

DINNER MENU

daily wine tasting 25

NIBBLES

- pane e olio 5.75
sourdough, homemade grissini, extra virgin olive oil
- alici di cetara tartufate 8
cetara anchovies, polenta and black truffle
- panelle 8
chickpea fritters, rocket, lemon

STARTER

- ostriche 26
oyster tasting, homemade spicy sauce, amalfi lemon
- pannacotta ai piselli 16
green peas pannacotta, white asparagus, strawberry
- tartare di tonno 21
tuna tartare, artichoke, lovage, samphire
- salmone affumicato di nostra produzione 16
in-house smoked salmon, fennel, orange
- polpo, lardo di colonnata, peperoni 30
roasted octopus, colonnata lard, grilled peppers, olives
- calamaretti fritti 18
black baby squid, saffron mayo
- burrata 19
burrata, tuscan tomato bread, seasonal fruits, vegetables

PASTA

- la pentolaccia di chitarrine allo scoglio 38
chitarrine with shellfish and molluscs in casserole
"scarpetta" 2
sourdough to enjoy the sauce left...
- risotto al salto 22
asparagus risotto, black stewed squid
- spaghettoni, cozze e zucchine 16
spaghettoni, mussels, sweet garlic, courgette
- ravioli ortica e ricotta 15
ravioli, nettle, sheep ricotta, piemonte hazelnut
- linguine ai gamberi rossi 27
linguine with red prawns, lemon and three pepper

MAIN

- spiedino arrosto di gamberi e calamari 25
grilled prawns and squid, black lime, bitter greens
- baccalà fritto 32
salted cod, green beans, tomato, basil pesto
- coda di rospo in porchetta 31
monkfish, guanciale, wild fennel, broad beans, chicory
- guancia di vitellone 29
beef cheek, oyster mushroom, broccoletti

Please ask about allergies & dietary requirements.

A 13.5% discretionary service charge will be added to your bill.

All our wines are available for off-sales, please ask staff for details.

baccalà

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EXTRA VIRGIN OLIVE OIL

Choose one artisan extra virgin olive oil to enjoy with your bread.

Add an extra oil for a tasting experience – 3

FRANCI BIO

Frantoio Franci | Tuscany | Frantoio, Leccino, Moraiolo
smell: fresh hay, artichoke, banana
palate: sweet apples, harmonious bitter and spicy

SAECULARIS

Frantoio Converso | Calabria | Dolce di Rossano
smell: almond, banana, berries
palate: sweet finish, dry black olive, almond after taste

LECCIO DEL CORNO

Frantoio del Piceno | Marche | Leccio del Corno
smell: green olive, black pepper
palate: medium fruity with light bitterness and spiciness

89|93 DOP UMBRIA

Gaudenzi | Umbria | San Felice, Moraiolo
smell: green apple, artichoke, sage
palate: chicory, rocket, medium intense

I MURI DOP

Frantoio Covato | Sicilia | Tonda Iblea
smell: herbaceous, green vegetables, hints of tomatoes
palate: intense herbaceous, peppery notes, round finish

RAGGIA

Frantoio del Piceno | Marche | Raggia
smell: herbaceous, hints of almonds, artichokes
palate: intense bitter, spicy, almond, artichoke aftertaste

CORAX

Francesco Piras | Sardegna | Bosana
smell: green olives, artichokes, green tomato
palate: artichoke, green almonds, thistle



evoO pairing menu

5 courses £75 | * 3 courses £55

LECCIO DEL CORNO

sourdough, homemade grissini

UMBRIA DOP

* tuna tartare, artichoke, lovage, samphire

RAGGIA

* spaghettoni, mussels, sweet garlic, courgette

SARDEGNA DOP

grilled prawns and squid

SAECULARIS

* almond milk panna cotta, tonka beans, pear

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olive oils for only £20. Scan the QR

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AFTER DINNER

DESSERT

<i>formaggi</i> artisanal cheese selection of 3 or 5	20 30
<i>millefoglie</i> grapefruit millefeuille, sambuca cream	10
<i>biancomangiare</i> almond milk light panna cotta, tonka beans, lemon and pear	10
<i>tiramisu</i> savoiardi, coffee liqueur, mascarpone cream	13
' <i>badiani</i> ' sorbetto gelato amalfi lemon sorbet stracciatella milk chocolate (1 scoop)	5
<i>affogato al caffè</i> 2 scoops of gelato, espresso shot	12

SWEET WINE

Passito Antolini Veneto 2019	15 70
Isola dei Nuraghi "Oirad" Ferruccio Deiana Sardegna 2020	16 72
Visciolata del Cardinale Cantina del Cardinale Marche 2022	13 65

DIGESTIVES

Grappa di Traminer Santa Massenza Trentino	8
Grappa Riserva Santa Massenza Trentino	9
Fernet Distilleria Quaglia Piemonte	8
Sambuca Fina Colazingari Lazio	8
Limoncello di Amalfi Terra di Limoni Campania	8
Raro Wild Mirto Pure Sardinia Sardegna	8
Genziana Colazingari Lazio	8

COFFEE | TEA

espresso macchiato	3.25
double espresso double macchiato americano	3.75
cappuccino latte flat white	4
fresh mint tea linden flower	4
digestive tea mix fresh chamomile	
iced americano iced latte	5.5

group gatherings, italian-style

Host your team lunches, corporate events, or special gatherings at Baccalà. Our personalised set menus make every occasion memorable.

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enquire



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BREAK THE ICE

SPRITZ

Classic Spritz <i>aperol, prosecco, soda</i>	12
Bitter Spritz <i>campari, prosecco, soda</i>	13
Sweet Spritz <i>sarti rosa, prosecco, soda</i>	13
Limoncello Spritz <i>limoncello terre di limoni, prosecco</i>	13

CLASSICS

Negroni <i>campari, red vermouth, gin</i>	13
White Negroni <i>campari, white vermouth, gin</i>	13
Sbagliato <i>campari, red vermouth, prosecco</i>	13
American <i>campari, red vermouth, soda</i>	12
Bicicletta <i>campari, white wine, lemon peel</i>	12
JJ London Gin + Tonic with lime	12
Hendricks Gin + Tonic with cucumber and basil	14
Sipsmith Gin + Tonic with grapefruit and rosemary	14

MARTINI

JJ London Gin Martini <i>dry</i> dirty	12
Hendricks Gin Martini <i>dry</i> dirty	14
Sipsmith Gin Martini <i>dry</i> dirty	14
Chili Passion Martini <i>passion fruit, vodka, limoncello, chili</i>	14
Espresso Martini <i>vodka, kahlúa, espresso, sugar</i>	14

SEASONAL COCKTAILS

Sunkiss Spritz <i>raspberry, fresh strawberry, martini bianco, prosecco</i>	13
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MOCKTAILS

Crodino Spritz <i>non alcoholic bitter</i>	7
Botivo Spritz <i>blood orange, elderflower tonic</i>	10
Negroni 0 <i>crodrino, fresh pomegranate, angostura bitter</i>	10
Spiced Passion <i>passion fruit, orange juice, lime, ginger beer</i>	9

BEER

Ichnusa Lager	7
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NON ALCOHOLIC

Sparkling water	3
Homemade Lemonade Iced Tea	7
Fresh Squeeze Orange Juice	7
London Essence <i>indian tonic blood orange, elderflower tonic ginger beer</i>	7

NIBBLES

smoked almonds	4.5
nocellara olives	4.5
cetara anchovies, polenta and black truffle	8
chickpea fritters, rocket, lemon	8

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