza** 28.00  
 Mozzarella, porcini mushroom, coppa Piacentina DOP, scamorza, truffle oil.

**Alpina - white pizza** 24.00  
 Mozzarella, radicchio, speck DOP and walnuts.

**Biancaneve** 14.00  
 Fior di Latte Mozzarella.  
**ADD YOUR FAVOURITE TOPPING.**

*Make your own Pizza*

| Topping        | 2.00        | Topping           | 4.00        |
|----------------|-------------|-------------------|-------------|
| Basil          |             | Artichokes        |             |
| Tomato sauce   |             | Pancetta          |             |
| Fresh Tomato   |             | Spicy salami      |             |
| Red Onion      |             | Gorgonzola        |             |
| Parsley        |             | Parmigiano        |             |
| Garlic         |             | Pork Sausage      |             |
| <b>Topping</b> | <b>3.00</b> | Anchovies         |             |
| Mix Pepper     |             | Scamorza          |             |
| Arugula        |             | <b>Topping</b>    | <b>6.00</b> |
| Olives         |             | Prosciutto        |             |
| Mushrooms      |             | Coppa DOP         |             |
| Zucchini       |             | Speck DOP         |             |
| Radicchio      |             | Chicken           |             |
| <b>Topping</b> | <b>4.00</b> | Prawns            |             |
| Mozzarella     |             | Porcini Mushrooms |             |
| Ham            |             | Tuna in olive oil |             |

## MEAT

- Tagliata di manzo (8oz)** 25.00  
 AAA beef ribeye served with mixed greens salad and grilled zucchini.
  - Scaloppina ai funghi porcini** 24.00  
 Sautéed pan seared chicken breast in a porcini mushrooms sauce served with spinach salad and sautéed carrots.
  - Meatballs - 5 pcs** 17.00  
 Housemade meatballs in a marinara sauce, topped with Parmigiano Reggiano and served with grilled bread.
- ADD: extra 1 pcs \$3**

## APPETIZERS

- Tagliere di salumi e formaggi** 26.00  
 Wood platter of selected premium italian cured meats and cheeses. Served with focaccia.
- 🕒 Olive miste** 6.00  
 Mix of olives.
- Chicken Wings - 8 pcs** 12.00  
 seasoned chicken wings with basil, mint, parsley, lemon juice, chilli flakes and marinara sauce to dip
- ✓ Bruschetta** 10.00  
 Toasted homemade bread with tomato, garlic and basil.
- Soup of the Day** 6.00  
 Ask your server for the soup of the day.

## SIDES

- Pane** 4.00  
 BiBo baked bread.
- Focaccia** 7.00  
 BiBo baked flat bread.

## DESSERT

- Tiramisù classic** 10.00  
 Italian Savoirdi soaked in espresso, mascarpone and cocoa powder.
- Panna Cotta** 9.00  
 Classic Italian panna cotta with vanilla beans served chilled & topped with wild berries sauce, Nutella sauce or Caramel.
- Chocolate Pizza** 18.00  
 Pizza smothered with melted Nutella Cream and topped with strawberries.

✓ Vegetarian dish

🕒 Olives may contain pits

Please inform your server if a person in your party has a food allergy - all parties of 6 people or more are subjected to 15% Auto-Gratuity

GF: ask to your server for gluten friendly option. ADD \$2