

BABYDOLL'S

sample dinner menu

| — antipasti a | nd primi ———— |
|--|---|
| calamari, chilli flakes, re | ocket, saffron aioli 10 |
| garlic flatbread, balsamic and rocket (v) (ve) 7 | |
| burrata, marinated heritage toma | atoes, basil and balsamic oil 12 |
| smoked salmon crostini, lemon, | caper and parsley dressing 12 |
| smoked ham hock and pea arancini, pe | a and mint salsa, shaved parmesan 9 |
| charcuterie board <i>to share</i> , rosemary focacc | ia, olives, salami, bresaola, prosciutto 18 |
| wood fire | ed pizza ———— |
| buffalo mozzarella, t | omato, basil (v) 16 |
| fiery 'nduja, mozzarella, fennel salami, tomato, rocket 18 | |
| smoked ham hock, mozzarella | , pineapple, chilli, rocket 18 |
| goat's cheese, mozzarella, red onion c | hutney, parmesan and rocket (v) 17 |
| black olive, mozzarella, sundried tomato | o, red onion, red pesto and basil (v) 17 |
| additional to | oppings 2 |
| all of our pizzas can be made with a glute | n free base and topped with vegan cheese |
| | 1: |
| | n a 1 ———— |
| roasted salmon, puttanesca sauce, garlic | and parsley sautéed new potatoes 22 |
| grilled goats cheese, panzanella salad, lemon vin | aigrette (v) 17 vegan feta cheese option available |
| lemon and oregano chicken breast, baby gem, crisp prosci | utto, grated parmesan, garlic aioli, focaccia croutons 18 |
| | |
| ——— pas | ta ——— |
| beef bolognese | tagliatelle 18 |
| rigatoni napoletana, basil pesto | _ |
| king prawns, mussels, white wine, to | mato, chilli and garlic spaghetti 20 |
| wild mushroom gnocchi, white wine and mush | room cream, gorgonzola and spinach (v) 17 |
| all of our pasta dishes can be s | served with gluten free penne |
| | |
| contorni | dolci |
| sautéed new potatoes, parsley and lemon (v) (ve) 5 | selection of gelato (v) (ve) 6 |
| rocket and parmesan salad, balsamic (v) 5 | panna cotta, berry compote, almond biscotti 7 |
| chips and aioli (v) 5 | chocolate brownie, honeycomb ice cream 8 |
| garlic and sundried tomato ciabatta (v) 8 | affogato (v) (ve) 7 |



(v) vegetarian | (ve) vegan



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drinks menu

sparkling

gusbourne brut reserve 2016 750ml 65

red

nero d'avola syrah, 'lumari', sicily colomba bianca 2022 ${\tt SICILY, ITALY}$

175ml 8.5 | 250ml 10.5 | 750ml 32

montepulciano d'abruzzo 'avegiano', bove 2018

ABRUZZI, ITALY

750ml 36

valpolicella 'rio albo', ca'rugate 2021

VENETO, ITALY

750ml 45

barbera d'asti 16 mesi 'le orme', michele chiarlo 2022

PIEDMONT, ITALY

750ml 48

prosecco amata extra dry

VENETO, ITALY

125ml 8.5 | 750ml 38

white

trebbiano pinot bianco, rubicone, emilia-romagna, il sacrato

EMILIA-ROMAGNA, ITALY

175ml 8.5 | 250ml 10.5 | 750ml 30

pinot grigio, venezie, sacchetto 2021

VENETO, ITALY

750ml 33

pecorino 'belato' offida carminucci

MARCHE, ITALY

750ml 38

gavi del comune di gavi 'fossili', san silvestro 2022

PIEDMONT, ITALY

750ml 46

primitivo rosé, 'tramari', salento, san marzano SALENTO, ITALY

rosé

175ml 9.5 | 250ml 11.5 | 750ml 35

soft drinks

coca-cola or diet coke | 3.7

san pellegrino orange, lemon, pomegranate | $2.75\,$

fever-tree lemonade or tonic | 2.9

acqua panna still or sparkling water

750ml | 3.9

apple juice or orange juice

small 2 | large 2.5

hot drinks

americano | 3.75

cappuccino, mocha, latte, hot chocolate $\mid 4.25$ english breakfast tea, speciality tea, espresso $\mid 3.75$



beer/ale/cider

peroni | 5.6

curious lager | 5.6

peroni 0% | 4.6

curious apple | 5.6

cocktails & liqueurs

aperol spritz | 12.50

classic mojito | 14

limoncello | 4.6

bombay sapphire | 5.55

pink gin | 5.6

tia maria | 5.6

absolut vodka | 5.55

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