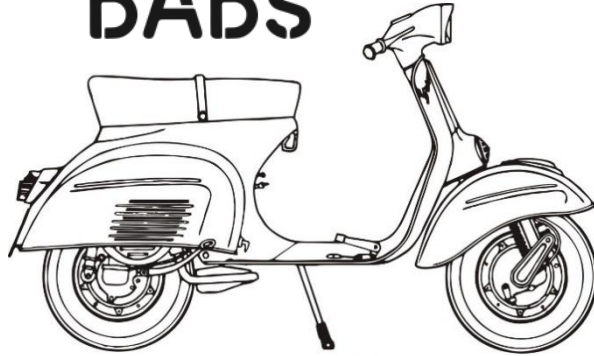


# BABs



## APPETIZERS

Warm Olives • Chili Flake • Rosemary—6  
Arancini • Egg Yolk Jam • Paddlefish Caviar—12  
Blackened Octopus • Sweet Potato • Coconut Puree—17  
Creole Tomato and Watermelon Gazpacho • Soft Herbs—13  
Chopped Salad • Buttermilk Dressing • Parmesan Crisp—14  
Ricotta Tart • Hazelnut Honey • Arugula Salad—19  
Spicy Pork Meatball • Whipped Ricotta • Basil—12  
Burrata • Marinated Tomatoes and Peaches • Soppressata • Grilled Bread—19

## ENTRÉES

Spaghetti • Tomato • Basil—19  
Wagyu Beef Lasagna • Fontina Fonduta—31  
Branzino • Puttanesca • Soft Herbs—38  
Eggplant Parmesan • Garlic Breadcrumbs • Basil—24  
Cavatelli • Shrimp • Run Down Sauce • Soft Herbs—32

## THANKS FOR COMING

NINA & LARRY

*Consuming raw or undercooked food may increase the risk of foodborne illness*

*We are unable to provide individual checks*

*20% Gratuity will be added to large parties*

*Please note, a 4% kitchen appreciation charge will be included on all checks*

## COCKTAILS

### WINES BY THE GLASS

#### Bubbles-

#### POGGIO COSTA PROSECCO

*Glera* 12  
Friuli, Italy

#### CASTELLROIG CORPINNAT BRUT ROSAT NV

*Grenache/ Trepas* 14  
Barcelona, Spain

#### Rosé-

#### DAOU VINEYARDS 2021

*Grenache* 16  
Paso Robles, CA

#### White-

#### PULLUS 2022

*Pinot Grigio (Orange)* 12  
Štajerska, Slovenia

#### LIEU DIT 2022

*Sauvignon Blanc* 16  
Santa Ynez Valley, CA

#### LOIMER "LOIS" 2022

*Grüner Veltliner* 14  
Niederösterreich, Austria

#### SANDHI 2022

*Chardonnay* 15  
Santa Barbara, CA

#### Red-

#### CALERA 2021

*Pinot Noir* 14  
Central Coast, California

#### MORTELLITO ROSSO "TUTU" 2022

*Frappato/ Nero d'Avola* 16  
Sicily, Italy

#### DOM. Du PAVILLON de CHARRANES 2021

*Gamay* 15  
Cote de Brouilly, France

#### ROSSO PICENO 2022

*Montepulciano/ Sangiovese* 14  
Le Marche, Italy

#### MS. FIZZLE—15

Cardamaro/ House Pineapple Vodka/ Lemon/  
Orange/ Angostura / Egg White/ Soda

#### RICE MILL DAIQUIRI—14

Rice-Washed Rum Blend/ Toasted Rice Syrup/ Lime

#### VENUS OF THE MYRTLE —16

Botanist Gin/ Mirto di Sardegna/ Dolin Blanc

#### DA VINCI'S STROKES —13

Sfumato/ Grapefruit Cordial/ Lemon/ Sparkling Wine

#### THE TEENA MARIE—15

Rye/ Brown Butter Averna/ Roasted Pear/  
Maderia Meio Seco/ Angostura

#### VESUVIUS CRIES—15

Reposado Tequila/ Mezcal/ Cynar/ Citrus/  
Red Bell Pepper

### SPIRIT-FREE COCKTAILS — 9

(+house liquor — 11)

#### PIEDMONT SODA

GIFFARD APERTIF/ ORANGE/ LEMON SODA

#### POMPELMORA SODA

BLACKBERRY/ GRAPEFRUIT/ LIME/ SODA

#### PHONY NEGRONI

ST. AGRESTIS DISTILLERY, BROOKLYN NY

### BEER

#### THE BOOT—8

ABITA BREWERY, ABITA SPRINGS LA

#### JOCKAMO JUICY IPA—8

ABITA BREWERY, ABITA SPRINGS LA

#### THE BIG PEEL (16oz)—10

ZONY MASH BREWERY, NEW ORLEANS LA

#### PERONI — 8

ASAHI BREWERIES, ROME ITALY

#### CRESCENT 9 THC SELTZER (N/A)— 9

CRESCENT CANNA, NEW ORLEANS LA

#### RUN WILD N/A IPA—5

ATHLETIC BREWING, STRATFORD CT