

HOT DRINKS

Espresso	3.50
Double Espresso	4
Cappuccino	4
Caffe Latte	4
Americano	4
Mocha	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

Disaronno, Amaretto	25ml 4.50
Cointreau	4.50
Chambord	4.50
Bailey's	4.50
Kahlúa	4.50
Tia Maria	4.50
Grand Marnier	4.50
Passoã	4.50
Sambuca	4.50
Jägermeister	4.50

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 5.50	Half Pint 4
Peroni 33cl		6
Corona		6
Heineken 33cl		6
Bulmers Cider		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

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

SPARKLING & CHAMPAGNE

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

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

IL BEBO'S

HOUNSLOW

Menu

Antipasti

Calamari Fried calamari served with Chef's dressing	9.50	Baked Mushrooms (v) Stuffed mushrooms with grana padano, onions, garlic, mozzarella, parsley and breadcrumbs served with mayonnaise	8.50
Bruschetta (v) Fresh tomatoes, basil, garlic, onions and green pesto sauce on toasted rustic ciabatta	8.50	Chicken Wings Oven Baked Chicken wings served with Chef's sauce and garnish salad	9.50
Cozze Marinate Fresh mussels, fresh chilli, garlic served with bread in tomato or creamy sauce	9.95	Gamberoni Pan-fried king prawns with olive oil, garlic, lemon juice served with aioli sauce and homemade toasted bread	14
Mozzarella in Carrozza (v) Deep fried mozzarella in breadcrumbs served with pomodoro sauce	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	30
Formaggio Di Capra (v) Goat's cheese on toasted rustic ciabatta, served with plum tomato and caramelised onions, drizzled with balsamic glaze	8.50	Il Bebos Special Mozzarella carroza, calamari, bruschetta, pane e cipolla, pane al pesto served with pomodoro and garlic mayo	35

Pane E Olive

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

Salad

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

Al Forno

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

Risotto

Seafood	18.90
Mussels, king prawns, squid, tomato sauce	
Di Pollo	16
Chicken, mushrooms, spinach in a creamy sauce Vegetarian option available	

Pasta Gluten free available

Spaghetti Bolognese	13	Penne Con Salmone	13.90
Spaghetti with homemade Bolognese ragu		Penne, salmon, broccoli, red chilli, red pesto and creamy sauce Add Prawns 3.50	
Penne Verdura Al Pesto (v)	13	Spaghetti Frutti di Mare	17
Mixed mushrooms, spinach, garlic, cherry tomatoes, grana padano and green pesto sauce		Mussels, squid, prawns in a tomato sauce	
Spaghetti Carbonara	13	Penne Della Casa	13.50
Bacon, grana padano in creamy sauce		Chicken and broccoli in a creamy gorgonzola sauce Add Bacon 2.50	
Penne Tricolore	13	Ravioli Con Ricotta E Funghi (v)	15
King prawns, cherry tomato, green peppers, served with pesto or tomato sauce		Filled pasta with ricotta cheese and mushrooms, served with creamy sauce and asparagus Add Chicken 2.50	
Penne Arrabiata (v)	10.50	Spaghetti Primavera	15.50
Penne, tomato sauce, garlic, fresh chilli Add Chicken 2.50 Add Mozzarella 2.00		Prawns, mushrooms, garlic in creamy tomato sauce	

Main Courses

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

Vegan

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

Burgers

The King	13
Beef burger topped with American cheese, crispy onion, lettuce, tomato and mayo. Served with house fries	
The Queen	13
Grilled Chicken burger topped with American cheese, crispy onion, tomato and mayo. Served with house fries	

Wraps

(please note our wraps are served hot)

The Legend	13
Minced beef, onions, peppers, lettuce, tomato, cheese sauce and andalouse sauce. Served with house fries	
The Chef	13
Chicken, onions, peppers, lettuce, tomato, cheese and andalouse sauce. Served with house fries	

Sides

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

Desserts

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

Pizza

Gluten free available

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

Mega Pizza

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

Calzone

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

(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.