



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, Sollazzo 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

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

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

Hot Drinks

Americano | 3.75

Cappuccino, mocha, latte, hot chocolate | 4.25

English breakfast tea, speciality tea, espresso | 3.75

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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.

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.