

Babadulac

RESTAURANT & PIZZERIA



@babadulac



@babadulac



www.babadulac.com

APPETIZERS

ANTIPASTO DI LAGO € 16

Lake Appetizer: Venetian-style perch, whitefish pâté, and smoked trout
(1-3-4-7-8-9)

TARTARE DI GAMBERO ROSSO € 16

Red Prawn Tartare with Brussels sprouts, cauliflower, Tropea onions, burrata cheese, and balsamic vinegar
(1-2-7)

CARPACCIO DI TONNO € 14

Tuna Carpaccio with caper sauce, anchovies, egg, veal, and marinated Tropea onions
(3-4-8)

TARTARE DI MANZO € 16

Beef Tartare with capers, basil-flavored burrata mousse, crumbled Apulian tarallo, caramelized onion, and black olive powder
(1-7-8)

ARANCINI DI ZUCCA € 14

Pumpkin balls with a crescenza cheese center, Parmesan cream, served on sage mayonnaise
(1-3-7-8)

SELEZIONE DI SALUMI MARCO D'OGGIONO € 18

Selection of Marco D'Oggiono Cured Meats served with our house-made fried gnocco
(1-8)

Babadulac

FIRST COURSES



RAVIOLI DI BRANZINO IN SALSA POSITANO

€ 20

Sea bass ravioli in Positano sauce with clams and Pachino tomatoes
(1-2-4-14)

RISOTTO AGLI ASPARAGI CON TARTARE DI GAMBERI ROSSI

€ 22

Asparagus risotto with red shrimp tartare and saffron reduction
(2-4-7-14)



SCIALATIELLI AI FRUTTI DI MARE

€ 20

Pasta with seafood
(1-2-4-14)



PACCHERI AL RAGÙ BIANCO DI SELVAGGINA E TARTUFO

€ 18

Pasta with creamy wild game ragù and truffle
(1-7-9)



CACIO E PEPI

€ 12

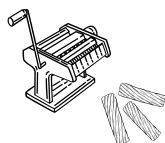
Pasta with black, white, and Sichuan pepper
(1-7)



PIZZOCCHERI DELLA VALTELLINA

€ 16

Buckwheat pasta with potatoes, Savoy cabbage, and Casera cheese
(1-7)



All our pasta dishes are made with fresh
pasta produced in-house, using the finest
flours available.



Babadulac

MAIN COURSES

FRITTURA MISTA DI MARE € 22

Mixed fried seafood served with tartar sauce
(2-3-4-5-8-12-14)

POLPO E CAPONATINA € 18

Grilled octopus with vegetables
(8-14)

SALMONE LACCATO AL MIELE € 18

Honey-Glazed Salmon with julienned vegetables
in soy sauce and dill cream
(2-4-6-7)

FILETTO ALLA ROSSINI € 25

beef fillet on a buttered bread crostini,
with baby spinach, foie gras, black truffle, and its demi-glace sauce
(1-7)

FILETTO DI MAIALINO € 18

Pork Tenderloin with sweet-and-sour pearl onions and apricots,
served with whole-grain mustard and rum sauce
(7-10)

INSALATA BABADULAC € 14

Salad: mixed greens, green beans, fava beans, apples,
caramelized walnuts, pears, salmon, and tofu
(3-4-6-7-8)

CAESAR SALAD € 14

Caesar Salad: grilled chicken, iceberg lettuce, bacon,
Parmesan shavings, croutons, and Caesar dressing
(1-3-4-7)

Babadulac

SIDE DISHES

PATATE FRITTE ** €5
French fries
(1-5-8)

PATATE RUSTICHE CACIO E PEPE ** €8
Rustic potatoes with Pecorino cheese and black pepper
(1-5-7-8)

VERDURE DI STAGIONE ALLA GRIGLIA €6
Grilled Seasonal Vegetables

GNOCCHO FRITTO €6
Traditional fried dough
(1-5-8)

KIDS' MENU

FOR CHILDREN UP TO 10 YEARS OLD, DRINK INCLUDED

CHICKEN NUGGETS XL €12
WITH FRENCH FRIES **
(1-3-8)

HAMBURGER €14
Beef, tomato, cheddar cheese,
BBQ sauce, and French fries **
(1-3-5-7-8-11)

