

FESTIVE GATHERING

£39 per person

Warm, generous and relaxed. A sharing menu perfect for lunch bookings.

STARTER - to share

Bread - country sourdough, artisanal guttaiu flat bread, "franci bio" extra virgin olive oil

Nocellara Olives + Smoked Almonds

Panelle - chickpea fritters, rocket, lemon

Anchovies from Cetara - crispy polenta and black truffle

Evoo whipped Salted Cod - puntarelle, organic polenta chips

Grilled Mackerel - radicchio tardivo, bagna cauda

Burrata - tuscan tomato bread, basil

OPTIONAL ADD ONS

Calamarata - main course to share (+£9pp)

red prawns, turnip top or turnip top, semi-dried datterino tomato (v)

Tiramisu - dessert to share (+£4pp)

savoardi, espresso coffee liquor, mascarpone cream

SOMMELIER'S WINE TASTING

Elevate your experience with a guided tasting of 4 Italian wines (+£25pp)

Discover the flavours of Italy with our wine tastings.

Perfect for wine lovers and the curious alike!

DRINK PACKAGE - (+£50pp)

Welcome Cocktail - a choice between Pomegroni, Tangerine Spritz or Crodino Spritz

Bubbles - Prosecco (1 glass)

Wine - a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

Rosso "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

After Dinner - a choice between Limoncello or Dark Chocolate Martini

Coffee + Tea - Still + Sparkling Water

All menus are subject to seasonal changes. Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge applies.

baccalà

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FESTIVE CELEBRATION

£59 per person

*Our most loved group menu. Generous, seasonal, and designed to delight.
Ideal for business meals or dinners with friends.*

STARTER - to share

Bread - country sourdough, artisanal guttaïu flat bread, "franci bio" extra virgin olive oil

Nocellara Olives

Anchovies from Cetara - crispy polenta and black truffle

Evoo whipped Salted Cod - puntarelle, organic polenta chips

Grilled Mackerel - radicchio tardivo, bagna cauda

Burrata - tuscan tomato bread, basil

Roasted Pumpkin - chantarelle mushrooms, toasted hazelnut

MAIN COURSE - a choice between

Gnocchetti Sardi - lamb ragu, pecorino

Grilled Bass Fillet - romanesco, mandarin, almonds

Gnocchetti Sardi - turnip top, semi-dried datterino tomato (v)

DESSERT

Tiramisu - savoiardi, espresso coffee liquor, mascarpone cream

OPTIONAL ADD ONS

Oyster - homemade spicy sauce, amalfi lemon (+4 each | +£21 for ½ dozen)

Fritto Misto - fried squid and prawns - middle course to share (+£12pp)

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FESTIVE FEAST

£79 per person

A full journey through our kitchen. Perfect for sharing, any time.

STARTER - to share

Bread + EVOO - country sourdough, artisanal guttaiu flat bread, "franci bio" extra virgin olive oil

Nocellara Olives + Smoked Almonds

Bresaola della Valtellina - sheep ricotta, walnut, wild rocket

Tuna Tartare - artichokes, lovage, samphire

EvoO whipped Salted Cod - puntarelle, organic polenta chips

Fried Baby Squid - black rice flour, saffron mayonnaise

Burrata - tuscan tomato bread, basil

Roasted Pumpkin - chantarelle mushrooms, toasted hazelnut

MAIN COURSE - a choice between

Grilled Prawn and Squid Skewer - radicchio salad

Red Wine Braised Ox Cheek - king oyster mushroom, tenderstem broccoli

Baked Calamarata Pasta - turnip top, semi-dried datterino tomato (v)

DESSERT - a choice between

Clementine Mille Feuille - sambuca pastry cream

Tiramisu - savoiardi, espresso coffee liquor, mascarpone cream

OPTIONAL ADD ONS

Oyster - homemade spicy sauce, amalfi lemon (+4 each | +£21 for ½ dozen)

Risotto - wild mushroom, watercress, pecorino sardo - middle course to share (+£12pp)

DRINK PACKAGE - (+£50pp)

Welcome Cocktail - a choice between Pomegroni, Tangerine Spritz or Crodino Spritz

Bubbles - Prosecco (1 glass)

Wine - a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

Rosso "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

After Dinner - a choice between Limoncello or Dark Chocolate Martini

Coffee + Tea - Still + Sparkling Water

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