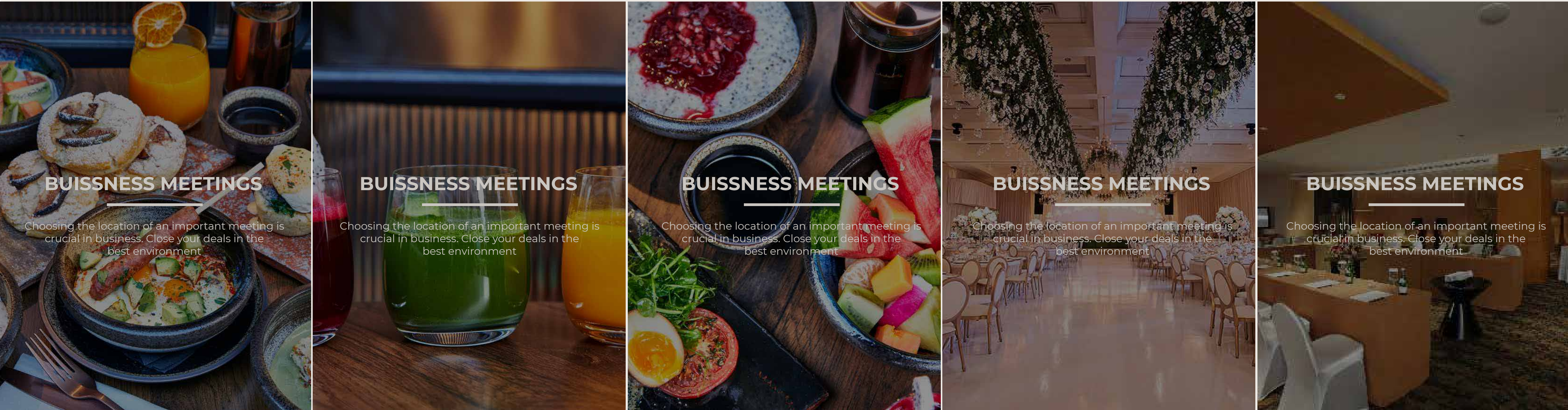


Services



History



Located in the heart of London's iconic Fulham Road, PerBacco is more just a restaurant. It's a surprising foray into modern Italian fare with a hint of Asian flair. And it all starts with our name. Per Bacco, meaning "oh wow" in Italian, is the delightful expression we strive to achieve. From the first taste of one of our signature, freshly-made pastas, you'll find yourself exclaiming "Per Bacco!"

An 18-year veteran of Italian cuisine, chef and owner Stefano Arrigoni has mastered the art of eating well. Hailing from the outskirts of Milano, his passion for food, cooking and innovation has lead him through some of the best kitchens in Italy, Switzerland, Dubai, Singapore and the United Kingdom. Having worked with such famous chefs as Marco Pier White, Sergio Mei and Alberigo Penati, Chef Stefano has found influence amongst the masters while cultivating a unique style all his own. Appearances across television shows and magazines are a testament to

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Variety on your plate

Testimony



Sophie Caron

Great service, delicious food, all in one place. Cool ambiance. Coming again soon



