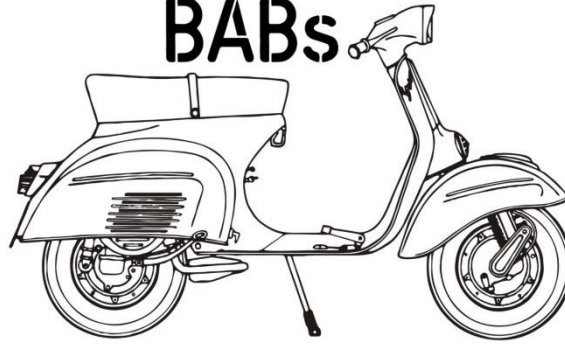


# BABs



## APPETIZERS

Chopped Salad • Buttermilk Dressing • Parmesan Crisp—14  
Burrata • Marinated Beets • Collard Greens Pesto • Grilled Bread—19  
Blackened Octopus • Sweet Potato • Coconut Puree—17  
Charbroiled Oysters • Chili Butter • Breadcrumbs —18  
Arancini • Egg Yolk Jam • Paddlefish Caviar—12  
Spicy Pork Meatballs • Whipped Ricotta • Basil—10  
Ricotta Tart • Hazelnut Honey • Arugula Salad—19

## ENTRÉES

Spaghetti • Tomato • Basil—20  
Cavatelli • Shrimp • Run Down Sauce • Soft Herbs—32  
Semolina Gnocchi a la Nona—24  
Wagyu Beef Lasagna • Fontina Fonduta—32  
Gulf Fish • Winter 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* 13 / 50  
Tuscany, Italy

### White-

**PULLUS 2023**  
*Pinot Grigio (Orange)* 13 / 50  
Štajerska, Slovenia

**CANTINA KURTATSCH SAUVIGNON 2021**  
*Sauvignon Blanc* 14 / 50  
Alto Adige, Italy

**BASKOLI TXAKOLINA 2022**  
*Hondarrabi Beltza* 14 / 50  
Basque Country, Spain

**FOXEN TINAQUAIC VINEYARD  
"THE FURLOUGHED FOUR" 2021**  
*Chardonnay* 18 / 75  
Santa Maria Valley, CA

### Red-

**VIGNETI MASSA 'TERRA' ROSSO 2021**  
*Barbera* 14 / 55  
Piedmont, Italy

**AU BON CLIMAT SANTA BARBARA COUNTY 2023**  
*Pinot Noir* 17 / 70  
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

**DIABOLO de TRENTO—15**  
Blanco Tequila/ Mezcal/  
Strawberry/ Citrus/ Sfumato/ Ginger Beer

**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

**RAVENNA COCKTAIL —14**  
Cathead Vodka/ Génépy/ Cranberry/ Rosemary/ Lime

**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*

**PERONI — 8**  
*ASAHI BREWERIES, ROME ITALY*

**CANEBREAK— 7**  
*PARISH BREWING CO, BROUSSARD LA*

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

**UPSIDE DAWN N/A GOLDEN ALE—5**  
*ATHLETIC BREWING, STRATFORD CT*