

BABBO ITALIAN KITCHEN

APPETIZERS

Joe's Calamari Fritti

This classic starter begins with crisp, golden rings of tender calamari, lightly breaded and flash-fried to perfection. Served with our house marinara and a lemon wedge for a burst of citrusy freshness.

14

Bruschetta

Toasted artisan bread rubbed with fresh garlic, topped with a vibrant mix of diced vine-ripened tomatoes, fragrant basil, a drizzle of EVOO and finished with a hint of balsamic glaze

11

Stuffed Mushrooms

Baby bella mushrooms stuffed with crab meat, herbs, fresh mozzarella, and topped with Imperial sauce

15

Mozzarella Fritte

Triangles of mozzarella cheese hand breaded in-house, fried and served with marinara

12

Babbo House Garlic Bread

Fresh House bread brushed with a garlic butter puree, mozzarella, panna gratta, and herbs served hot from the oven and topped with warm ricotta

9

Caprese Salad

Slices of ripe, juicy tomatoes layered with creamy fresh mozzarella and fragrant basil leaves. Drizzled with extra virgin olive oil and a balsamic glaze

11

Enorme Polpetta

An enormous homemade meatball topped with our special house marinara, topped with whipped ricotta and served with crostini

12

Mussels alla Romana

Fresh mussels, sauteed with tomatoes, white wine, garlic, shallots, and fresh herbs

15

SOUP & SALAD

INDIVIDUAL OR FAMILY STYLE (ENOUGH FOR 3 OR 4)

Italian Wedding Soup

Our homemade version of a traditional classic. Prepared with semolina pasta, a rich chicken broth, fresh spinach, and our homemade meatballs. Finished with a sprinkle of grated Parmesan cheese, it's a warm, inviting dish that brings together simple ingredients in perfect harmony.

Cup 6 Bowl 9

Tortellini Soup

A warm and hearty soup featuring tender cheese-filled tortellini simmered in a flavorful broth with a medley of fresh vegetables, including carrots, celery, and fresh basil. Enhanced with savory herbs, a touch of garlic, and our house made sausage, this comforting dish is perfect for any season.

Cup 5.95 Bowl 7.95

Caesar Salad

Crisp hearts of Romaine lettuce, garlic croutons, shaved asiago parmesan with our house Caesar dressing

9/20

House Salad

Crisp hearts of Romaine lettuce, spinach, grape tomatoes, cucumbers, red onions, carrots, olives, shaved Grana Padano, with your choice of dressing

8/18

Italian Chopped Salad

Romaine heart lettuce, cucumber, cherry tomatoes, mozzarella, prosciutto, carrots, olives, Genoa salami, roasted red peppers, and your choice of dressing

13/30

SALAD DRESSINGS

Caesar, Tuscan Ranch, House Vinaigrette, Creamy Gorgonzola

AL FORNO

Upgrade your entrée with a soup or salad for \$3

Individual or Family Style (enough for 3 OR 4)

House Lasagna

Prepared in the rich tradition of our Southern Italian ancestors with layers of tender sheets of pasta, seasoned ground beef, and a blend of creamy ricotta, mozzarella, and pecorino romano cheeses served over a generous portion of our house marinara

20/47

Nona's Baked Ziti

A recipe from Nona's own kitchen. This decadent Italian delicacy of ricotta blend and ziti pasta served with a melty mozzarella topping and our homemade sauce

20/47

Chicken alla Parmigiana

A hand prepared white meat breast of chicken, breaded and lightly fried to perfection, baked with our homemade sauce and topped with mozzarella, romano, and Parmigiano cheeses - served with pasta

21/49

Eggplant alla Parmigiana

Medallions of eggplant breaded and lightly fried. Baked with our homemade marinara and topped with mozzarella, Romano, and Parmigiano cheeses - served with pasta

19/46

Margherita Chicken Pasta

Tender fresh breast of chicken, sauteed in EVOO, topped with our house made basil pesto sauce (which is nut free), cherry tomatoes and mozzarella cheese

21/49

Veal alla Parmigiana

Hand breaded tender veal, lightly fried to perfection, baked with our homemade sauce, and topped with mozzarella, Romano, and Parmigiano cheeses - served with pasta

22/50

SPECIALITA DELLA CASA

Choose from penne, tagliatelle, linguine, or fettuccine noodles. Gluten free options are available.

Cacio e Pepe

A simple Roman classic featuring perfectly cooked al dente spaghetti tossed in a creamy sauce made from Pecorino Romano & Parmigiano-Reggiano cheeses and freshly cracked black pepper. The pepper adds just the right amount of warmth and spice. Add Chicken (\$6), Pancetta (\$6), Shrimp (\$8)

17/41

Spaghetti and Meatballs or Sausage

The spaghetti for this classic Italian dish is prepared with premium semola flour and our house sauce and your choice of our homemade meatballs or sausage

18/45

Chicken Picatta

Pan-seared chicken breast, lightly floured and sautéed to golden perfection, served in a tangy lemon-caper sauce with a touch of white wine and garlic. Upon request, we can lightly bread the chicken with our house blend of spices and flash fry to perfection. Served with your choice of pasta.

21/49

Ravioli di Babbo

Our hand-crafted ravioli stuffed with our blend of ricotta, Pecorino Romano, and Parmesan cheese is sauteed in a rubbed sage, garlic butter sauce. Just the way Babbo makes it at home!

