

# FESTIVE MENU I

£55 per person

## STARTER - to share

### Bread

country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil

### Nocellara Olives

### Oyster

homemade spicy sauce, amalfi lemon  
(£3.5 supplement each / £18 supplement for ½ dozen)

### Umbrian Lentil Salad

prawns, radicchio, puntarelle, watercress, lovage

### Grilled Mackerel

chard, salsa verde, baby turnip

### Burrata

tuscan tomato bread, basil

### Raw Fennel

sicilian orange, baked black olives

## MAIN COURSE - a choice between

### Grilled Bass Fillet

roasted polenta, turnip top, scottish mussels

### Red Wine Braised Ox Cheek

oyster mushroom, chestnut, brussels sprouts

### Grilled Radicchio Tardivo

aged modena balsamic vinegar, confit shallot

## DESSERT

### Tiramisu

savoardi, espresso coffee liquor, mascarpone cream

Please ask about allergies & dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

**baccalà**

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# FESTIVE MENU II

£75 per person

## STARTER - to share

### Bread

country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil

Nocellara Olives + Smoked Almonds

### Oyster

homemade spicy sauce, amalfi lemon

(£3.5 supplement each / £18 supplement for ½ dozen)

### Bresaola della Valtellina

sheep ricotta, walnut, wild rocket

### Tuna Tartare

puntarelle, caper berry, tonnata sauce

### Baccalà Mantecato

crispy polenta, roasted pepper

### Fried Baby Squid

black rice flour, saffron mayonnaise

### Burrata

tuscan tomato bread, basil

### Raw Fennel

sicilian orange, baked black olives

## MIDDLE COURSE - to share £10 supplement

### Risotto

wild mushrooms, pumpkin, taleggio, sapa

## MAIN COURSE - a choice between

### Cornish Monkfish

pork guanciale, wild fennel, broad beans and chicory

### Red Wine Braised Ox Cheek

oyster mushroom, chestnut, brussels sprouts

### Grilled Radicchio Tardivo

aged modena balsamic vinegar, confit shallot

## DESSERT - a choice between

### Clementine Mille Feuille

sambuca pastry cream

### Tiramisu

savoardi, espresso coffee liquor, mascarpone cream

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# DRINK PACKAGE I

£35 per person

## COCKTAIL

*a choice between*

Pomegroni

*gin, white vermouth, campari, fresh pomegranate juice, prosecco*

Tangerine Spritz

*tangerine juice, prosecco, fresh thyme, candied tangerine*

## WINE

*a choice between*

Carricante Terre Siciliane | Corte dei Mori | Sicily | 2022 (2 glasses)

Barbera "Icaro" | Villa Doria | Piemonte | 2022 (2 glasses)

## DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

## COFFEE + TEA

## STILL + SPARKLING WATER

The drink packages are optional, you are welcome to choose from our a la carte cocktail and wine list.

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# DRINK PACKAGE II

*£50 per person*

## COCKTAIL

*a choice between*

Pomegroni

*gin, white vermouth, campari, fresh pomegranate juice, prosecco*

Mulled Wine Kiss

*homemade mulled wine, rum*

## BUBBLES

Col Fondo “Sottoriva” | Malibran | Veneto | 2021 (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)

## SWEET WINE

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 | Sardegna (1 glass)

## COFFEE + TEA

## STILL + SPARKLING WATER

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