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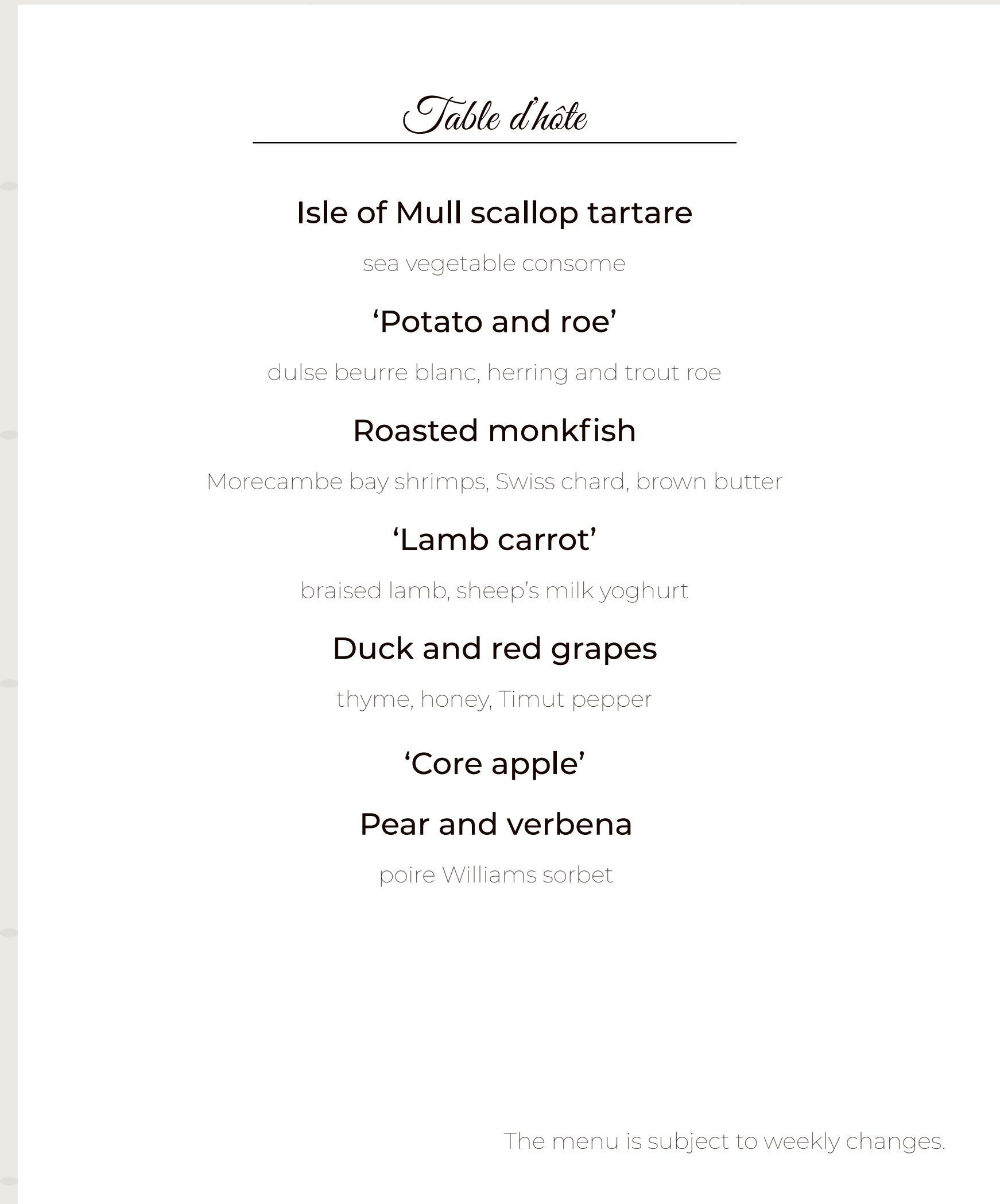
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Our Team



