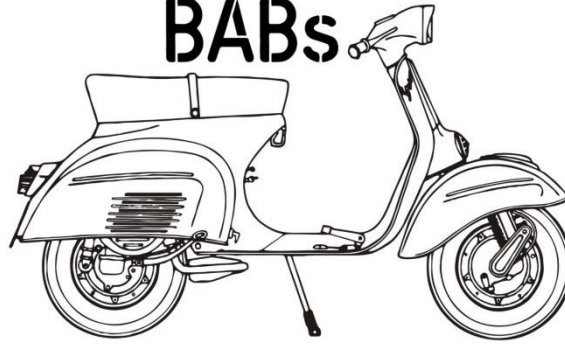


BABs



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

COCKTAILS

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-

CH ROCHER CALON MONTAGNE ST ÉMILION 2021

Merlot/ Cabernet Franc 15 / 60
Bordeaux, France

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

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

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

SIDRO—8

BALADIN, PIEDMONT ITALY

PERONI — 8

ASAHI BREWERIES, ROME ITALY

LOUIE LOUIE THC SELTZER (N/A)— 7

BASIN STREET BEVERAGES, NEW ORLEANS LA

UPSIDE DAWN N/A GOLDEN ALE—5

ATHLETIC BREWING, STRATFORD CT