

# Babbo

## Starters

*Burrata Pugliese, heritage tomatoes, cucumber, croutons & basil oil (v) 10.50*

*Summer black Truffle arancini, green apple & aubergine purée (v) 11*

*Tempura King prawns, yogurt, mint & guanciale 12*

*Babbo's Parmigiana (v) 12*

*Grilled squid, prawns, mussels & potato velouté 13*

*Beef fillet carpaccio, avocado, baby gem salad & 24 months aged  
Parmesan shavings 13*

*Tagliere di salumi (Mortadella di Bologna, Culatello ham & salami) 15*

## Salads

*Quinoa, strawberry, celery, melon, hazelnut & yogurt (v) 7*

*Avocado, cucumber & Sakura cress (v) 7*

*Beetroot, goat cheese, honey & hazelnuts (v) 7*

*Chicken breast or king prawns with Parmesan, lettuce,  
aged balsamic vinegar & tuna sauce 12*

## Pizzette

*Margherita (v) 7*

*Four cheese (v) 8.50*

*Bianca (burrata cheese, confit tomato & wild rocket) (v) 8.50*

*Summer Black Truffle (v) 9*

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## Pasta

*Potato gnocchi, tomatoes & Mozzarella di Bufala (v) 16*

*Risotto Carnaroli, mussels, plankton powder & lime zest 18*

*Tagliatelle all'uovo & summer black truffle (v) 19*

*Gragnano spaghetti, basil pesto, king prawns & Stracciatella cheese 19*

*Tagliatelle all'uovo, veal sausages, Pecorino cheese & beef jus 19.50*

*Tagliolini all'uovo, lobster & bisque sauce 25*

## Main Courses

*Pan fried cod, ragu di mare & summer vegetables 26*

*Grilled Tuna fillet, fregola & Sicilian caponata 26*

*Salt baked whole seabass served with spinach & rosemary roast potatoes 35*

*Veal lemon Scallopini, green beans & roasted potatoes 26*

*Veal Milanese, crunchy salad & balsamic mustard sauce 28*

*Rib-Eye steak, spinach, beetroot & sour cream 30*

## Sides

*Sauteed Spinach (v) 6, Roasted rosemary potatoes (v) 5,  
Summer vegetables (v) 5, Broccoli with chilli & garlic oil (v) 5*