



BABL – AN EPICUREAN SHARING C°NCEPT

“BABL-Be authentic Be Local” is the new Epicurean sharing concept at Gallia Bar & Lounge.

Inspired by our origins and traditions, **BABL** celebrates the art of conviviality: an invitation to share what’s on the table, from traditional Milanese recipes to Mediterranean-inspired creations by our **Executive Chef Vincenzo Lebano**.

STARTERS

Milanese-style meatballs with honey mustard	€ 14
Mother's Giardiniera (V) (L) 	€ 10
Truffled "Ascolana" style stuffed olive	€ 10

TO SHARE

Sweet D'Ossvaldo cured ham and focaccia (L)	€ 23
"Like a Toast": focaccia from Bari, pancetta "La Giovanna" and fontina cheese	€ 26
Pan-baked pizza with D' Ossvaldo cured ham, burrata cheese and black pepper	€ 26
Prussian beef burger, soft bun, lettuce, tomato and Valtellina Casera cheese	€ 32
Sautéed squid and zucchini with confit cherry tomatoes and mint (L) (G)	€ 38
Mediterranean bowl: brown rice, Hiddenfjord salmon tartare and avocado (L) (G)	€ 32
Veal meatballs with tomato and basil sauce	€ 28
Tubetto pasta "alla Nerano" with zucchini, zucchini flowers and pecorino cheese (V)	€ 26
Maccheroncelli pasta with tomato sauce creamed with pecorino and parmesan (V)	€ 24
Milanese-style sautéed rice with pink prawn carpaccio, burrata and lime (G)	€ 30
Avocado, watermelon and buffalo yogurt soup (V) (G)	€ 22
Herb-crusted chicken supreme, sautéed vegetables and roasted potatoes. (L)	€ 36
Seared sea bass fillet, roasted potatoes and sautéed seasonal vegetables (L)	€ 39
Tuna tartare, "scapecce"-style aubergine, confit datterino tomatoes, caper leaves and salmon roe (G) (L)	€ 33
Fassona beef tartare sandwich with lavender peach chutney	€ 24
Grilled vegetables (G) (V) (L) 	€ 14
Roasted or mashed potatoes (V) (G)	€ 12
Baby spinach with pine nuts and "Gennari" Parmigiano Reggiano (L) (G) (V)	€ 13
Mashed potatoes with truffle butter (G) (V)	€ 16

LASTLY

Our desserts selection	€13/Pc
Slice of panettone Gallia Anima Esotica, mascarpone cheese sauce	€15
Our Moka (4 cups)	€14

(V) Vegetarian, (L) Lactose free, (G) Gluten free,  Vegan Coffee has the sustainability certificate.

WINES BY THE GLASS

SPARKLING

Franciacorta DOCG, Secolo Novo Brut Millesimato – *Le Marchesine*
100% Chardonnay

Km/Hotel Glass Bottle
80 km €21 € 90

Franciacorta DOCG, Grande Cuvée Alma non dosato – *Bellavista*
90% Chardonnay, 10% Pinot nero

71 km € 18 € 75

Conegliano Valdobbiadene, Rive di Collalto Extra Dry- Bianca Vigna
100% Glera

245 km € 16 € 60

CHAMPAGNE

Brut grande réserve – *Comte de Montaigne*
70% Pinot Noir e 30% Chardonnay

€ 27 € 125

Blanc de Blancs brut – *Comte de Montaigne*
100% Chardonnay

€ 33 € 160

Ruinart Rosé – *Ruinart*
55% Pinot nero, 45% Chardonnay

€ 31 € 155

NON-ALCOHOLIC

Dr. Fischer Steinbock

€ 12 € 45

WHITE

Lugana DOC, Brolettino – *Cà dei Frati*
100% Turbiana

128 km € 16 € 55

Pinot Grigio IGP – *Monsupello*
100% pinot grigio

83 km € 15 € 45

Curtefranca Vigna Convento SS Annunciata – *Bellavista*
100% Chardonnay

77 km € 16 € 55

Sauvignon Parcella 602 Piemonte DOC- *I Parcellari*
100% Sauvignon

133km € 18 € 70

ROSÉ

Sotto campo-*Prime Altire*
100% merlot

68km € 15 € 45

RED

Valpolicella Ripasso DOC- *Kyrenia*
45% Corvina, 35% Corvinone, 15% Rondinella, 5% Oseleta

164km € 18 € 75

Corte del Lupo, Curtefranca DOC – *Ca' Del Bosco*
33% Cabernet Sauvignon, 38% Merlot, 22% Cab. Franc

79km € 18 € 75

Pinot nero dell'Oltrepò Pavese Riserva DOC, Giorgio Otero – *Frecciarossa*
100% Pinot nero

66 km € 19 € 80

M.A.S. IGT – *Il Calepino*
100% Merlot

67 km € 19 € 80

OUR COCKTAILS

Gallia White Negroni (Destination Cocktail) <i>Gin Gallia 1932, Essentiae Persichetto liqueur, Americano Cocchi</i>	€ 21
Mandarin Martini <i>Ketel One vodka, Lillet Blanc, tangerine liqueur</i>	€ 21
Mezcal Fizz Royale <i>Alipus mezcal, passion fruit purée, vanilla syrup, Comte de Montagne Champagne</i>	€ 23
Jalisco Sunset <i>Altos Blanco tequila, Maraschino liqueur, fresh lime juice, grapefruit soda</i>	€ 21
Colombian Coffee <i>La Hechicera rum, Whistle Pig 10-year rye, espresso, coconut syrup</i>	€ 21
Madame Lychee <i>Vodka, pineapple juice, lychee liqueur, ginger liqueur</i>	€ 21
Old Rosolio <i>Essentiae Rosolio liqueur, Malfy lemon gin, Peychaud's bitters</i>	€ 21

LOW ALCOHOL COCKTAILS

Umeshupolitan <i>Ruby Port Sandeman, Umeshu plum liqueur, cranberry juice, fresh lemon juice, agave syrup</i>	€ 21
Violette Gin Fizz <i>Tanqueray 00 alcohol-free gin, fresh lemon juice, sugar syrup, Crème de Violette, soda water</i>	€ 21

OUR MOCKTAILS

Spritz vibrante <i>Alcohol-free vermouth, alcohol-free sparkling wine, soda water</i>	€ 19
Bitter Collins <i>Tanqueray 00 alcohol-free, fresh lemon juice, sugar syrup, non-alcoholic bitter</i>	€ 19
Like a Pinacolada <i>Tanqueray 00 alcohol-free, fresh lime juice, coconut syrup, pineapple soda</i>	€ 19

NEGRONI WITH A TWIST

Carcadet Negroni

€ 21

Carcadet-infused gin, passion fruit & strawberries, red vermouth, Bitter Campari

Quintessentia Negroni

€ 21

Gin Gallia 1932, Nonino Quintessentia amaro, Red vermouth, Bitter Campari

Coffee Negroni

€ 21

Beefeater gin, red vermouth, Bitter Campari, Essentiae coffee liqueur

Some dishes may contain frozen products at the origin. We welcome enquiries from customers who wish to know. Whether any dishes contain ingredients, please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request. Fish intended to be eaten raw has been pre-treated (frozen) in accordance with legislative requirement.