PASTA WITH TOMATO SAUCE OR RAGÙ €8
(1-9)

PIZZA MARGHERITA O AMERICANA ** €10
(1-7) (1-5-8-7)

GELATO ARLECCHINO €5
ice cream with Smarties
(7-8)

Babadulac

PINSE

LONG-FERMENTATION DOUGH MADE FROM WHEAT, RICE, AND SOY FLOURS

SAPURE

€ 13

Mozzarella, buffalo mozzarella, caramelized onion, oregano, anchovies, lemon zest

(1-4-6-7)

GALLI & GUFÌ

€ 13

Tomato, mozzarella, Tropea onion, gorgonzola cheese, 'nduja (spicy Calabrian sausage), sausage

(1-6-7)

GLORIA

€ 13

Mozzarella, taleggio cheese, zucchini, speck (smoked cured ham)

(1-6-7)

FRUTTI DI MARE

€ 14

Tomato, mozzarella, seafood*

(1-2-4-6-7-14)

SALSICCIA E FRIARIELLI

€ 11

Mozzarella, sausage, broccoli rabe (friarielli)

(1-6-7)

AMATRICIANA

€ 12

Tomato, mozzarella, guanciale (cured pork cheek), onion, Pecorino Romano cheese

(1-6-7)

Babadulac

PINSE

LONG-FERMENTATION DOUGH MADE FROM WHEAT, RICE, AND SOY FLOURS

MIKY

€13

Mozzarella, prosciutto, scamorza cheese, porcini mushrooms, walnuts
(1-6-7-8)

DIEGO

€14

Tomato, mozzarella, burrata, spicy spianata salami, Taggiasca olives, anchovies
(1-4-6-7)

SARA

€14

Mozzarella, burrata, salmon, pistachio and ginger cream
(1-4-6-7-8)

SCAPECE

€13

Mozzarella, burrata, zucchini, balsamic vinegar, basil oil
(1-6-7)

VALTELLINA

€14

Tomato, mozzarella, bresaola, porcini mushrooms, Casera cheese
(1-6-7)

PICCANTE MA NON TROPPO

€12

Tomato, mozzarella, 'nduja (spicy Calabrian sausage), arugula, burrata
(1-6-7)

Babadulac

PIZZE

MARGHERITA €9

Tomato, mozzarella, basil
(1-7)

GIALLO MARGHERITA €12

Yellow datterini tomato sauce, mozzarella, buffalo mozzarella, basil, lemon zest, fresh yellow datterini tomatoes
(1-7)

ROMA, ROMA, ROMA €14

1/3 Cacio e Pepe (with Pecorino Romano, Parmesan, black pepper)
1/3 Carbonara (with Pecorino Romano, guanciale, egg, black pepper)
1/3 Amatriciana (with tomato, guanciale, Pecorino Romano, chili pepper)
(1-3-7)

LE COLLINE DI BOLOGNA €13

Mozzarella, burrata, mortadella, pistachio
(1-7-8)

CALAMARI €14

Tomato, mozzarella, calamari*
(1-4-7-8)

NAPOLI €10

Tomato, mozzarella, anchovies, oregano
(1-4-7)

PROSCIUTTO E FUNGHI €13

Tomato, mozzarella, cooked ham, champignon mushrooms
(1-7)

YOU CAN ALSO HAVE THEM WITH PINSA DOUGH +€2
(6)

Babadulac

PIZZE

CUORE DI CARCIOFO

€ 13

Mozzarella, artichoke, taleggio cheese, artichoke cream, pistachios
(1-7-8)

ASSÀI

€ 13

Mozzarella, grilled zucchini, spicy spianata salami,
spicy gorgonzola, Parmesan on the crust
(1-7)

CRUDO

€ 13

Tomato, mozzarella, prosciutto crudo (cured ham)
(1-7)

DIAVOLA

€ 12

Tomato, mozzarella, spicy spianata salami
(1-7)

ITALIA 2021

€ 14

Tomato, mozzarella, cherry tomatoes, arugula, burrata
(1-7)

BUFALA

€ 14

Tomato, fresh buffalo mozzarella, Campania DOP buffalo mozzarella, cherry tomatoes,
basil oil
(1-7)

