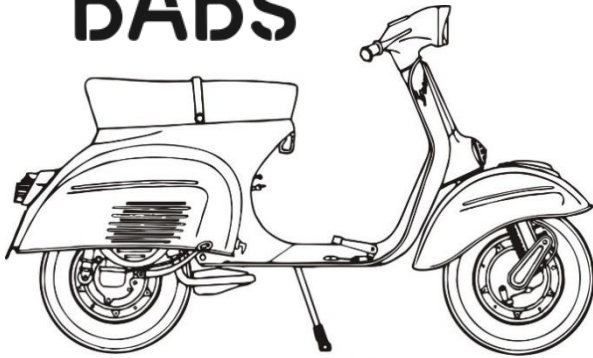


BABs



COOLinary
\$58 Three Course Menu
*Choice of starred items for
each course*



APPETIZERS

- Warm Olives • Chili Flake • Rosemary — 6
- * Chopped Salad • Buttermilk Dressing • Parmesan Crisp—14
- * Heirloom Tomato Gazpacho • Soft Herbs—17
- Burrata • Marinated Tomatoes and Peaches • Soppressata • Grilled Bread—19
- *Blackened Octopus • Sweet Potato • Coconut Puree—17
- Arancini • Egg Yolk Jam • Paddlefish Cavier—12
- Ricotta Tart • Hazelnut Honey • Arugula Salad—19

ENTRÉES

- Spaghetti • Tomato • Basil—19
- *Eggplant Parmesan • Garlic Breadcrumbs • Basil—24
- Cavatelli • Shrimp • Run Down Sauce • Soft Herbs—32
- *Wagyu Beef Lasagna • Fontina Fonduta—31
- *Semolina Gnocchi • Sausage & Peppers— 21
- Gulf Fish • Corn Crema • Hazelnut Gremolata—29

DESSERT

- * Coconut Panna Cotta • Stewed Fruit • Hazelnut Cookie—8
- Olive Oil Cake • Stewed Strawberries • Mascarpone—12
- Nutella Ice Cream • Pecan Biscotti —6
- * BABs Tiramisu—11
- Chocolate Cake • Spiced Ganache • Mint Anise Ice Cream—11
- Daily Selection of Ice Cream and Sorbet—7

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

WINES BY THE GLASS

Bubbles-

JEAN VULLIEN & FILS NV
Altesse/ Chardonnay/ Jacquère 15 / 60
Savoie, France

CASTELLROIG CORPINNAT BRUT ROSAT NV
Grenache/ Trepas 16 / 65
Barcelona, Spain

Rosé-

DONNA LAURA ALI ROSATO 2022
Sangiovese 12 / 45
Tuscany, Italy

White-

PULLUS 2022
Pinot Grigio (Orange) 12 / 45
Štajerska, Slovenia

LIEU DIT 2022
Sauvignon Blanc 16 / 65
Santa Ynez Valley, CA

LOIMER "LOIS" 2022
Grüner Veltliner 14 / 55
Niederösterreich, Austria

SANDHI 2022
Chardonnay 16 / 65
Santa Barbara, CA

Red-

CALERA 2022
Pinot Noir 14 / 55
Central Coast, California

CH. LA NERTHE "LES CASSAGNES" 2021
Grenache/ Syrah/ Mourvèdre 14 / 55
Cotes-du-Rhone Villages, France

MORTELLITO ROSSO "TUTU" 2022
Frappato/ Nero d'Avola 17 / 70
Sicily, Italy

DOM. Du PAVILLON de CHARRANES 2021
Gamay 16 / 65
Cote de Brouilly, France

ROSSO PICENO 2022
Montepulciano/ Sangiovese 13 / 50
Le Marche, Italy

COCKTAILS

BETWEEN PIETY AND DESIRE —14
Honeysuckle Vodka/ Strawberry/ Rosemary/
Cocchi Rosa/ Lemon/ Egg White

VESUVIUS CRIES—15
Reposado Tequila/ Mezcal/ Cynar/ Citrus/
Red Bell Pepper

AGER PUBLICUS—15
(high ball martini)
Dry Gin/ Aquavit/ Herb Infused Vermouth Blend/
Basil/ Tomato/ Soda

RICE MILL DAIQUIRI—14
Rice-Washed Rum Blend/ Toasted Rice Syrup/ Lime

JUDGEMENT OF PARIS —16
(clarified milk punch)
Bourbon/ Simple/ Lemon/ Centum Herbis/
Mascarpone / Myrtle Berry Foam

ITALIAN DIASPORA—16
Pisco/ Pineau des Charentes/
Cranberry-Stone Fruit/ Lime

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

LOUIE LOUIE THC SELTZER (N/A)— 7
BASIN STREET BEVERAGES, NEW ORLEANS LA

RUN WILD N/A IPA—5
ATHLETIC BREWING, STRATFORD CT