



## BABL – an Epicurean sharing concept

**“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                                | € 15 |
| Pan-baked pizza with D' Osvaldo cured ham, burrata cheese and black pepper | € 26 |
| Sweet D'Osvaldo cured ham and focaccia (L)                                 | € 23 |

## TO SHARE

|                                                                                                                                                                               |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| "Like a Toast": focaccia from Bari, pancetta "La Giovanna" and fontina cheese                                                                                                 | € 26 |
| Prussian beef burger, soft bun, lettuce, tomato and Valtellina Casera cheese                                                                                                  | € 32 |
| Sauteed squid with artichokes and wild mint (L) (G)                                                                                                                           | € 36 |
| <i>Carne Salada</i> carpaccio, Castelmagno cheese DOP, pumpkin and hazelnuts (G)                                                                                              | € 29 |
| Mediterranean bowl: brown rice, Hiddenfjord salmon tartare and avocado (L) (G)                                                                                                | € 32 |
| Veal meatballs with tomato and basil sauce                                                                                                                                    | € 28 |
| "Lagane pasta", Cicerale chickpeas "Slow Food Presidium" with chili-infused olive oil (L)  | € 26 |
| Maccheroncelli pasta with tomato sauce creamed with pecorino and parmesan (V)                                                                                                 | € 25 |
| Milanese-style sautéed rice with ossobuco bites with gremolata (G)                                                                                                            | € 32 |
| Milanese Minestrone, seasonal vegetables soup (V) (L)                                      | € 22 |
| Herb-crusted chicken supreme, sautéed vegetables and roasted potatoes. (L)                                                                                                    | € 36 |
| Seared sea bass fillet, roasted potatoes and sautéed seasonal vegetables (L) (G)                                                                                              | € 39 |
| Panzanella with burrata, ancient grain bread, semi-dried tomatoes, capers, basil, olives, and marinated red onion (V)                                                         | € 26 |
| Braised beef cheek with creamy mashed potatoes and glazed baby carrots (G)                                                                                                    | € 36 |
| 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 

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

## LOW ALCOHOL COCKTAILS

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

## OUR MOCKTAILS

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

## NEGRONI WITH A TWIST

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| Carcadet Negroni                                                                            | € 21 |
| <i>Carcadet-infused gin, passion fruit &amp; strawberries, red vermouth, Bitter Campari</i> |      |
| Quintessentia Negroni                                                                       | € 21 |
| <i>Gin Gallia 1932, Nonino Quintessentia amaro, Red vermouth, Bitter Campari</i>            |      |
| Coffee Negroni                                                                              | € 21 |
| <i>Beefeater gin, red vermouth, Bitter Campari, Essentiae coffee liqueur</i>                |      |

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. Our seafood is certified from sustainable sources.