

Antipasti

Brodo di pesto al basilico e crostini aromatizzati all'aglio <i>Basil broth served with garlic crouton</i>	8.50
Calamari fritti e carciofi croccanti <i>Fried squid and artichokes</i>	10.50
Babbo melanzana <i>Baked aubergine, mozzarella cheese and cherry tomato gratin</i>	10.50
Burrata con pomodoro e basilico <i>Burrata cheese, tomato and basil</i>	13.50
Babbo insalata con barbabietole disidratate, noci, uova di quaglia e lampone <i>Babbo salad, dehydrated beetroot, candy walnuts, quails eggs and raspberry dressing</i>	16.70
Carpaccio di tonno con crema di melanzane e indivia <i>Tuna carpaccio, aubergine purée and endive</i>	12.50
Cappesante con insalata di finocchi, cipollotti, ravanelli e semi di sesamo <i>Searred scallops served with fennel, spring onions, radish salad and sesame seeds</i>	15.50
Carpaccio di manzo, Parmigiano Reggiano in salsa di senape e capperi di Pantelleria <i>Beef carpaccio, parmesan cheese, Pantelleria Island capers and mustard sauce</i>	12.50
Tagliere di bresaola Chianina <i>Bresaola of Chianina beef on a wooden board</i>	12.70
Polpettine di Chianina in umido con burrata <i>Tuscan meat balls of Chianina beef in tomato sauce and burrata cheese</i>	14.50

Pasta & Risotto

Lasagne al ragù di Chianina <i>Lasagne of Chianina beef ragout and herbs</i>	19.50
Tortelloni di burrata e provolone al burro e basilico <i>Tortelloni stuffed with burrata and provolone cheese, butter and basil</i>	16.50
Tagliolini all'astice <i>Lobster Tagliolini</i>	24.50
Cannelloni di ricotta mustia, pinoli, parmigiano e pomodorini <i>Cannelloni stuffed with Sardinian smoked ricotta, pine nuts, dry tomato and parmesan cheese</i>	18.50
Gnocchi con salsiccia Toscana, pomodori, semi di finocchio <i>Gnocchi with Tuscan sausages, fennel seeds, blush tomato</i>	18.50
Tagliatelle con Cacio e pepe <i>Tagliatelle pasta with Cacio cheese and black pepper</i>	17.50
Risotto agli asparagi con formaggio di capra, Germogli di piselli e noci <i>Asparagus risotto with goat cheese, pea shoots and hazelnuts</i>	20.50
Risotto al parmigiano stagionatura 8 anni organico con tartufo nero <i>Risotto with 8 years aged organic Parmesan cheese and black truffle</i>	35.00

Pesce & Frutti di Mare

Salmone con purea di patate al limone e verdure <i>Wild salmon grilled, lemon mash potato and baby vegetables</i>	24.50
Rombo con purea di polenta affumicata, carciofini e romanesco <i>Turbot with lightly smoked polenta puree, artichoke and romanesco</i>	26.50
Tagliata di tonno con fregola e caponata <i>Sliced seared tuna, fregola and Sicilian aubergines</i>	28.50
Gamberoni alla griglia con rosmarino, barba di frate e purea di barbabietola <i>King prawns with rosemary, sautéed Monk's beard leaves and beetroot puree</i>	28.00
Branzino in crosta di sale per due <i>Wild sea bass in salt crust - for two</i>	70.00

Carni & Selvaggina

Vitello alla milanese con insalata di rucola e pomodorini <i>Veal Milanese, rocket and cherry tomato salad</i>	34.00
Guancia di manzo brasata con purea di carota bianca e scarola <i>Beef cheek with parsnip puree and escarole</i>	28.50
Maiale con purea di sedano rapa e verza bianca piccante <i>Slow cooked Pork belly with celeriac puree and spicy Savoy cabbage</i>	26.00
Groppa d'agnello con purea di melanzane affumicate e cavolo nero <i>Rump of lamb with smoked aubergine puree and black cabbage</i>	32.00
Filetto di Fassone Piemontese alla Rossini <i>Fillet of beef from Piedmont, spinach and foie gras escalope</i>	33.50
Fiorentina per due <i>Grilled Chianina T-Bone steak- 950g - for two</i>	75.00

Contorni

Zucchini fritti <i>Crispy zucchini</i>	Fagiolini Verdi saltati con scalogno, mandorle e timo <i>Sautéed green beans with almond and thyme</i>
Purea di patate <i>Mashed potatoes</i>	Broccoli in padella con aglio e peperoncino <i>Sautéed broccoli with chilli and garlic</i>
Carote al miele <i>Honey glazed baby carrots</i>	Riso venere al cedro candito <i>Black wild rice, candied citrus</i>

all side dishes 4.50

Babbo

Babbo

Babbo means "Daddy" in Italian.

Tradition, family, perfection and warmth are just a few ingredients that make our restaurant. Our passion is to cordially serve a real taste of Italian cuisine.

Here, in the heart of Mayfair, Babbo offers our diners a truly experience in eating out. Whilst offering the highest fine dining service, you will enjoy the most exquisite traditional Italian food, with authentic homemade dishes only found in the heart of Italy.

Our influence for food and wine has come from all Italian regions, and most importantly our main ingredients have been freshly sourced from there. Home-made bread and pasta are included in our Menu.

Babbo's signature dish, the *Lasagne al ragout di Chianina*, is prepared according to a secret recipe of over 100 years old.

In the cosy decor of our restaurant, you will truly feel at home and soak in the great atmosphere Babbo has to offer, and with our unique private dining area upstairs, friends and family can experience the feel of Italy.

Opening Hours:

Monday to Saturday	Lunch 12pm - 3.00pm
	Dinner 6pm - 11.00pm
Sunday	Dinner 6pm - 10.30pm

Reservations:

T: 0203 205 1099

reservations@babborestaurant.co.uk