



Starters

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

Babbo's Parmigiana (v) 12

Seared veal meatballs, tomato sauce, Buffalo mozzarella, parmesan & basil 12

Truffle arancini, green apple & aubergine purée (v) 12.5

Cod croquettes & Stracchino cheese, pea velouté & ham 13

Tempura King prawns, mint yogurt & lardo di colonnata 13.5

Beef fillet tartare, egg, mustard, aged parmesan 15.5

Fried squid, prawn, courgette & tartare sauce 14.5

Pasta

Babbo's lasagna 17

Troccoli, seared octopus & borlotti bean velouté 18

Fusilloni Gragnano, basil pesto, prawns & lemon zest 18

Tagliatelle all'uovo, veal sausage, Cacioricotta cheese & beef jus 18

Orecchiette, meatballs, tomato sauce & ricotta 18

Potato gnocchi Sorrentina, Buffalo mozzarella, tomato & oregano 18.5

Risotto Carnaroli, cacio e pepe (v) 19

Tagliatelle, spring beans & black truffle (v) 19.5

Tonnarelli all'uovo, lobster & bisque sauce, tarragon 27

Salads

Avocado, cucumber & Sakura cress (v) 7

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

Pizzette

Marinara (tomato, capers, taggiasca olives) (v) 6

Margherita (v) 7

Burrata, basil pesto, tomato confit (v) 8

Four cheese (lardo di colonnata) 8.5

Black truffle (v) 13

Main Dishes

Seared cod, tomato crust, olives & broad bean velouté 23

Harissa spatchcock chicken, Sicilian caponata, parma ham, fregola & jalapeño 26

Veal Milanese, crunchy salad, tartare sauce 28

Veal rib-eye scallopini, mashed potato & broccoli 30

Grilled tuna sashimi with brick pastry crusted seasonal vegetables 30

Seared beef fillet, sour cream, potato mille-feuille, beetroot purée & egg 30

Salt baked whole wild sea bass (800g) 40

Sides

Roasted potatoes (v) 5

Sautéed spinach (v) 6

Sautéed green beans with almond flakes (v) 6

Tempura Courgette (v) 6

Tenderstem broccoli with chilli & garlic oil (v) 7