20/47

Fettuccine Alfredo

A simple pasta dish consisting of fettuccine pasta tossed with lots of butter and parmesan. Here in the States, some like to add garlic to the sauce. If you would like it without garlic, let your server know and we can make it the way that you like! Add Chicken (\$6), Pancetta (\$6), or Shrimp (\$8)

17/41

Rigatoni alla Bolognese

Our homemade sauce begins with a traditional Italian soffritto, our beef and veal ragù, hand-crushed whole tomatoes, tomato passata, 24-month aged Parmigiano-Reggiano, and simmered for 6 hours.

21/49

PESCE

Seafood Pescatore

Fresh flounder, Atlantic Bluefin crab, fresh scallops, and Ecuadorian White shrimp, broiled with garlic, in a crisp white wine lemon butter sauce

24

Shrimp Scampi

Jumbo shrimp sauteed in our garlic and white wine sauce with a hint of lemon, and tossed with fresh sweet basil, parsley, and our fresh linguine pasta

22/50

Linguine with Clam Sauce

We begin with EVOO, garlic, clams, and our house blend of spices sauteed to perfection. We gently toss this delicious blend into our homemade linguine and serve piping hot. Available as a red clam sauce as well - ask your server

21/49

Lobster Ravioli

Large ravioli stuffed with succulent lobster and tossed in a light tomato cream sauce

23

Calabrian Shrimp and Scallops

Sea Scallops and North Atlantic Shrimp pan seared to perfection in a Calabrian Chili cream sauce, served with herb infused Orzo pasta.

23

Shrimp Puttanesca

One of Italy's most classic pasta dishes, we toss Linguine with salty kalamata olives, capers, cherry tomatoes and an impossibly simple tomato white wine sauce. Our light pasta dish is studded with sweet North Atlantic Shrimp and a sprinkling of Parmesan Cheese.

24/52

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PIZZA NAPOLETANA

Our 16-inch Wood-fired Neopolitan Pizza is prepared and baked using a traditional recipe. It is slightly charred to accentuate the robust flavors of our fresh ingredients!

Pizza Formaggi

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, and EVOO
12/16

Pizza Blanco

Fresh garlic, olive oil, and ricotta cheese topped with mozzarella, Romano, and sweet basil
15/19

Pizza Pepperoni

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, and pepperoni
14/18

Pizza con Carni assortite

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, pepperoni, prosciutto, sausage, and pancetta
17/21

Pizza Vegetariana

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, tomato, onion, mushrooms, fresh sweet basil, arugula, peppers
15/19

Pizza Margherita

San Marzano tomato sauce, torn sweet basil, fresh sliced mozzarella, and EVOO
14/18

Pizza ai Quattro Formaggi: Four-Cheese Pizza

San Marzano tomato sauce, Pecorino Romano, gorgonzola, mozzarella and asiago
15/19

BUILD YOUR OWN PIZZA

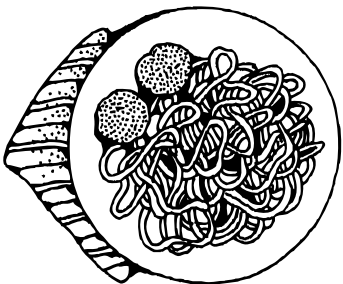
STARTING AT 15.95
Additional Toppings 10in 1.50/16in 2.50

Pepperoni | Crushed Garlic | Green Olives | Gorgonzola | Pesto | Ricotta Cheese | Chicken Breast | Spinach | Anchovies | Black Olives | Red Onions | Italian Sausage | Arugula | Fresh Peppers | Zucchini | White Mushrooms | Mozzarella | Provolone | Pancetta | Meatballs | Genoa salami | Eggplant | Sweet Basil

BAMBINI PICCOLI

All entrees served with a drink and a choice of soup or salad

Kids Butter Noodles 7
Kids Alfredo 8
Kids Spaghetti & Meatballs 8
Kids Chicken Strips 8
Kids Cheese or Pepperoni Pizza 8



SOFT DRINKS

Ask your server about the bar drink specials

Fountain

Dr.Pepper | Coke Zero | Mellow Yellow | Minute Maid Lemonade | Sprite | Diet Coke | Coke | San Pellegrino | Gingerale

Other

Sweet Tea | Unsweet Tea | Water | Coffee

PANINIS & STROMBOLIS

ROASTED VEGGIE

11

Mushrooms, onions, green peppers, roasted red peppers, sun dried tomatoes, fresh tomatoes, and pesto

VINCENZO

11

Roasted turkey, ham, salami, onions, mushrooms, and provolone cheese with a side of marinara

SPICY ITALIAN

\$12

Pepperoni, salami, prosciutto, shaved parmesan, onions, peppers, and crushed red pepper

GIOVANI

11

Sliced meatballs and sausage, provolone cheese, grated parmesan, and house-made marinara

SUBS

CHICKEN PARMESAN

12

Breaded breast of chicken, topped with marinara and mozzarella cheese served on a toasty house-baked sub roll

SAUSAGE AND PEPPERS WEDGE

11

Housemade Italian sausage with grilled onions and peppers, a splash of marinara, topped with mozzarella on our house-baked sub roll

MEATBALL GRINDER

11

Housemade meatballs with marinara, topped with mozzarella cheese, toasted on our house-baked sub roll

ALL AMERICAN

11

Sliced smoked turkey, honey ham, mozzarella cheese with peppers and onions toasted on our house-baked sub roll

For your convenience, a gratuity of 18% will be automatically added to the bill for parties of eight or more. This ensures that our staff can continue to provide excellent service for your group. We appreciate your understanding and thank you for dining with us!