Dominique Crenn
Second Chef



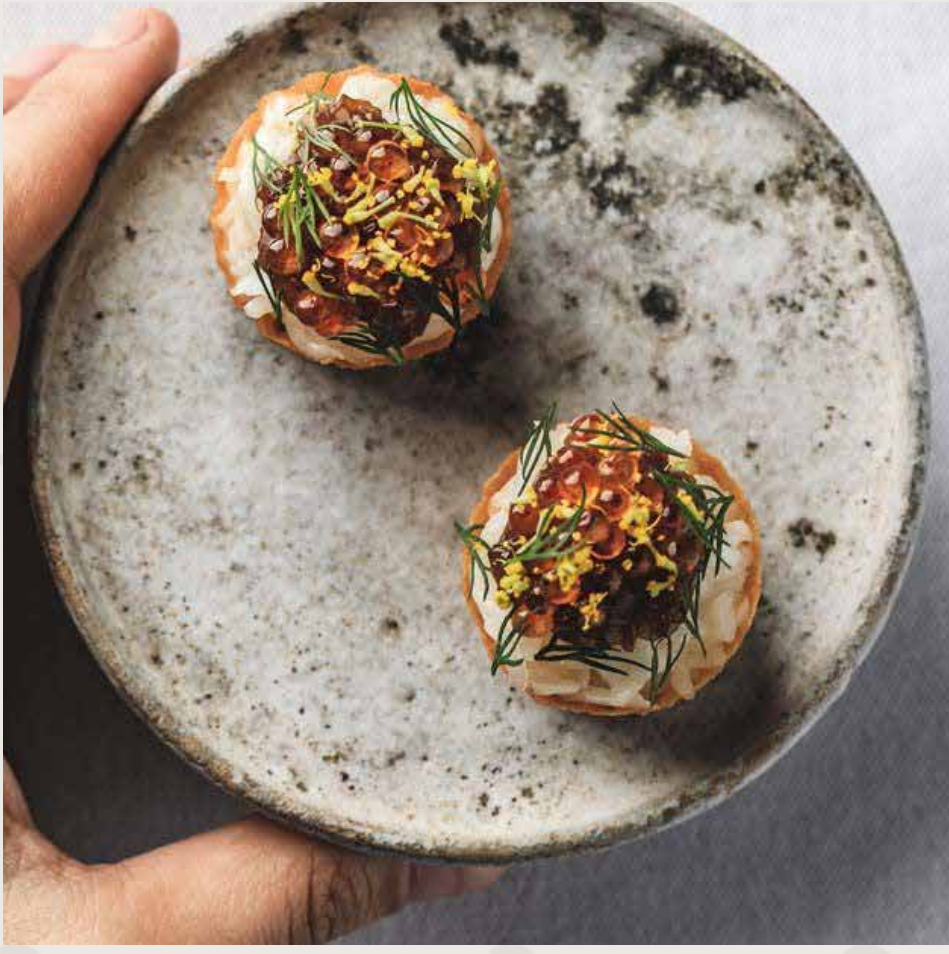
Dominique Crenn
Second Chef



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Visit Babel Fusion

Pick a date

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
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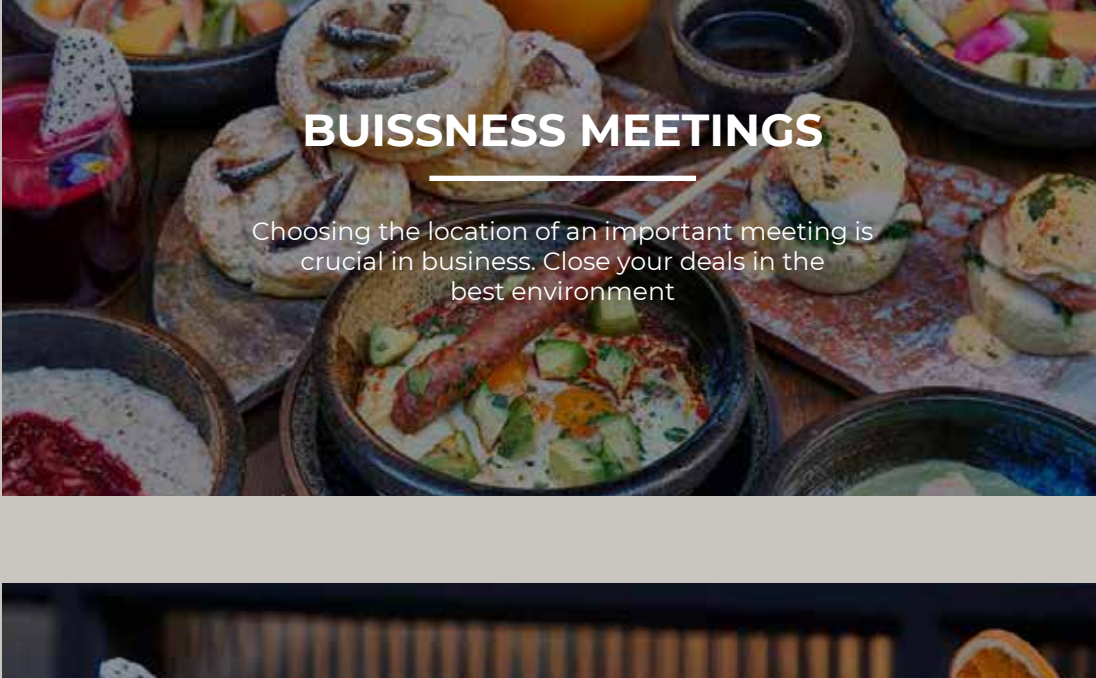
Phone:

