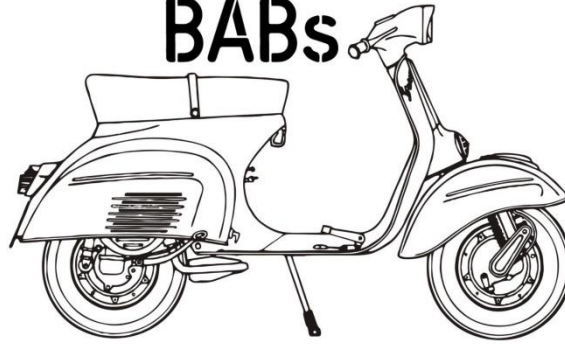


# BABs



## APPETIZERS

- Warm Olives • Chili Flake • Rosemary — 6  
Chopped Salad • Buttermilk Dressing • Parmesan Crisp—14  
Burrata • Marinated Beets • Collard Greens Pesto • Grilled Bread—19  
Blackened Octopus • Sweet Potato • Coconut Puree—17  
Spicy Pork Meatball • Whipped Ricotta • Basil—10  
Arancini • Egg Yolk Jam • Paddlefish Cavier—12  
Ricotta Tart • Hazelnut Honey • Arugula Salad—19

## ENTRÉES

- Spaghetti • Tomato • Basil—20  
Cavatelli • Shrimp • Run Down Sauce • Soft Herbs—32  
Wagyu Beef Lasagna • Fontina Fonduta—31  
Semolina Gnocchi a la Nona—24  
Gulf Fish • Fall Vegetables • Pumpkin Brodo—29

## 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

**BRUSCUS "SAN VALENTINO" LAMBRUSCO  
AMABILE NV**  
*Lambrusco* 14 / 55  
Reggiano, Italy

### Rosé-

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

### White-

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

**DOMAINE RICARD "LE PETIOT"**  
*Sauvignon Blanc* 14 / 55  
Loire Valley, France

**BASKOLI TXAKOLINA 2022**  
*Hondarrabi Beltza* 13 / 50  
Basque Country, Spain

**SANDHI 2022**  
*Chardonnay* 16 / 65  
Santa Barbara, CA

### Red-

**CH ROCHER CALON MONTAGNE ST ÉMILION 2020**  
*Merlot/ Cabernet Sauvignon* 14 / 55  
Bordeaux, France

**AU BON CLIMAT SANTA BARBARA COUNTY 2023**  
*Pinot Noir* 16 / 65  
Santa Barbara, California

**DOM DE COLETTE BEAUJOLAIS-VILLAGES  
'COTEAUX DE COLETTE' 2022**  
*Gamay* 14 / 55  
Beaujolais, France

**TIBERIO CERASUOLO d'ABRUZZO 2022**  
*Montepulciano* 16 / 65  
Tuscany, Italy

## COCKTAILS

**BENEVENTO DAISY—15**  
Vodka/ Muscadine Grapes/ Strega/ Lemon/ Tråkál

**CAOS CRESCENTE—15**  
Reposado Tequila/ Poached Pear/  
Apple Brandy/ Lemon/ Cider

**LA CHIMERA MARTINI—15**  
Piedmont Gin/ Vermouth Blend/ Basil/ Thyme/ Sage

**OMEROS DAIQUIRI—14**  
St. Lucian Rum Blend/ Jerk Spiced Molasses/ Lime

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

**BIRCH + BRAULIO—14**  
House Birch Soda / Braulio / Lemon

**SPIRIT-FREE COCKTAILS — 9**  
(+house liquor — 11)

**PIEDMONT SODA**  
GIFFARD APERTIF/ ORANGE/ LEMON SODA

**TUSCAN GARDEN**  
MINT/ BASIL/ 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*

**SIDRO—8**  
*BALADIN, PIEDMONT ITALY*

**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*