

HOT DRINKS

Espresso	3.50
Double Espresso	4
Cappuccino	4
Caffe Latte	4
Americano	4
Macchiato	4
Hot Chocolate	4
Liqueur Coffee	10
Irish Coffee	
Tia Maria Coffee	
French Coffee	

SOFT DRINKS

Coca-Cola	4
Diet Coke/Coke Zero/Fanta/Sprite	4
J2O	4
Orange Passion Fruit Apple & Raspberry	
Appletiser	3.50
Aqua Panna	50cl 4
Still Mineral Water	75cl 4.50
San Pellegrino	50cl 4
Sparkling Mineral Water	75cl 4.50
Apple Juice	3
Orange Juice	3
Lychee Juice	3
Pineapple Juice	3
Cranberry Juice	3
Passion Fruit Juice	3
Mango Juice	3
San Pelegrino Natural Sparkling Fruit Drink Orange Lemon	3.50
Red Bull	5

DIGESTIVES

Kahlua	25ml 7
Tia Maria	7
Campari	6
Disaronno, Amaretto	6
Luxardo limoncello	6
Antica Formula Sambuca	6
Jägermeister	6
Jager Bomb	8

MIXERS 200ml

Coca-Cola	2.95
Soda Water	2.95
Tonic Water	2.95
Lemonade	2.95
Slimline Tonic	2.95
Lime Cordial	2

BEERS

Peroni	Pint 7	Half Pint 5
Peroni 33cl		7
Heineken 33cl		7
Corona		7
Cider		7
Becks Blue Alcohol Free		6

Wine

WHITE

Sospiro Bianco, *Italy - Emilia Romagna*
A gentle sigh of lemon and floral fruit. Apples, pears and notes of chamomile amble across the light and refreshing palate.
Bottle 19.95 | 250ml 6.90 | 175ml 5.30

Casa de Rossa Pinot Grigio, *Italy - Veneto*
Like a walk through a lemon grove into an orchard. Green apples and pears dance softly on the light and delicate palate.
Bottle 21.50 | 250ml 7.50 | 175ml 5.70

Homeward Bound Chardonnay, *Australia - South East*
A zesty citrus character with undertone of tropical fruits. Light, refreshing and crisp.
Bottle 20.95 | 250ml 7.30 | 175ml 5.50

Lanya Sauvignon Blanc, *Chile - Central Valley*
A fresh, citrusy Sauvignon Blanc with fresh flavours of lemon and grapefruit and a persistent whiff of herbs.
Bottle 21.95 | 250ml 7.60 | 175ml 5.80

Mack & Collie Sauvignon Blanc, *New Zealand - Marlborough*
Fresh herbs, passion fruit, melon and lime zest in the background. A bright and vibrant wine full of energy.
Bottle 24.50

Nicola Bergaglio La Minaia Gavi, *Italy - Piemonte*
A finely crafted, crisp, dry and fresh white wine, with a medley of pears, citrus fruits and apples on the nose.
Bottle 29.95

MAN Family Wines Free-Run Steen Chenin Blanc, *South Africa - Western Cape*
A modern, dry style South African Chenin Blanc. A nose of red apples, pears and something peachy moves to a refined yet juicy palate. Hinting at tropical fruit whilst retaining key flavours of nectarine and apricot.
Bottle 25.95

Olivier Tricon Chablis 1er Cru Vaillons, *France - Burgundy*
Oyster shells, orchard fresh green apples, and a steely salinity comes together to create an ocean of crisp, clean, interwoven flavours.
Bottle 45.95

ROSÉ

Desert Rose White Zinfandel, *USA*
Imagine biting into a strawberry tart that has just a drizzle of sweet cherry syrup and you've got this off dry wonder. Fresh, juicy and with a gentle sugar hit.
Bottle 21.95 | 250ml 7.60 | 175ml 5.80

Casa De Rossa Pinot Grigio Blush, *Italy - Veneto*
Apples, grapefruits, hints of light cherry and raspberry, all amongst flowers and blossoms. Light, crisp, and refreshing.
Bottle 20.95 | 250ml 7.30 | 175ml 5.50

