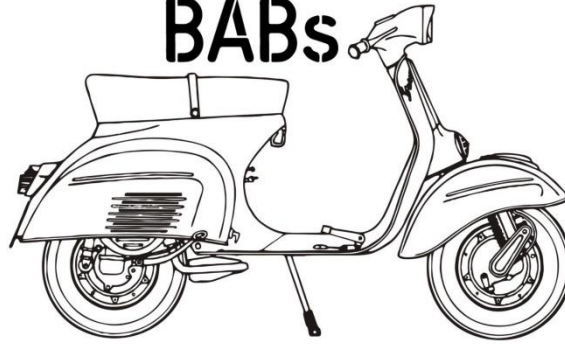


# BABs



## 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 Meatballs • Whipped Ricotta • Basil—10
- Arancini • Egg Yolk Jam • Paddlefish Caviar—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 2023**  
*Pinot Grigio (Orange)* 12 / 45  
Štajerska, Slovenia

**DOMAINE RICARD "LE PETIOT" 2022**  
*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 2021**  
*Merlot/ Cabernet Franc* 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' 2023**  
*Gamay* 14 / 55  
Beaujolais, France

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

## COCKTAILS

### 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

### ETRUSCAN RYE FIZZ —16

Peppercorn Infused Rye/ Orange Cordial/ Citrus/  
Allspice/ Egg White/ Cream/ Lambrusco

### THE DOLOMITES—15

Pinhook Bourbon/ Braulio/ Birch/  
Bitters/ Spiced Rum Rinse

## 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

### JUCIFER HAZY IPA—8

GNARLY BARLEY BREWING CO, HAMMOND 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