

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

POLLO CROCCANTE

Crispy chicken & spicy tomato n'duja sauce
9

MINI BABBO BURGER

Beef burger, house pickle, spicy mayo, soft cheese (2)
13

ARANCINI AL TARTUFO NERO v

Hand rolled rice balls, autumn squash purée & grated winter black truffle (3)
15

BABBO'S PIZZETTE

MARINARA E BUFALA v

Tomato sauce, buffalo mozzarella & basil pesto
12

TRUFFLE v

Mozzarella & burrata with winter black truffle
17

BABBO-AMO

Mozzarella, n'duja, caramelised onion, courgette & grated aged parmesan
14

FOREST

Mozzarella, wild mushrooms, veal carpaccio, tomato confit, buffalo ricotta, parmesan shaved
15

ANTIPASTI

BURRATA & CAPONATINA v

Burrata from Puglia, served with warm ratatouille vegetables, basil sauce & Carasau bread
14

BABBO PARMIGIANA v

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

ZUPPA DEL GIORNO v

13

POLPO, FAVE E CICORIA SELVATICA

Seared octopus tentacles served with broad beans velouté, wild chicory & rosemary crispy bread
14

TARTAR DI SALMONE

Marinated Faroe Island salmon, Mediterranean condiments, rice crackers, celeriac & green apple dressing
16

CALAMARI & GAMBERI

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

GAMBERONI CON POLENTA

Seared king prawn flambé with white wine, garlic butter sauce & capers, grilled polenta, fresh salad
14

TAGLIERE DI SALUMI E FORMAGGI, ITALIANI

Selection of the finest Italian cured meats, cheese & house pickle
20

CARPACCIO DI MANZO

Thinly sliced beef fillet, mustard dressing, pantelleria capers, aged parmesan, rocket & radicchio salad
16

BABBO MEATBALLS

Meatballs cooked in a fresh tomato sauce & basil
14

VITELLO TONNATO

Veal carpaccio served with tuna & capers mayo, salad, toasted hazelnut and veal sauce
15

PRIMI & RISOTTO

RISOTTO ZAFFERANO E BRASATO DI MANZO

Saffron risotto served with beef tender & gremolata sauce
18

CAPELLI D'ANGELO AL TARTUFO NERO v

Angel hair pasta tossed in emulsion butter & sage sauce with shaved black truffle
28

FUSILLONI AI FUNGHI DI STAGIONE

Fusilloni pasta with wild mushroom ragout, crumble brioche bread, beef sauce & aged parmesan
20

CONCHIGLIE, BASILICO & STRACCIATELLA v

Conchiglie, baby spinach & basil sauce marinated courgettes, stracciatella cheese & confit tomato
16

LINGUINE CON VONGOLE VERACI E POMODORI DATTERINO

Linguine, clams, cherry tomatoes, garlic oil, fresh herbs
22

BABBO LASAGNE

8hrs slow cooked beef ragout, layered on spinach pasta sheets, bechamel sauce & aged parmesan
17

TONNARELLI POLPO E FAGIOLI

Homemade tonarelli pasta served with octopus and cannellini beans ragout
17

LINGUINE ALL'ASTICE

Linguine, lobster, bisque sauce, chilli & garlic oil
32

TAGLIATELLE AL RAGU BIANCO DI VITELLO

Homemade tagliatelle pasta served with braised white veal ragout, veal sauce infused with rosemary & pecorino romano cheese
18

PESCE

BRANZINO AL SALE

Ideal to share
Salt baked whole Atlantic sea bass
48

MERLUZZO IN PADELLA

Seared cod fillet, with Italian vegetables ragout, clams & parsley sauce
25

SALMONE SCOTTATO

Seared Faroe Islands salmon, barley & lentil risotto, baby spinach, split leek sauce
26

CARNE

GUANCIA DI MANZO AL VINO ROSSO

12hrs slow cooked ox cheeks glazed with beef jus, baby chard, cumin, autumn squash
30

COSTATA DI VITELLO ALLA MILANESE

Veal chop Milanese & crunchy salad
29

PICCATA DI VITELLO AL LIMONE

Veal fillet lemon escalope served with artichoke & mashed potato
25

ALLA GRIGLIA

CHOICE OF SIDE

COSTATA DI MANZO

Angus aubertine grilled beef rib-eye on the bone, forest vegetables & salsa verde
48

POLLETTO ALLA GRIGLIA

Grilled spatchcock baby chicken marinated in spices, charred lemon & red pepper sauce
22

COSTOLETTE D'AGNELLO

Grilled lamb cutlets, sautéed chicory, torched artichoke, lamb sauce (5)
30

CONTORNI E INSALATA

ZUCCHINI FRITTE v

Fried courgettes & dipping yogurt sauce
7

PATATE AL FORNO v

Roasted potatoes & rosemary
7

FUNGHI MISTI v

Sautéed wild mushrooms
10

BROCCOLI CON AGLIO E PEPERONCINO v

Broccoli with garlic & chilli
8

BABBO QUINOA v

Black quinoa salad with beetroots & novelle potatoes, hazelnut, avocado sauce & lemon dill dressing
13

AVOCADO E CETRIOLI v

Avocado, cucumber & tomato salad
12

INSALATA DI POLLO E GAMBERI

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