

Babbo

Starters

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

Tempura King prawns, mint yogurt & lardo di colonnata 12

Babbo's Parmigiana (v) 12

Cod croquettes with Stracchino cheese, pea velouté & ham 13

Fried squid, prawn, courgette & tartare sauce 13

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

Autumn black Truffle arancini, green apple & aubergine purée (v) 13.5

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

Salads

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

Autumn Black Truffle (v) 12

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Pasta

*Gragnano spaghettoni with mussels, 40 months old
Pecorino sardo 17*

Babbo's lasagna 18

Risotto Carnaroli with Girolle mushrooms & goat cheese (v) 19

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

Potato gnocchi with wild boar ragu 20

Tagliatelle all'uovo & autumn black truffle (v) 25

Tagliolini all'uovo, lobster & bisque sauce 25

Main Courses

Grilled squid, prawns, mussels & potato velouté 22

Pan fried cod, ragu di mare & vegetables 24

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

Venison fillet, spinach, beetroot & sour cream 30

Sides

*Sauteed Spinach (v) 6, Roasted potatoes (v) 5,
Wild cicory (v) 6, Tenderstem broccoli with chilli & garlic oil (v) 7*