

## 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,  
focaccia & buffalo mozzarella  
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

**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

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

**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, fresh herbs, 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