

APERITIVI

CESTINO DI PANE v
Selection of sourdough
bread and focaccia
Pugliese
7

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

ZUCCHINE FRITTE v
Fried courgette, yoghurt
sauce
12

MINI BABBO BURGERS
Beef burger, house pickle,
spicy mayo, cheddar cheese
15

ARANCINI AL TARTUFO NERO v
Hand-rolled rice balls,
aubergine purée, seasonal truffle
17

ANTIPASTI

BURRATA v
Burrata from Puglia, heritage
tomato, Taggiasche olives,
sourdough croutons, basil pesto
16

TARTARE DI TONNO
Bluefin tuna, celeriac & coconut
dressing, crispy flat bread
22

COCKTAIL DI GAMBERI
Poached prawns, spicy house Marie
Rose sauce, cucumber, baby gem
20

BABBO MEATBALLS
Veal meatballs, tomato
sauce, mozzarella, basil
16

CARPACCIO DI MANZO
Thinly sliced beef filet, mustard
dressing, capers, parmesan, crispy salad
20

BABBO PARMIGIANA v
Aubergine, tomato sauce,
buffalo mozzarella, parmesan
17

CALAMARI FRITTI
Fried squid, Padron peppers,
house tartare, puffed quinoa
18

VITELLO TONNATO
Veal carpaccio, tuna & capers mayo,
toasted hazelnuts, baby gem, veal jus
18

CULATELLO
Prosciutto Culatello from Parma,
cantaloupe melon
26

BRESAOLA
Air-dried Tuscan Bresaola,
gherkin, rocket, parmesan,
carasau bread
26

INSALATA

AVOCADO & QUINOA v
Avocado, black & red quinoa, cherry
tomato, yoghurt, lemon dressing
14

SONS SALAD v
Baby gem lettuce,
mustard & dill dressing
11

CARCIOFO IN 3 CONSISTENZE v
Charred, pickled and crispy artichoke, green
beans, onions, parmesan, lemon dressing
17

INSALATA DI POLLO
Chicken breast, baby gem lettuce, sourdough
croutons, parmesan, pomegranate, mustard dressing
18

BABBO'S PIZZETTA

MARGHERITA v
Tomato sauce, mozzarella,
fresh basil
15
pepperoni supplement 5

TARTUFO & FUNGHI v
Mozzarella, stracciatella,
seasonal truffle, wild
mushrooms
20

BABBO-AMO v
Mozzarella, grilled
courgette, parmigiano
17

THE BOSS
Mozzarella, mortadella
Bologna, basil pesto,
burrata, pistachio crumble
20

PARADISE
Tomato sauce, mozzarella,
Bresaola, rocket, parmesan,
Ewe's ricotta, aubergine
18

PRIMI & RISOTTO

**CAPELLI D'ANGELO AL
TARTUFO NERO v**
Angel hair pasta, butter,
sage, seasonal truffle
33

TAGLIATELLE AI FUNGHI v
Wild Mushrooms, fresh herbs,
parmesan
24

LINGUINE CON VONGOLE
Clams, courgette flower, cherry
tomato, chilli
27

TORTELLI CARBONARA
Cacio e pepe filled tortelli, slow-
cooked egg, guanciale
24

**PAPPARDELLE OXTAIL
RAGÙ**
7hrs braised oxtail & beef
cheek ragù, salsa verde
25

**ORECCHIETTE ALLE
CIME DI RAPA**
Broccoli rabe, anchovies, toasted
breadcrumbs, parmesan cheese
25

BABBO LASAGNE
8hrs slow-cooked beef ragù,
bechamel sauce, parmesan
23

LOBSTER TAGLIOLINI
Half a lobster, bisque, chilli
& garlic oil
39

**RISOTTO
AI FRUTTI DI MARE**
Carnaroli Rice, seafood, fish
broth, white wine
26

PESCE

TONNO SCOTTATO
Seared Yellowfin tuna, grilled asparagus,
garden peas, asparagus velouté
30

BRANZINO
Seabass fillet, courgette flower, wild butter
beans, sauté spinach, basil oil
35

SOGLIOLA
Whole dover sole a la plancha, lemon
butter, capers, nouvelle potato, sauté
spinach
market price

CARNE & ALLA PIASTRA

MILANESE DI VITELLO
Pan-fried veal cutlet, baby gem salad
35

PICCATA DI VITELLO AL LIMONE
Veal fillet, lemon & butter sauce,
artichoke, mashed potato
30

SPIEDINO DI POLLO
Marinated chicken skewer, house dip,
aubergine puree, chard, broccoli
27

CONTROFILETTO AL PEPE ROSA
39 day Dry aged Angus Sirloin, pink
peppercorn sauce, roast baby potatoes
45

COSTATA DI MANZO
Scottish beef rib eye on the bone, baked
new potatoes, roasted tomato, braised
shallot, beef jus
75

COSTOLETTE D'AGNELLO
Seared lamb cutlets, wild garlic barley
risotto, lamb ballotine, lamb jus
32

CONTORNI

SPINACI v
Sautéed baby spinach
8

PATATE AL FORNO v
Roasted potatoes, rosemary
8

ASPARAGI
Sauté asparagus, chives,
parmesan
12

POMODORI
Heritage tomato, cucumber, olives,
onion, blood orange dressing
10

**BROCCOLI AGLIO E
PEPERONCINO v**
Broccoli, garlic, chilli
10