RED

Sospiro Rosso, *Italy - Emilia Romagna*
A nice combination of red and black fruit. Soft tannins and refreshing acidity keep this lively and moreish.
Bottle 19.95 | 250ml 6.90 | 175ml 5.30

Lanya Merlot, *Chile - Central Valley*
Currants, ripe plums and cherries, preceded by a perfume of vanilla sweetness.
Bottle 21.95 | 250ml 7.60 | 175ml 5.80

Montepulciano d'Abruzzo, Borgo Sena, *Italy*
Dark bramble fruit with blackberries and blueberries and a core of bitter cherry. Notes of warm herbs and autumn fruit keep this wine refreshing and characterful.
Bottle 24.95 | 250ml 8.60 | 175ml 6.50

Homeward Bound Shiraz, *Australia - South East*
Australia made its name with dark fruit filled flavourful reds that showed hints of spice and chocolate.
Bottle 23.95 | 250ml 8.30 | 175ml 6.30

Da Vinci Chianti Riserva, *Italy - Tuscany*
An ocean of bitter cherries, star anise, cinnamon and warm herbs. Medium bodied with melt-in-the-mouth tannins, flavours of plum, damson and leather as you get through the bottle.
Bottle 28.95

Trapiche Melodias Malbec, *Argentina - Mendoza*
Flavours of black cherry, currants, plums and violets are all supported on a medium weight palate with super smooth tannins and a subtle refreshing acidity.
Bottle 24.95 | 250ml 8.50 | 175ml 6.40

Chateau Bel-Air Puissegin St Emilion, *France - Bordeaux*
A nose of plums, damsons, dark cherry, and blackcurrant fruit. The finely balanced palate is supported by melt in the mouth tannins, dark fruit, and a wonderful freshness.
Bottle 36.00

SPARKLING & CHAMPAGNE

Tosti Prosecco 75cl
The nation's favourite sparkling wine, by a long chalk. Unlike Champagne it doesn't have that chalkiness of flavour, instead opting for peach, apricot and mandarin flavours alongside the traditional pear, apple and citrus notes.
Bottle 24.95 | 125ml 6.50

Pannier Champagne NV
White summer flowers, fresh citrus and a plenty of ripe orchard fruits. A hint of freshly baked bread behind lemon peels, green apple, and pear. A refreshing, textured, and utterly drinkable Champagne.
Bottle 31.00

Laurent-Perrier La Cuvee Brut
Redolent with orchard and stone fruits. The palate is peachy and creamy with notes of white fruits and summer flowers.
Bottle 56.00

Laurent-Perrier Cuvee Rose Brut NV
The original rosé Champagne. Redcurrants, strawberries and red plum mix with aromas of toast and warm herbs. The palate is rich yet elegant with raspberry jus, mint and morello cherries.
Bottle 70.00

Dom Perignon Cuvee
Dom Pérignon defies easy description. Complex and elegant notes of nuts, peaches, aromatic spices and toast all mingle with caramel, orchard fruits and savoury, breadly notes.
Bottle 250.00

NON ALCOHOLIC SPARKLING WINE

La Gioiosa Sparkling Wine 0%
Elderflower, apple, pear, and lemon note fill the nose. The palate is light and refreshing with citrus, orchard, and floral fruit characters.
Bottle 18.95

