

# EXTRA VIRGIN OLIVE OIL

25ML 3

*Extra virgin olive oil is simply the juice of fresh, healthy olives. There are more than 1,000 olive varieties, each with its own unique taste characteristics.*

*Baccalà introduces the EVOO of selected Italian artisan producers and pairs them with their food, considering the different characteristics of each, to enhance the culinary experience.*

## **RAGGIA**

*producer: Frantoio del Piceno | region: Marche | variety: monocultivar Raggia*

*smell: green olive, black pepper | palate: almond, artichokes, intense bitter and spicy*

*food pairing: Cornish Squid | Pentolaccia*

## **ROSCIOLA**

*producer: Frantoio del Piceno | region: Marche | variety: monocultivar Rosciola*

*smell: apple, banana | palate: rocket, chicory, bitter finish*

*food pairing: Gnocchi Asparagus*

## **FRANCI BIO**

*producer: Frantoio Franci | region: Tuscany | variety: Frantoio, Leccino, Moraiolo*

*smell: fresh hay, artichoke, banana | palate: sweet apples, harmonious bitter and spicy*

*food pairing: Octopus | Linguine*

## **89|93 DOP UMBRIA**

*producer: Gaudenzi | region: Umbria | variety: San Felice, Moraiolo*

*smell: green apple, artichoke, sage | palate: chicory, rocket, medium intense*

*food pairing: Tubetti | Monkfish*

## **CORAX SARDEGNA DOP**

*producer: Francesco Piras | region: Sardegna | variety: monocultivar Bosana*

*smell: herbaceous, hints of almonds, tomato leaves | palate: artichoke, green almonds*

*food pairing: Gnocchi Clams*

## **SAECULARIS**

*producer: Frantoio Converso | region: Calabria | variety: Dolce di Rossano Organic*

*smell: almond, banana, berries | palate: sweet finish, dry black olive, almond after taste*

*food pairing: Carpaccio*

Please ask about allergies & dietary requirements. A 13.5% discretionary service charge will be added to your bill.

**baccalà**

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