

Babbo

LUNCH MENU

TWO COURSES £25 PER PERSON
THREE COURSES £32 PER PERSON

MONDAY TO FRIDAY | 12:00-15:00

APERITIVI

CESTINO DI PANE v
Selection of bread
6

**OLIVE NOCELLARA E
PARMIGIANO REGGIANO v**
Green olives, chunks of parmesan
8

ZUCCHINE FRITTE v
Fried courgette, yoghurt
12

STARTERS

BURRATA v
Burrata from Puglia,
heritage tomato, sourdough croutons,
basil dressing

SCOTTISH SALMON
Beetroot, orange, fennel,
rye bread

VITELLO TONNATO
Veal carpaccio, tuna & capers mayo,
toasted hazelnut, veal jus

MINI BABBO BURGER
Beef burger, house
pickle, spicy mayo,
caciocavallo

AVOCADO SALAD v
Cherry tomatoes, fennel,
pickled cucumber, lemon dressing

3-STYLE ARTICHOKE SALAD v
Charred artichoke, green beans, pickled
onion, artichoke & lemon dressing

CHICKEN SALAD
Chicken breast, baby gem lettuce,
sourdough croutons, parmesan,
house mustard dressing

MAINS

**TONNARELLI CON ACCIUGHE
DEL CANTABRICO**
Anchovies, butter, lemon zest

CASARECCE BASIL PESTO v
Green peas, basil & courgette sauce,
baby spinach

SPAGHETTI MEATBALLS
Tomato sauce,
basil, parmesan

TRUFFLE PIZZA v
Mozzarella, burrata,
black truffle
(£8 supplement)

GRILLED SEABASS
Spring vegetables, citrus
dressing

CHICKEN MILANESE
Pan-fried chicken breast

ANGUS SIRLOIN
250g
(£12 supplement)

SIDES

SPINACI v
Sautéed baby spinach
8

PATATE AL FORNO v
Roasted potatoes,
rosemary
8

PURÉ DI PATATE v
Mashed potato
8

**BROCCOLI CON AGLIO
E PEPERONCINO v**
Broccoli, garlic, chilli
8

SEASONAL GREENS v
Leaf salad
8

DESSERTS

PICCOLA PASTICCERIA
Chef's selection

**STRAWBERRY &
VANILLA PANNA COTTA**
Pistachio ice cream

ICE CREAM & SORBET
Chef's selection

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.