IL BEBO'S

HOUNSLOW

Menu

Antipasti

Calamari Fried calamari served with Chef's dressing	9.50	Chicken Wings Oven Baked Chicken wings served with Chef's sauce and garnish salad	9.50
Bruschetta (v) Fresh tomatoes, basil, garlic, onions and green pesto sauce on toasted rustic ciabatta	8.50	Gamberoni Pan-fried king prawns with olive oil, garlic, lemon juice served with aioli sauce and homemade toasted bread	14
Cozze Marinate Fresh mussels, fresh chilli, garlic served with bread in tomato or creamy sauce	9.95	<i>Shawery</i> (up to 2 people)	
Mozzarella in Carrozza (v) Deep fried mozzarella in breadcrumbs served with pomodoro sauce	8.50	Il Bebo's Special A platter of our favourite antipasti's come together. Calamari, mozzarella in carrozza, bruschetta, pane all pesto, pane e cipolla, served with pomodoro and garlic mayonnaise dip. Vegetarian option available, please ask member of staff.	29.95
Formaggio Di Capra (v) Goat's cheese on toasted rustic ciabatta, served with plum tomato and caramelised onions, drizzled with balsamic glaze	8.50	Antipasto To Share Prosciutto, salami, pepperoni, grana padano, baby mozzarella, sun dried tomato, olives on a bed of rocket leaves and drizzled with extra virgin olive oil. Served with toasted rustic ciabatta bread	26
Baked Mushrooms (v) Stuffed mushrooms with grana padano, onions, garlic, mozzarella, parsley and breadcrumbs served with mayonnaise	8.50		

Pane E Olive

Olives (v)	4.50
Ciabatta Bread (v)	5
Pane All'aglio (v) Garlic bread without mozzarella (with Mozzarella 7.50)	7
Pane E Cipolla To Share (v)	10
Pane Al Pesto To Share (v)	10

Salad

Chicken Caesar Chargrilled chicken, Caesar salad, croutons, parmesan shaved and Caesar dressing	14.95
Niçoise Tuna, anchovies, capers, black olives, egg, cherry tomatoes, cucumber, mixed leaves salad and homemade dressing	13.95

Al Forno

Lasagna Pasta sfoglia, homemade bolognese ragu, mozzarella, parmigiano, bechamel sauce	13.95
Pollo Carbonara Spaghetti, chicken, bacon, grana padano, in a creamy sauce	13.95
Penne Alla Primavera (v) Penne, mixed mushrooms, peppers, cherry tomatoes, garlic, goat's cheese in a creamy tomato sauce	12.95

Risotto

Seafood Mussels, king prawns, squid, tomato sauce	18.90
Di Pollo Chicken, mushrooms, spinach in a creamy sauce	16
Verduriere (v) Cherry tomato, asparagus, truffle oil	15.90

Pasta

Gluten free available

Spaghetti Bolognese Spaghetti with homemade Bolognese ragu	13	Penne Arrabiata (v) Penne, tomato sauce, garlic, fresh chilli Add Chicken 2.50 Add Mozzarella 2.00	10.50
Penne Verdura Al Pesto (v) Mixed mushrooms, spinach, garlic, cherry tomatoes, grana padano and green pesto sauce	13	Penne Con Salmone Penne, salmon, broccoli, red chilli, red pesto and creamy sauce Add Prawns 3.50	13.90
Spaghetti Carbonara Bacon, grana padano in creamy sauce	13	Penne Della Casa Chicken and broccoli in a creamy gorgonzola sauce Add Bacon 2.50	13.50
Penne Tricolore King prawns, cherry tomato, green peppers, served with pesto or tomato sauce	13	Ravioli Con Ricotta E Funghi (v) Filled pasta with ricotta cheese and mushrooms, served with saffron sauce and asparagus	15
Spaghetti Frutti di Mare Mussels, squid, prawns in a tomato sauce	17		

Main Courses

Seabass Oven baked sea bass served with spinach, rosemary potatoes and tomato sauce	17.50
Salmone Salmon fillet, grilled asparagus, avocado cream, chimichurri	18.50
Scaloppine Al Funghi Chargrilled chicken fillet topped with mixed mushrooms, spinach, garlic and grana padano. Served with a choice of mixed salad or house fries	15.90
Scaloppine Al Gorgonzola Chargrilled chicken fillet and mixed mushrooms in a creamy gorgonzola sauce. Served with a choice of mixed salad or house fries.	15.90
Mussels Mussels, butter, garlic, onions, parsley, served in creamy sauce or tomato sauce. Served with bread and house fries	18.50
Sirloin Steak (220g) Served with house fries, garnish and a choice of peppercorn or mushroom sauce	25
Ribeye Steak (250g) Served with house fries, garnish salad and a choice of peppercorn or mushroom sauce	28

