

cibo menu

cibo full breakfast – £7.15

local bacon and sausage, gammon hash, grilled tomato, mushrooms, free range egg, homemade toasted bread.

vegetarian (v) – £6.15

grilled tomatoes, mushrooms, sautéed potatoes, free range egg, homemade toasted bread

if you order your cibo or vegetarian breakfast before 11.30am it comes with a complimentary regular size tea or coffee.

eggs benedict – £7.15

homemade toasted breakfast muffins topped with home cooked gammon ham, poached free range eggs and finished with hollandaise sauce

eggs florentine (v) £7.15

homemade toasted breakfast muffins topped with wilted spinach, poached free range eggs and finished with hollandaise sauce

continental style breakfast – £6.15

cheese, ham, tomato, boiled egg, butter, your choice of jam, honey or marmalade and homemade toasted bread

smoked mackerel pate – £5.15

served with toast and salad garnish

herbed sauteed mushrooms – £5.15

with sliced tomato on toast (vegan)

bacon sandwich – £4.20

sausage sandwich – £4.20

add an egg – £1.00

additional breakfast items: – £1.00

blackpudding, fried bread or any other breakfast item

free range eggs (v) – £4.20

two scrambled, poached, fried or boiled with homemade toasted bread

toast (v) – £2.05 (served until 11am)

2 slices of homemade toasted bread with butter

with homemade jam, marmalade or local honey – £2.25

extra thick – £2.40 (with jam, marmalade or honey – £2.80)

soup of the day – £4.35

served with homemade bread

sandwich selection

served on homemade bread

cibo club – £6.65

chicken, pancetta, salami milano and cheese with lettuce, tomato and mayonnaise served on toasted ciabatta

home cooked gammon – £5.95

with wholegrain mustard

cheddar cheese (v) – £5.95

free range egg (v) – £5.65

with mayonnaise and rocket

poached salmon and cucumber – £5.95

all sandwiches served on your choice of white or wholemeal homemade bread

our most popular dish....

welsh rarebit (v)– £6.35

our own recipe, served with chutney and salad garnish

add a slice of gammon – £6.95

sicilian style paninis served on homemade brioche

italian classic mozzarella, tomato and basil – £5.95

home cooked ham & cheddar £5.95

brie & bacon – £5.95

brie & red onion – £5.95

cheddar cheese and tomato (v) – £5.95

sun dried tomato, pepper and rocket (v) – £5.65

all of the grilled sandwiches are served with coleslaw and salad garnish

main courses

cibo house burger £9.10

prime beef & chorizo burger topped with smoked bacon, blue cheese, tomato, leaves served on a home made brioche bun with coleslaw on the side

italian burger – £9.10

chargrilled chicken topped with mozzarella, tomato, leaves & pesto sauce served on a homemade brioche bun with coleslaw on the side

chicken and pasta – £10.45

in homemade pesto sauce

cold homecooked gammon (gf) – £9.95

with sauted potatoes,egg and grilled tomato

penne pasta(v) (vegan) – £9.25

with tomato & basil

oven baked halloumi cheese(v) (gf) – £8.95

wrapped in grilled aubergine with a tomato ragu sauce

(all pasta dishes are available gluten free)

children's menu

sausage sandwich – £2.15

bacon sandwich – £2.15

scrambled egg or poached egg on toast – £2.15

boiled egg and toasted soldiers – £2.15

ham, cheese, egg or jam sandwich – £2.05

mini breakfast – £4.00

sausage,bacon,egg & toast

pasta with cheese (v) – £3.05

pasta meal deal -(v) £3.85

penne pasta in ragu sauce with cheese, a soft drink and a piece of fruit

salads

chicken and smoked bacon caesar salad £9.95

served with homemade croutons (gf available)

feta salad with olives (v) (gf) £8.95

with mixed leaves, tomato, cucumber, onion and balsamic dressing

poached salmon salad (gf) £9.95

poached and flaked salmon fillet with mixed leaves, tomato, cucumber, onion, free range boiled egg and vinaigrette dressing

we can make up any salad of your choice if we have the ingredients available

side orders

garlic and herb bread – £3.25

with cheese £3.75

homemade coleslaw pot – (gf) £1.75

homemade bread – £1.95

with oils & vinegar – £2.95

sautéed potatoes – (gf) £2.95

herbed, spiced , plain or spiced bravas

notes

all of our dishes are prepared and cooked on the premises by award winning chefs.

check our sample menu for our current selection of traditional and italian inspired dishes.

we use local suppliers from flintshire and the surrounding area and seasonal ingredients wherever possible – as such, the menu you see does change and should only be used as a guide.

catering for all tastes is essential to us – we have a good selection of vegetarian and vegan dishes available and, as we cook from scratch, we can alter any dish to suit. gluten-free dishes are always available.

we are fully licensed and a great place to eat and drink in mold.

booking recommended