



BABYDOLL'S

Lunch Menu

Wood Fired Pizza

- Buffalo mozzarella, tomato, basil **V** (D, G) 17
- Gorgonzola, butternut squash, red onion, tomato, balsamic glaze **V** (D, G, S) 18
- Goats cheese, parmesan, mozzarella, tomato, red onion jam **V** (D, G) 18
- Mortadella, pistachio, mozzarella, stracciatella and white sauce (D, G, N) 19
- Anchovy, capers, stracciatella, tomatoes, basil (D, F, G) 19
- Pepperoni, jalapeño, hot honey, tomato, mozzarella (D, G) 18

Additional toppings 2.5

All of our pizzas can be made with a gluten free base and topped with vegan cheese

Pasta and Secondi

- Rigatoni with fennel sausage, tomato, parmesan and parsley crumb (D, G, S) 19
- Ragu tagliatelle, parmesan (D, G, S) 19
- Paccheri with caponata, roasted aubergine and courgette, capers, pine nuts, green olives in tomato sauce **V** **VG** (C, G, N) 19
- Rigatoni arrabbiata, basil and parmesan **V** (D, G) 17
- Grilled seabass fillet, chickpea, tomato and pancetta stew, with saffron aioli (E, F) 19

All of our pasta dishes can be served with gluten free penne

Contorni

- Fries **V** **VG** 5
- Roman style greens **V** **VG** 5
- Rocket and parmesan salad, balsamic **V** (D, S) 6
- Wood fire baked ciabatta, sun dried tomato and garlic butter **V** (D, G) 9

Dolci

- Tiramisu **V** (D, E, G) 9
- Affogato, espresso with vanilla ice cream **V** **VG** 8
- Chocolate and hazelnut semifreddo with Amarena cherries **V** (D, N) 9
- Vanilla and buttermilk panna cotta, blackberry compôte and almond biscotti **V** (D, G, N) 9
- Ice cream and sorbet selection (3 scoops) 8
- Ice cream: vanilla **V** **VG** (SY)
- strawberry **V** (D)
- chocolate **V** (D, SY)
- Sorbet: lemon, raspberry **V** **VG**

ALLERGENS: **V** VEGETARIAN **VG** VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN,
L - LUPIN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team. Please be sure to let us know of any allergies or dietary requirements at the time of ordering. A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of VAT charged at the prevailing rate.



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Drinks Menu

Sparkling

Gusbourne Brut Reserve 2021

750ml | 65

Prosecco Collezione 96 Extra Dry, Italy

125ml 8.5 | 750ml 38

Red

Rosso d'Italia, Sollazo 2024, Italy

Easy drinking, raspberry

175ml 8.5 | 250ml 10.5 | 750ml 30

Merlot Sacchetto 2022, Italy

Blueberry, cool merlot style

750ml | 35

Montepulciano d'Abruzzo, Bove 2021, Italy

Red cherry, dusty

750ml | 39

Valpolicella 'Rio Albo', Ca'Rugate 2023, Italy

Red fruits, light bodied, silky

750ml | 48

White

Bianco d'Italia, Gran Fondo 2023, Italy

Pear, fruity, rounded

175ml 8.5 | 250ml 10.5 | 750ml 30

Pinot Grigio, 'Elfo', Sacchetto 2023, Italy

Pear, apple, easy

750ml | 35

Malvasia Sauvignon, San Marzano 2023, Italy

Orange blossom, white pepper, fruity

750ml | 39

Gavi di Gavi, San Silvestro 2023, Italy

Crystalline lemon, refreshing

750ml | 48

Rose

Pinot Grigio Blush, Sacchetto 2023, Italy

Fruity, easy, red fruits

175ml 9.5 | 250ml 12.5 | 750ml 36

Soft Drinks

Coca-Cola or Diet Coke | 3.95

San Pellegrino orange, lemon, pomegranate | 3.1

Fever-Tree lemonade or tonic | 3.1

Acqua Panna still or sparkling water

750ml | 4.1

Apple juice or orange juice

small 2.5 | large 3

Hot Drinks

Americano | 3.75

Cappuccino, mocha, latte, hot chocolate | 4.25

English breakfast tea, speciality tea, espresso | 3.75

Beer

Peroni | 5.85

Curious lager | 5.85

Peroni 0% | 5.1

Curious apple | 5.85

Cocktails & Liqueurs

Aperol spritz | 12.5

Limoncello spritz | 12.5

Pink gin spritz | 12.5

Apple and elderflower spritz | 12.5

Classic mojito | 14

Limoncello | 4.6

Bombay Sapphire | 5.9

Pink gin | 5.75

Vodka | 5.75

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All our produce is sustainably sourced and local where possible. Please let us know if you have any special dietary requirements as dishes may contain nuts / shellfish.

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