VEGETARIANA

€ 11

Tomato, mozzarella, Tropea onions, zucchini, eggplant, radicchio
(1-7)

AMERICANA

€ 11

Tomato, mozzarella, sausage, French fries**
(1-5-7-8)

YOU CAN ALSO HAVE THEM WITH PINSA DOUGH +€2

(6)

Babadulac

PIZZE

ELENA €13

Tomato, mozzarella, prosciutto crudo (cured ham), arugula, "Caprin Vecc" cheese, balsamic vinegar
(1-7)

FILO ROSSO €13

Mozzarella, sausage, scamorza cheese, potatoes, guanciale (cured pork cheek), chili threads
(1-7)

CUORE €14

Tomato, mozzarella, fresh buffalo mozzarella, prosciutto crudo, cherry tomatoes, fresh basil
(1-7)

QUATTRO FORMAGGI +1 €14

Mozzarella, gorgonzola, aged taleggio cheese, brie, "Caprin Vecc" cheese
(1-7)

QUATTRO STAGIONI €13

Tomato, mozzarella, artichokes, Taggiasca olives, prosciutto cotto (cooked ham), champignon mushrooms
(1-7)

FORNARINA AL ROSMARINO €5

Pizza base, rosemary, extra virgin olive oil
(1)

FORNARINA AL CRUDO €10

Pizza base, prosciutto crudo (cured ham)
(1)

YOU CAN ALSO HAVE THEM WITH PINSA DOUGH +€2
(6)

Babadulac

DESSERTS

SUA MAESTÀ IL BABÀ

€8

A classic Neapolitan dessert: soft yeast cake soaked in rum syrup
(1-3-4-7-8)

TIRAMISÙ

€7

(1-3-7)

CHEESECAKE PINA COLADA

€8

with pineapple, coconut, and rum
(1-3-7-8)

TORTA DI GRANO SARACENO E MELE

€7

Buckwheat and Apple Cake with salted caramel cream
(3-7-8)

MERINGA

€7

Meringue with hot chocolate sauce
(1-3-7-8)

CIOCCOLATO E BAILEYS

€7

soft chocolate with Baileys cream heart on chocolate
and salted caramel biscuit
(1-3-7-8)

PANNA COTTA VANIGLIA E AGRUMI

€7

Vanilla and Citrus Panna Cotta with pistachio cream
(1-3-7-8)

CARPACCIO DI ANANAS MARINATO

€6

Pineapple Carpaccio marinated with anise, pink pepper, maraschino
(3-7-8)

SORBET WITH BRAULIO (A HERBAL LIQUEUR), COFFEE, LEMON

€5

(7)

Babadulac

BEVERAGES

ACQUA MICROFILTRATA	0,75L	€2,5
BIBITE	0,33L	€4
SUCCHI DI FRUTTA		€3

CAFETERIA

COFFEE

- (7) • Espresso, decaffeinated, macchiato €2
- Corretto (with liquor), Americano, Marocchino €2,5
- Double espresso, cappuccino €3

BARLEY COFFEE AND GINSENG COFFEE €2,5
(1)

HOT TEA OR HERBAL TEA €3

HOT CHOCOLATE €5
(7)

SERVICE CHARGE €2,5

ALLERGEN TABLE

- | | |
|-------------------------------------|---------------------------------------|
| 1. Cereals containing gluten | 8. Nuts |
| 2. Crustaceans and derived products | 9. Celery and derived products |
| 3. Eggs and derived products | 10. Mustard and derived products |
| 4. Fish and derived products | 11. Sesame seeds and derived products |
| 5. Peanuts and derived products | 12. Sulphur dioxide and sulphites |
| 6. Soybeans and derived products | 13. Lupin and derived products |
| 7. Milk and derived products | 14. Molluscs and derived products |

All products marked with "*" have undergone rapid chilling and subsequent freezing in our kitchen in order to ensure quality and safety, in accordance with current regulations (EC Regulation 852/04 and subsequent amendments, and DGG 3742 of the Lombardy Region and subsequent amendments).

"*" = Product originally frozen and served without altering its qualitative characteristics, after proper regeneration.

Fish intended to be consumed raw or nearly raw has undergone a preventive sanitation process in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3 and subsequent amendments.

Babadulac