

BISTRO & BAR

B.B. ITALIA

HOUSTON RESTAURANT WEEKS 2026

LUNCH MENU · 25 | MONDAY - FRIDAY

COCKTAIL & WINE SPECIALS

GOLD FASHIONED 18

house blend of whistlepig piggyback rye six year, jameson irish whiskey, house-made cabernet simple syrup

COSMOBELLE 18

absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice

APEROL SPRITZ 16

aperol, sparkling brut, fever-tree club soda

TELMONT, "Réserve Brut," Épernay 120

DOMAINE DE LA CHEZATTE, *Sancerre Rosé*, Loire 95

NEAL FAMILY RUTHERFORD DUST, *White Blend*, Napa Valley 85

ALEXANA MOSAIC, *Pinor Noir*, Willamette Valley 80

CAYMUS, *Cabernet Sauvignon*, California 100

ALTAMURA, *Cabernet Sauvignon*, Napa Valley 135

TO START

HOMEMADE FOCACCIA +4

garlic, shallot, herb, balsamic, evoo (vg)

FIRST COURSE (CHOOSE ONE)

MINISTRONE

beans, fresh vegetables, ditalini pasta

MR. G'S CAESAR SALAD

romaine, parmesan, caesar dressing, croutons

B.B. ITALIA CHOPPED SALAD

baby romaine, genoa salami, provolone, pepperoncino, red onion, mozzarella, tomato, cucumber, onion, kalamata olive, roasted red pepper

ARANCINI

risotto, mozzarella, truffled fontina, parmesan

GARLIC EGGPLANT CAPONATA

peppers, onion, olive, capers, raisins, grilled bread (vg)

MEATBALLS

pork, beef & veal, pomodoro, parmesan

FRIED MOZZARELLA

pomodoro

SECOND COURSE (CHOOSE ONE)

MR. G'S CAESAR SALAD WITH CHICKEN

romaine, parmesan, caesar dressing, croutons

MEATBALL PARMESAN

meatballs, mozzarella, tomato basil sauce, hoagie roll, fries

ALFREDO

fettucine, parmesan cream sauce (vg)

add chicken | add shrimp

VODKA SAUCE

rigatoni, tomato, cream, smoked bacon, vodka

20-LAYER LASAGNA

pork, beef & veal ragù, ricotta, mozzarella

BASIL PESTO

tagliatelle, whipped ricotta *contains pine nuts

10" MARGHERITA PIZZA

tomato sauce, fior di latte, basil, evoo (vg)

EGGPLANT PARMESAN

tomato, mozzarella, basil, side of rigatoni (vg)

SPAGHETTI & MEATBALLS

pork, beef & veal meatballs, pomodoro

CHICKEN PARMESAN

breaded chicken, mozzarella, pomodoro, side of rigatoni

DESSERT +5

TIRAMISU

mascarpone, savoiardi, espresso, cocoa

NEW YORK CHEESECAKE

mixed berry coulis

TELLURIDE FLATLINER

grey goose vodka, kahlúa, black irish cream, espresso +18



B.B. Italia Will Donate \$1
From Each Lunch Sold.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support