Pick an hour

Find a table

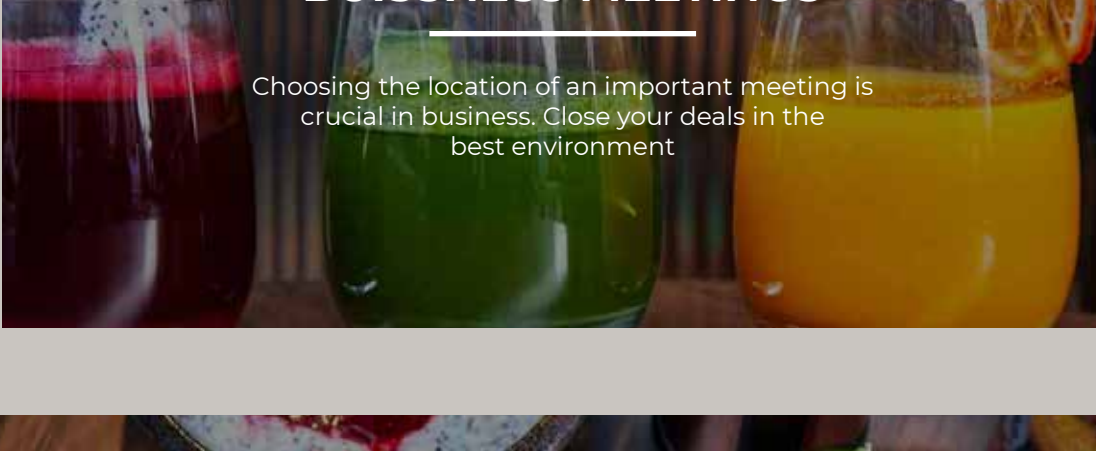


Services



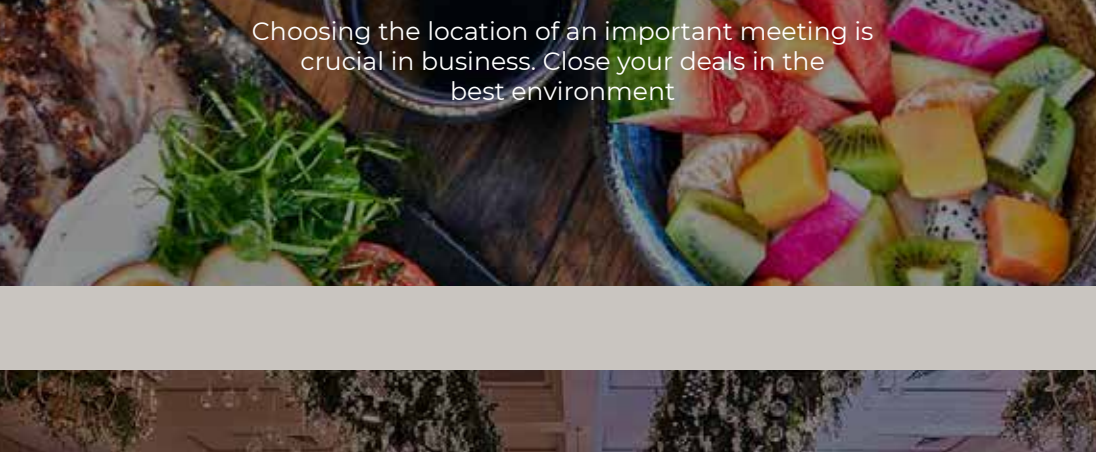
BUISSNESS MEETINGS

Choosing the location of an important meeting is crucial in business. Close your deals in the best environment



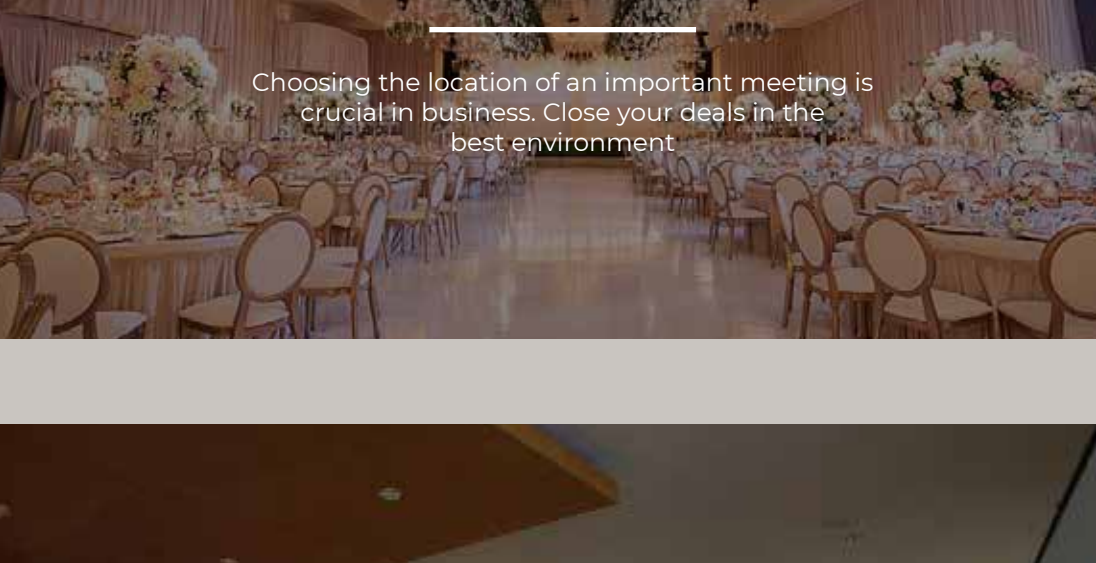
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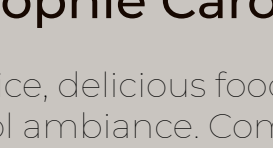


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Table d'hôte

Isle of Mull scallop tartare

sea vegetable consome

'Potato and roe'

dulse beurre blanc, herring and trout roe

Roasted monkfish

Morecambe bay shrimps, Swiss chard, brown butter

'Lamb carrot'

braised lamb, sheep's milk yoghurt

Duck and red grapes

thyme, honey, Timut pepper

'Core apple'

Pear and verbena

poire Williams sorbet

The menu is subject to weekly changes.