Burgers

The King Beef burger topped with American cheese, crispy onion, lettuce, tomato and mayo. Served with house fries	13
The Queen Grilled Chicken burger topped with American cheese, crispy onion, tomato and mayo. Served with house fries	13
Il Bebos Green (v) Portobello mushroom, goat's cheese, rocket, pesto, caramelized onion and crushed walnuts. Served with house fries	13

Sides

House Fries	4.50
Spinaci Spinach, fresh chilli, garlic	5
Broccoli Broccoli, garlic, fresh chilli	5.50
Patate Al Forno Rosemary oven potato	5.50
Mixed Salad Mixed leaves, cherry tomato, olives, onions	5.50
Rucola Rocket, cherry tomato, parmesan shave	5.50

To Share (Up to 4 people)

Seafood Platter King Prawns, calamari, salmon, mussels, served with Chef's special sauce, house fries and garnish salad	49
Mixed Grill Steak, Chicken Breast, Chicken wings, home made kofte, served with Chef's special sauce, house fries and garnish salad	49
Veggie (v) Mozzarella in carrozza, bruschetta, pane e cipolla, pane al pesto, mixed peppers, baked mushrooms, olive	45

Vegan

Penne Alla Norma (vg) Garlic, cherry tomatoes, black olives, peppers and tomato sauce	13
Tutta Verde Pizza (vg) Vegan mozzarella, avocado, cherry tomatoes, rocket, drizzled with olive oil and tomato sauce	13.50

Wraps (please note our wraps are served hot)

The Legend Minced beef, onions, peppers, lettuce, tomato, cheese sauce and andalouse sauce. Served with house fries	13
The Chef Chicken, onions, peppers, lettuce, tomato, cheese and andalouse sauce. Served with house fries	13
The Special Our Chef's favorite! Can't decide which one to order? Get the two above flavours in one! Served with house fries	15

Desserts

Cheesecake Homemade cheesecake with Chef's fruit choice	8
Tiramisu Homemade Italian Tiramisu	7.50
Chocolate Fudge Cake Warmed chocolate fudge cake served with vanilla ice-cream	7.50
Sticky Toffee Pudding (gf) Served with vanilla ice-cream	7.50
Gelato A selection of ice creams, serving two scoops of your choice, vanilla, chocolate or strawberry	6.50

Pizza

Gluten free available

Di Mare Prawns, calamari, mozzarella, cherry tomatoes, mixed peppers, crushed chillis and tomato or bechamel sauce	16.95
Capricciosa Bacon, egg, mushrooms, mozzarella on a red pesto base	13.50
Margherita (v) The world's famous favourite. Basil, mozzarella and tomato sauce	10
Funghi (v) Mixed mushrooms, parsley, mozzarella on a bechamel sauce base	12.50
Quattro Formaggi (v) Goat's cheese, gorgonzola, grana padano, mozzarella and tomato sauce	12.50
Vegetariana (v) Spinach, mushrooms, peppers, mozzarella and tomato topped with baby mozzarella and green pesto	12.50
Diavola Pepperoni, red chilli, mozzarella and tomato sauce	12
Molta Carne Chicken, bacon, salami, prosciutto, rosemary, mozzarella and tomato sauce	15.95
Napoletana Tuna, anchovies, capers, onions, black olives and tomato sauce	12.50
Romana Prosciutto, rocket, grana padano, mozzarella and tomato sauce	13

Mega Pizza

Altezza Pepperoni, bacon, salami, prosciutto, rocket, grana padano and tomato sauce	16.95
Regina (v) Buffalo mozzarella, olives, cherry tomatoes, chilli, rocket and tomato sauce	15.50

Calzone

Ragu Homemade Bolognese, pepperoni, chicken, prosciutto, served with garnish salad and pomodoro dip	15.95
Verde Mushrooms, peppers, broccoli, goat's cheese, tomato and green pesto, served with garnish salad and pomodoro dip	14.95

(v) Vegetarian (vg) Vegan (gf) Gluten Free

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

12.5% service charge will be added to the bill. Our chicken and beef dishes are Halal.