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
Sauteèd squid with artichokes and wild mint (L) (G)	€ 36
Carne Salada 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

	Km/Hotel	Glass	Bottle
SPARKLING			
Franciacorta DOCG, Secolo Novo Brut Millesimato – *Le Marchesine* *100% Chardonnay*	*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
Chardonnay IGT Toscana Vallepicciola Bianco - *Vallepicciola* *100% Chardonnay*	*290 km*	€ 16	€ 55
Sauvignon Parcella 602 Piemonte DOC- *I Parcellari* *100% Sauvignon*	133*km*	€ 18	€ 70
ROSÉ			
Sotto campo-*Prime Alture* *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) € 22
Gin Gallia 1932, Essentiae Persichetto liqueur, Americano Cocchi

Milano Venezia € 22
Cynar, Aperol, Vermouth rosso

Mezcal Fizz Royale € 24
Alipus mezcal, passion fruit purée, vanilla syrup, Comte de Montagne Champagne

Velvet Rhubarb € 22
Spiced rum, orgeat syrup, rhubarb, raspberry jam

Milk&Coffee Martini € 22
Botanist Gin, fresh lemon juice, coffee, clarified milk, sugar syrup

Madame Lychee € 22
Vodka, pineapple juice, lychee liqueur, ginger liqueur

Autumn Symphony € 22
Italian Brandy, Calvados, Essentiae Persichetto Liqueur, Fresh Lemon Juice

LOW ALCOHOL COCKTAILS

Umeshupolitan 6,5% € 21
Ruby Port Sandeman, Umeshu plum liqueur, cranberry juice, fresh lemon juice, agave syrup

Cassis Fizz 6,5% € 21
Tanqueray Gin 0.0, Fresh Lemon Juice, Cassis Liqueur, Lurisia Aranciata

OUR MOCKTAILS

Red Vibrante € 19
Vermouth alcohol free, alcohol free sparkling wine, top soda water

Pinky € 19
Tanqueray Gin 0.0, Cranberry Juice, Agave Syrup, Fresh Lemon Juice, Fever-Tree Pink Grapefruit

Green Spicy € 19
Apple Juice, fresh cucumber extract, Fever-Tree Ginger Beer

NEGRONI WITH A TWIST

The Islay Negroni € 22
Laphroaig Quarter Cask, Rémy Martin VSOP, Campari Bitter, Antica Formula Vermouth

Quintessentia Negroni € 22
Gin Gallia 1932, Nonino Quintessentia amaro, Red vermouth, Bitter Campari

Coffee Negroni € 22
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. Our seafood is certified from sustainable sources.