



Booking Form

Please check availability prior to completing this form – we will gladly make a provisional booking and hold this for 14 days.

Contact Name: _____

Company Name: _____

Address: _____

Tel No (Business): _____

Tel No (Residence): _____

Date of Booking: _____

Time of Booking: _____

No of Persons: _____

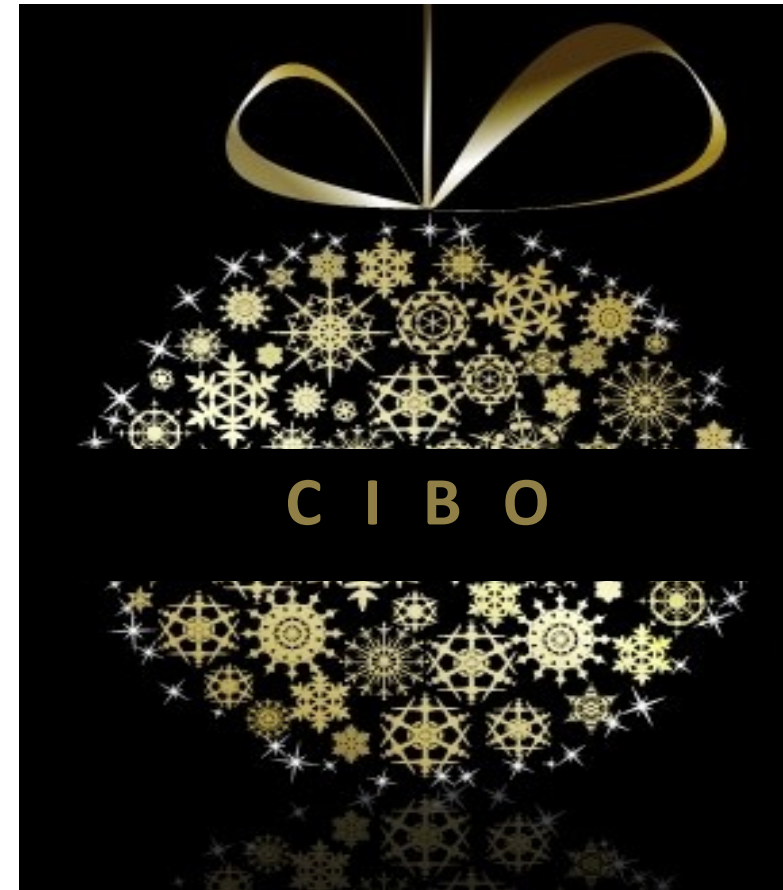
Menu Choice: _____

Drinks Package: _____

Deposit Enclosed: _____

** Please return this booking form with £5.00 per person deposit to :*

Cibo Restaurant
1 Southroad End. Milton Bridge. EH26 0NX



Eat Drink & Be Merry

CHRISTMAS MENUS

Cibo Restaurant
1 Southroad End. Milton Bridge. EH26 0NX
Telephone: 01968 676 676

CHRISTMAS LUNCH MENU £16.95

STARTERS

ZUPPA DEL GIORNO (V)
SOUP OF THE DAY

INVOLTINI DI SALMONE ALLA BABBO
Roulade smoked salmon stuffed with
peanuts, Philadelphia cheese,
dill and a hint of honey

BRUSCHETTA TALEGGIO E PORCINI (V)
Toasted bread topped with taleggio
cheese and sautéed porcini mushrooms

MELANZANE BECCAFICO
Aubergine stuffed with mince and mixed
herbs served in a rich tomato sauce

CARPACCIO DI BRESAOLA
Slices of Bresaola meat topped with
orange, fennel and parmesan shavings



MAIN COURSE

SUPREMA DI POLLO CIBO
*Chicken breast stuffed with haggis, olives and
sun-dried tomatoes, cooked in a white wine sauce*
Served with seasonal vegetable & potatoes

MERLUZZO ALLA GHIOTTA
*Fillet of haddock cooked with potatoes, capers,
olives and tomato sauce*

LASAGNA ALLA LIGURE (V)
*Home-made Lasagna filled with mozzarella
cheese, bechamel sauce and basil pesto.*

RISOTTO RADICCHIO E GORGONZOLA (V)
*Arborio rice cooked with radicchio and
gorgonzola cheese*

PIZZA BISMARCK
*Pizza topped with tomato, mozzarella cheese,
eggs and crispy bacon*

.....
Gluten free options are always available
.....

DESSERTS

Vanilla Panna Cotta with strawberries and limoncello

Tiramisu. Powerful layers of coffee and amaretto soaked sponge, and a rich
mascarpone cream, dusted with dark chocolate

Gelato Misto: mixed Italian Ice cream

CHRISTMAS DINNER MENU £27.95

STARTERS

ANTIPASTO NATALE
*Marinated grilled courgettes served with
prawns and Marie-Rose sauce*

ZUPPA DEL GIORNO (V)
Soup of the Day

ZUCCA E ALICI
*Sweet and sour pumpkin slices with
marinated anchovies*

BRUSCHETTA TALEGGIO E PORCINI
*Toasted bread topped with taleggio cheese
and sauteed porcini mushrooms*

INVOLTINI DI BRESAOLA
*Bresaola roulade stuffed with Philadelphia
cheese, dill, hint of honey ,topped with
parmesan shavings*



MAIN COURSE

SCALOPPINA DI TACCHINO
*Pan-fried turkey escalopes with pancetta, peas
and cream. seasonal vegetables & potatoes*

AGNELLO ALLA MENTA
Roast lamb & mint sauce
Served with seasonal vegetables and potatoes

SPIGOLA IN CROSTA DI PATATE
Fillet of seabass baked in a potato crust
Served with seasonal vegetables and potatoes

RISOTTO CARCIOFI E GAMBERONI
Arborio rice with artichokes and king prawns

TORTELLONI AGLI ASPARAGI
*Fresh pasta stuffed with cheese and asparagus
with cream of smoked salmon and tomato sauce*

Pizza Bismark
*Pizza topped with tomato, mozzarella cheese,
eggs and crispy bacon*

.....
Gluten free options are always available
.....

DESSERTS

Vanilla Panna Cotta with strawberries and limoncello

Tiramisu. Powerful layers of coffee and amaretto soaked sponge, and a rich
mascarpone cream, dusted with dark chocolate

Panettone al Forno
Oven baked panettone and brandy custard, served with vanilla Ice cream

Gelato Misto: mixed Italian Ice cream