

APERITIVI

CESTINO DI PANE
Selection of sourdough bread, mini rye rolls, house focaccia plain & tomato
5

**OLIVE NOCELLARA
E PARMIGIANO REGGIANO**
Green olives with chunks of aged parmesan
7

STRACCETTI DI POLLO
Crispy chicken and spicy tomato n'duja sauce
9

MINI BABBO BURGER
Two per portion
Beef burger, house pickle, spicy mayo, soft cheese
13

BABBO'S PIZZETTE

**MARINARA
E BUFALA**
Tomato sauce, buffalo mozzarella & basil pesto
11

TRUFFLE
Mozzarella & burrata with winter black truffle
18

BABBO-AMO
Mozzarella, n'duja, caramelised onion, courgette and grated aged parmesan
13

ANTIPASTI

BURRATA PUGLIESE
Burrata from Puglia, served with heritage tomatoes & cucumber, sourdough bread croutons
13

BABBO PARMIGIANA
Sliced aubergine layered with tomato sauce, buffalo mozzarella & parmesan cheese
14

ARANCINI AL TARTUFO NERO
Hand rolled rice balls, charred aubergine purée and grated winter black truffle
18

POLPO, FAVE E CICORIA SELVATICA
Seared octopus tail served with broad beans velouté, wild chicory and rosemary crispy bread
13

TARTARA DI SALMONE
Marinated Scottish salmon, mediterranean condiments, rice cracker, celeriac dressing
16

FRITTURA
Baby squid with battered prawns, crispy kale and house tartare sauce
15

GAMBERONI CON POLENTA
Seared king prawn tails flambe in tequila, garlic butter sauce & capers, grilled polenta, fresh salad
14

**TAGLIERE DI SALUMI
E FORMAGGI, MISTI ITALIANI**
Selection of the finest italian cured meats, cheese and house pickle
20

CARPACCIO DI MANZO
Thinly sliced beef fillet, mustard dressing, pantelleria capers, aged parmesan and rocket
16

BABBO MEATBALLS
Veal meatballs cooked in a fresh tomato sauce and basil
13.5

VITELLO TONNATO
Veal carpaccio served with tuna & caper sauce, bitter salad & toasted hazelnut
15

PASTA & RISOTTO

**RISOTTO ZAFFERANO
E BRASATO DI MANZO**
Saffron risotto served with beef tender and gremolata sauce
18

**CAPELLI D'ANGELO
AL TARTUFO NERO**
Angel hair pasta tossed in emulsion butter & sage sauce with shaved black truffle
28

PAPPARDELLE AI FUNGHI DI STAGIONE
Pappardelle pasta with wild mushroom ragout & pea shoots cress
20

CONCHIGLIE AL PESTO PUGLIESE
Conchiglie, spinach and basil pesto, marinated courgettes
16

**SPAGHETTONI CON VONGOLE
VERACI E DATTERINO**
Spaghettoni gragnano cooked in fish broth, clams, datterini tomatoes
22

BABBO LASAGNE
8hrs slow cooked beef ragout, layered on spinach pasta sheets, bechamel sauce and aged parmesan
16

TONNARELLI POLPO E FAGIOLI
Homemade tonarelli pasta served with octopus and cannellini beans ragout
17

LINGUINE ALL'ASTICE
Linguine gragnano cooked in rich langoustine broth, cognac flambeed lobster, fresh herbs, garlic and chilli oil
32

TAGLIATELLE AL RAGÙ DI VITELLO
Homemade tagliatelle pasta served with braised veal ragout, beef jus and aged pecorino romano cheese
18

SECONDI PIATTI

BRANZINO AL SALE
1kg, ideal for two
Salt baked whole atlantic sea bass
48

MERLUZZO IN CROSTA D'ERBE
Seared cod fillet in herb crust, escarola salad & taggiasche olives, bell pepper sauce
23

ORATA ALLA PLANCHA
Fillet of seabream with italian vegetable ragout, parsley sauce
26

SALMONE SCOTTATO
Seared Scottish salmon, barley and lentil risotto, baby spinach
26

**GUANCIA DI MANZO
AL VINO ROSSO**
12hrs slow cooked ox cheeks glazed with beef jus, braised cabbage, cumin, autumn squash
31

**COTOLETTA DI VITELLO
ALLA MILANESE**
Pan fried veal rib-eye in clarified butter served with fresh salad
30

**PICCATA DI VITELLO
AL LIMONE**
Veal fillet lemon escalope served with artichoke and mash potato
25

**FROM THE GRILL &
A CHOICE OF SIDE**

COSTATA DI MANZO
Grilled and roasted scotch angus aberdeen beef ribeye on the bone (500g, ideal to share)
45

POLLETTO ALLA GRIGLIA
Grilled spatchcock baby chicken marinated in spices, charred lemon
22

COSTOLETTE D'AGNELLO
Grilled lamb cutlets
30

CONTORNI E INSALATA

ZUCCHINI FRITTE
Fried courgettes
7

PATATE AL FORNO
Roasted potatoes & rosemary
7

FUNGHI MISTI
Sautéed wild mushrooms
10

**BROCCOLI CON AGLIO
E PEPERONCINO**
Broccoli with garlic & chilli
8

BABBO QUINOA
Black quinoa salad with beetroots & nouvelle potatoes, pumpkin seeds, lemon dill dressing
13

AVOCADO E CETRIOLI
Avocado, cucumber & tomato salad
9

PRAWNS OR CHICKEN
Baby gem lettuce, avocado, barley, pomegranate, aged parmesan & mustard balsamic dressing
15

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.