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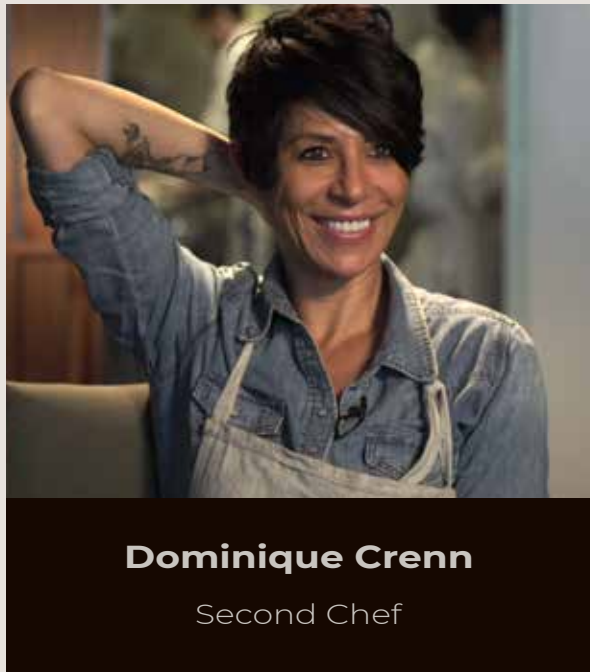
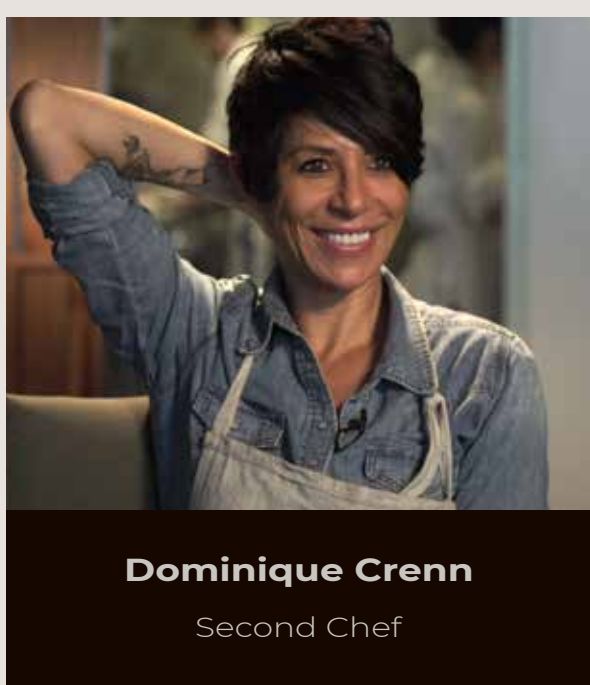
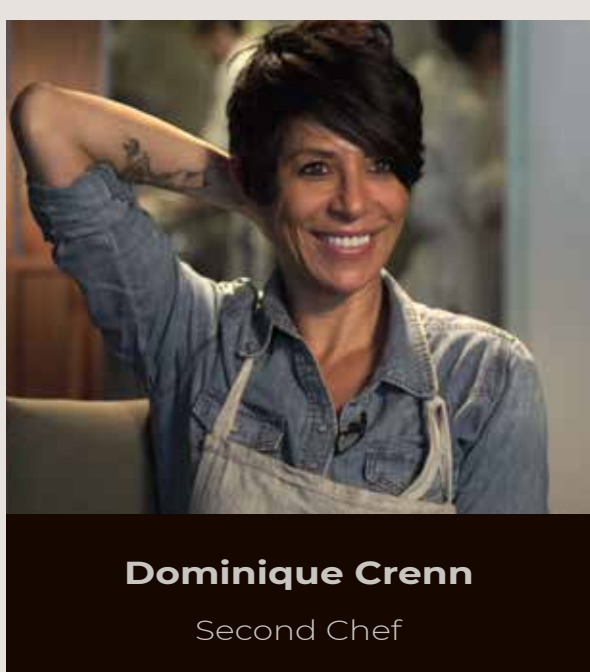
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