

LUNCH & PRE THEATRE

— STARTER & MAIN OR MAIN & DESSERT FOR £12 —

STARTERS

TUSCAN MINISTRONE

Spring Vegetables, Ham Stock, Cannellini Beans, Tomato, Crusty Bread

CASTELFIORENTINO PATE

Tuscan Pate, Capers, Anchovies, Chicken Livers, Brandy, Onion Chutney, Crusty Bread

BRUSCHETTA POMODORO

Garlic Rubbed Italian Bread, Seasonal Tomatoes, Red Onions, Babbo EVOO, Basil, Aged Balsamic

INSALATA CAPRESE

Buffalo Mozzarella, Seasonal Tomato, Babbo EVOO, Aged Balsamic

MAINS

ROMAN STYLE SALTED BEEF

Garlic Mash Potatoes, Aurora Sauce and Broccoli Rabe

POLLO CACCIATORE

Roasted Chicken in a Classic San Marzano Tomato, Olive and Herb Stew Served with Rosemary Potatoes

BAKED HADDOCK

Baked Fillet of Haddock on Pesto Mash, Glazed Fontina Cheese Sauce

PENNE NAPOLI

House San Marzano Napoli Sauce Tossed in De Cecco Penne pasta

RIGATONI SALSICCIA

Fresh Fennel Italian Sausage, Red Peppers, Calabrian Chilli, San Marzano Tomatoes, De Cecco Rigatoni, Babbo EVOO

PIZZA MILANO

San Marzano Pizzaiola Sauce, Fior di Latte Mozzarella, Milano Salami

PIZZA PEPPER GOATS CHEESE

San Marzano Pizzaiola Sauce, Roasted Red Peppers, Goats Cheese, Fresh Baby Spinach

DOLCE [Dessert]

SCATOLA DI CIOCCOLATO

— 5.95 Little Box of Chocolate filled with Caramel on Butter Shortbread

2 SCOOPS OF ICE CREAM

— 3.50 Babbo Vanilla, Chocolate, Pistachio, Strawberry

PANNACOTTA PESCA

— 5.95 Vanilla Bean Pannacotta, Peach Puree

TIRAMISU

— 5.95 House Made, Marsala & Brandy Savoiardi, Classic Italian Dessert

S.T.P

— 5.95 Tuscan Sticky Toffee Pudding, Amaretti Mascarpone Cream, Toffee Sauce

Allergens : We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance and wish to know more about our food or our ingredients please ask a member of staff. Thank you