

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
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ANTIPASTI

BURRATA v Burrata from Puglia, heritage tomato, Taggiasche olives, sourdough croutons 16	TARTARE DI TONNO Bluefin tuna, celeriac & coconut dressing, crispy flat bread 22	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
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BABBO'S PIZZETTA

MARGHERITA v Tomato sauce, mozzarella, fresh basil 15 <i>pepperoni supplement 5</i>	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
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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	MILANESE DI VITELLO Pan-fried veal cutlet, baby gem salad 35	CONTROFILETTO AL PEPE ROSA 39 day Dry aged Angus Sirloin, pink peppercorn sauce, roast baby potatoes 45
BRANZINO Seabass fillet, courgette flower, wild butter beans, sauté spinach, basil oil 35	PICCATA DI VITELLO AL LIMONE Veal fillet, lemon & butter sauce, artichoke, mashed potato 30	COSTATA DI MANZO Scottish beef rib eye on the bone, baked new potatoes, roasted tomato, braised shallot, beef jus 75
SOGLIOLA Whole dover sole a la plancha, lemon butter, capers, nouvelle potato, sauté spinach <i>market price</i>	SPIEDINO DI POLLO Marinated chicken skewer, house dip, aubergine puree, chard, broccoli 27	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
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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.