



## Starters

Burrata Pugliese, heritage tomatoes, cucumber, croutons & basil oil (v) 12

Tempura King prawns, mint yogurt & lardo di colonnata 13.5

Babbo's Parmigiana (v) 12

Cod croquettes with Stracchino cheese, pea velouté & ham 13

Fried squid, prawn, courgette & tartare sauce 14.5

Beef fillet carpaccio, mustard dressing, hazelnut, celery, 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

Broadbeans velouté, Octopus, chard & flavored toasted bread 13

## Pasta

Tagliolini all'uovo Cacio & Pepe, crispy Artichokes 18

Babbo's lasagna 18

Gnocchi with seasonal mushrooms, goat cheese & celery (v) 19

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

Pappardelle all'uovo with wild boar ragu 20

Ravioli ricotta & spinach, sage, autumn black truffle (v) 25

Tonnarelli all'uovo, lobster & bisque sauce 25

Saffron risotto with beef jus 18

## 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

Seasonal mushroom (v) 10

Autumn black truffle (v) 12

## Main Dishes

Pan fried cod, butternut squash, black truffle, mushroom & hazelnut crust 27

Seared salmon, artichoke puree, salted chard & crispy artichokes 25

Salt baked whole sea bass served with spinach & rosemary roast potatoes 35

Veal lemon Scallopini, broccoli & roasted potatoes 26

Veal Milanese, crunchy salad 28

Venison fillet, spinach, beetroot & sour cream 30

Harissa charcoal spatchcock with seasonal vegetables 22

## Sides

Sauteed Spinach (v) 6, Roasted potatoes (v) 5,

Tenderstem broccoli with chilli & garlic oil (v) 7