



Starters

Mazara del Vallo red prawns tartare, spring onions, quinoa cracker & green centrifuged apple 15

Burrata Pugliese, heritage tomatoes, cucumber, croutons & basil oil (v) 12

Tempura King prawns, mint yogurt & lardo di colonnata 13.5

Babbo's Parmigiana (v) 12

Cod croquettes & Stracchino cheese, pea velouté & ham 13

Fried squid, prawn, courgette & tartare sauce 14.5

Beef fillet carpaccio, mustard dressing, hazelnut, celery, 24 months aged Parmesan shavings 13

Autumn black truffle arancini, green apple & aubergine purée (v) 14

Tagliere di salumi (Mortadella di Bologna, Parma ham & salami) 15

Broad-beans velouté, octopus, chard & flavoured toasted bread 13

Pasta

Paccheri di Gragnano, seared calamari, mussels sauce & lime zest 18

Tagliolini all'uovo Cacio e Pepe, crispy artichokes (v) 18

Babbo's lasagna 18

Gnocchi, seasonal mushrooms, goat cheese & celery (v) 19

Tagliatelle all'uovo, veal sausages, Cacioricotta cheese & beef jus 19.5

Pappardelle all'uovo with wild boar ragu 20

Troccoli, Sage & winter black Truffle (v) 30

Tonnarelli all'uovo, lobster & bisque sauce 27

Risotto Carnaroli, Saffron petals, Parmesan & beef jus 19

Salads

Avocado, cucumber & Sakura cress (v) 7

Beetroot, goat cheese, honey & hazelnuts (v) 7

Chicken breast or King prawns with Parmesan, lettuce, aged balsamic vinegar & tuna sauce 12

Pizzette

Margherita (v) 7

Four cheese (v) 8.5

Bianca (stracchino cheese, confit tomato & rocket) (v) 8.5

Seasonal mushroom (v) 10

Winter black truffle (v) 13

Main Dishes

Seared Scallops, butternut squash, winter black Truffle, mushroom & hazelnut crust 28

Seared salmon, artichoke puree, sun dried tomatoes, salted chard & crispy artichokes 25

Salt baked whole sea bass served with spinach & rosemary roasted potatoes 35

Pan fried pigeon, red chicory, cauliflower & potatoes 28

Veal Milanese, crunchy salad 28

Eight hour braised beef cheek, beetroot puree, spinach, potatoes & crispy kale 28

Harissa charcoal spatchcock chicken with seasonal vegetables 22

Sides

Sauteed spinach (v) 6, Roasted potatoes (v) 5,

Tenderstem broccoli with chilli & garlic oil (v) 7,

Stewed cabbage & pancetta 6

We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not contain all ingredients. Please inform a member of staff before ordering if you have any particular allergies or requirements. A discretionary service charge of 12.5% will be added to the total bill.