

## 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- Coca	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 and 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, bready 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

## WOOD GREEN

# Menu

## Antipasti

<b>Calamari</b> Fried calamari served with Chef's dressing	9.50	<b>Gamberoni</b> Pan-fried king prawns with olive oil, garlic, lemon juice served with aioli sauce and homemade toasted bread	14
<b>La Burrata (v)</b> Burrata, pesto, pane carasau	9.50	<b>Lo Spiedino</b> Grilled octopus, squid, king prawns	13
<b>Bruschette Tricolore (v)</b> Slices of homemade bread with fresh tomatoes, green pesto and stracciatella, red pesto and peppers	8.50	<b>Mozzarella in Carrozza (v)</b> Deep fried mozzarella in breadcrumbs served with pomodoro sauce	8.50
<b>Cozze Marinate</b> Fresh mussels, fresh chilli, garlic served with bread in tomato or creamy sauce	9.95		

### Pane E Olive

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

### Sharers

(up to 2 people)

<b>Il Bebo's Special Selection</b> Italian salami, grilled vegetables, gorgonzola and goat's cheese	25
<b>Il Bebo's Sea Food Special Selection</b> Deep Sea King Prawns, octopus, calamari, served with Chef's special sauce	26

## Pasta

Gluten free available

<b>Spaghetti Bolognese</b> Spaghetti with homemade Bolognese ragu	13	<b>Penne Arrabiata (v)</b> Penne, tomato sauce, garlic, fresh chilli Add Chicken 2.5   Add Mozzarella 2	10.50
<b>Ragu' Bianco</b> Ravioli, white ragu, mushrooms, truffle oil	16	<b>Penne Con Salmone</b> Penne, salmon, broccoli, red chilli, red pesto and creamy sauce Add Prawns 3.50	13.90
<b>Spaghetti Carbonara</b> Bacon, grana padano in creamy sauce	13	<b>Penne Della Casa</b> Chicken and broccoli in a creamy gorgonzola sauce Add Bacon 2.50	13.50
<b>Penne Norma (v)</b> Aubergine, tomato sauce, cheese, onion	11	<b>Ravioli Con Ricotta E Funghi (v)</b> Filled pasta with ricotta cheese and mushrooms, served with saffron sauce and asparagus	15
<b>Penne Tricolore</b> King prawns, cherry tomato, green peppers, served with pesto or tomato sauce	13		
<b>Spaghetti Frutti di Mare</b> Mussels, squid, prawns in a tomato sauce	17		

### Al Forno

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

### Risotto

<b>Seafood</b> Mussels, king prawns, squid, tomato sauce	18.90
<b>Cacciatore</b> Sausage, mushrooms, truffle oil, parmesan shavings	16.90
<b>Verduriere (v)</b> Cherry tomato, asparagus, truffle oil	15.90

## Main Courses

<b>Seabass</b> Oven baked sea bass served with spinach, rosemary potatoes and tomato sauce	17.50	<b>Ribeye Steak (250g)</b> Served with house fries, garnish salad and a choice of peppercorn or mushroom sauce	28
<b>Salmone</b> Salmon fillet, grilled asparagus, avocado cream, chimichurri	18.50	<b>Chicken Milanese</b> Served with house fries, pomodoro sauce and garnish salad	17.50
<b>Octopus</b> Grilled octopus served with mashed potatoes and mojito sauce	18.95		
<b>Polpette di Bebos</b> Homemade beef meatball, tomato sauce, parmigiano served with homemade bread	16.90		
<b>Pollo Campagnolo</b> Chicken, mushroom, pancetta, creamy sauce, served with homemade bread	15.90		
<b>Sirloin Steak (220g)</b> Served with house fries, garnish and a choice of peppercorn or mushroom sauce	25		

### To Share

(Up to 4 people)

<b>Seafood Platter</b> Seabass, king prawns, salmon, octopus served with chef's special sauce, house fries and garnish salad	49
<b>Mixed Grill</b> Grilled sirloin steak, sausage, chicken breast, homemade meatball served with chef's special sauce, house fries and garnish salad	49

### Salad

<b>Insalata (v)</b> Super mix salad leaves, mango, kiwi, avocado, cucumber and Chef's secret sauce	10.50
<b>Chicken Caesar</b> Chargrilled chicken, Caesar salad, croutons, parmesan shaved and Caesar dressing	14.95
<b>Niçoise</b> Tuna, anchovies, capers, black olives, egg, cherry tomatoes, cucumber, mixed leaves salad and homemade dressing	13.95

### Calzone

<b>Ragu</b> Homemade Bolognese, pepperoni, chicken, prosciutto, served with garnish salad and pomodoro dip	15.95
<b>Contadino (v)</b> Aubergine, spinach, cherry tomatoes, mozzarella, fresh chilli, served with garnish salad and pomodoro dip	14.95

## Pizza

Gluten free available

<b>Di Mare</b> Prawns, calamari, mozzarella, cherry tomatoes, mixed peppers, crushed chillis and tomato or bechamel sauce	16.95	<b>Napoletana</b> Tuna, anchovies, capers, onions, black olives and tomato sauce	12.50
<b>Capricciosa</b> Sausage, ham, mushrooms, black olives, egg and tomato sauce	13.50	<b>Quattro Stagioni</b> Prosciutto, artichoke, mushrooms, black olives, cherry tomatoes, basil and tomato sauce	13.50
<b>Margherita (v)</b> The world's famous favourite. Basil, mozzarella and tomato sauce	10	<b>Romana</b> Prosciutto, rocket, grana padano, mozzarella and tomato sauce	13
<b>Quattro Formaggi (v)</b> Goat's cheese, gorgonzola, grana padano, mozzarella and tomato sauce	12.50		
<b>Vegetariana (v)</b> Aubergine, peppers, onions, cherry tomatoes, rocket and tomato sauce	12.50		
<b>Diavola</b> Pepperoni, red chilli, mozzarella and tomato sauce	12		
<b>Molta Carne</b> Chicken, bacon, salami, prosciutto, rosemary, mozzarella and tomato sauce	15.95		

### Mega Pizza

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

## Vegan

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

## Sides

<b>House Fries</b>	4.50
<b>Spinaci</b> Spinach, fresh chilli, garlic	5
<b>Broccoli</b> Broccoli, garlic, fresh chilli	5.50
<b>Patate Al Forno</b> Rosemary oven potato	5.50
<b>Mixed Salad</b> Mixed leaves, cherry tomato, olives, onions	5.50

## Desserts

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

(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.