

BABBO ITALIAN KITCHEN

APPETIZERS

Antipasto di Babbo

Fresh mozzarella, prosciutto, Genoa salami, roasted marinated asparagus, roasted mini peppers, marinated mushrooms, olives, assorted cheeses, pepperoni bread brie, and pepperoncini
15.95

Bruschetta

A special blend of diced tomatoes, fresh garlic, balsamic, basil chiffonade, EVOO on crostini
7.95

Stuffed Mushrooms

Baby bella mushrooms stuffed with crab meat, herbs, fresh mozzarella, and topped with garlic bread crumbs
11.95

Mozzarella Fritte

Triangles of mozzarella cheese hand breaded in-house, fried and served with marinara
9.95

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
8.95

Caprese Brochettes

Fresh mozzarella, grape tomatoes, garden fresh basil, EVOO, and balsamic
8.95

Enorme Polpette

An enormous homemade meatball topped with our special house marinara, topped with whipped ricotta and served with crostini
9.95

Mussels alla Romana

Fresh mussels, sauteed with tomatoes, white wine, garlic, shallots, and fresh herbs
12.95

SOUP & SALAD

Italian Wedding Soup

Our homemade version of a traditional classic. Prepared with semolina pasta, a rich chicken broth, fresh spinach, and our homemade meatballs
Cup 5.95 Bowl 7.95

Tortellini Soup

A tasty version of a classic comfort food. Cheese tortellini in a delicious vegetable broth, with garlic, onion, tomato, fresh basil, and our homemade sausage
Cup 5.95 Bowl 7.95

Caesar Salad

Crisp hearts of Romaine lettuce, garlic croutons, shaved asiago parmesan with our house Caesar dressing
7.95

House Salad

Crisp hearts of Romaine lettuce, spinach, grape tomatoes, cucumbers, red onions, carrots, olives, shaved Grana Padano, with your choice of dressing
7.95

Italian Chopped Salad

Romaine heart lettuce, cucumber, cherry tomatoes, mozzarella, prosciutto, carrots, olives, Genoa salami, roasted red peppers, and Italian dressing
9.95

SALAD DRESSINGS

Caesar, Tuscan Ranch, House Vinaigrette, Creamy Gorgonzola

AL FORNO

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

House Lasagna

Prepared in the rich tradition of our Southern Italian ancestors with layers of seasoned ground beef, and a blend of ricotta, mozzarella, and pecorino romano cheeses served over a generous portion of our house marinara
17.95

Osso Bucco

A Milanese dish of braised veal shanks simmered for hours in our rich stock with white wine, garlic, and tomatoes; topped with a zesty gremolata of parsley and lemon zest. Served with garlic mashed potatoes
28.95

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
17.95

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
16.95

Pollo alla Babbo

Tender fresh breast of chicken, stuffed with our house blend of cheeses, lightly bread, flash fried, baked and served over light Alfredo sauce - served with pasta
20.95

Veal alla Parmigiana

Hand breaded tender veal, lightly fried to perfection, baked with our homemade Bolognese sauce, and topped with mozzarella, Romano, and Parmigiano cheeses - served with pasta
18.95

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
17.95

SPECIALITA DELLA CASA

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

Carbonara

A pasta dish from the cuisine of Ancient Rome, our Carbonara incorporates the best element of cacio e pepe and is prepared with crisp guanciale, pancetta pecorino romano, and cracked pepper
18.95

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 homemade sausage
16.50

Chicken Picatta

Butterfly breast of fresh chicken sauteed with capers, and finished in a light lemon sauce - served with pasta
17.95

Ravioli di Babbo

Our homemade 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!
17.95

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) Shrimp (\$8)
12.95

Rigatoni alla Bolognese

Our homemade sauce begins with a traditional Italian soffrito, our beef and veal ragù, hand-crushed whole tomatoes, tomato passata, 24-month aged Parmigiano-Reggiano, and simmered for 6 hours.
17.95

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
21.95

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
18.95

Lobster Ravioli

Homemade ravioli stuffed with succulent lobster and tossed in a light tomato cream sauce
18.95

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
19.95

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
15.95

Pizza Blanco

Fresh garlic, olive oil, and ricotta cheese topped with mozzarella, Romano, and sweet basil
18.95

Pizza Pepperoni

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, and pepperoni
17.45

Pizza con Carni assortite

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, pepperoni, prosciutto, sausage, and pancetta
20.95

Pizza Vegetariana

San Marzano tomato sauce, Pecorino Romano, fresh mozzarella, tomato, onion, mushrooms, fresh sweet basil, arugula, peppers
18.95

Pizza Margherita

San Marzano tomato sauce, torn sweet basil, fresh sliced mozzarella, and EVOO
17.95

Pizza ai Quattro Formaggi: Four-Cheese Pizza

San Marzano tomato sauce, Pecorino Romano, gorgonzola, mozzarella and asiago
18.95

BUILD YOUR OWN PIZZA

STARTING AT 15.95

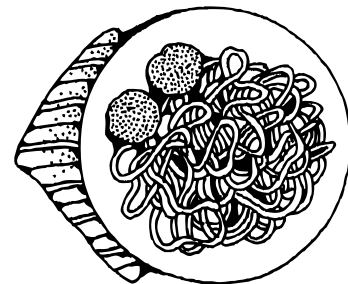
Add any other cheese or toppings for \$1.50 per topping

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 7.00
Kids Alfredo 8.00
Kids Spaghetti & Meatballs 8.00
Kids Chicken Strips 7.00
Kids Cheese or Pepperoni Pizza 9.00



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

\$9.95

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

VINCENZO

\$9.95

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

SPICY ITALIAN

\$9.95

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

GIOVANI

\$9.95

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

SUBS

CHICKEN PARMESAN

\$8.95

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

SAUSAGE AND PEPPERS WEDGE

\$8.95

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

MEATBALL GRINDER

\$8.95

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

ALL AMERICAN

\$8.95

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