

# LUNCH MENU

12 - 5PM

daily wine tasting 25

## midweek deal

2 courses £25 | 3 courses £30

In-house smoked salmon, fennel, orange  
OR  
Green peas pannacotta, white asparagus, strawberry

Gnocchi, mussels, broccoli  
OR  
Ravioli, courgette leaves, sheep ricotta, hazelnut

Lemon Sorbet

### STARTER

pane e olio	5.75
sourdough, artisanal guttiau bread, extra virgin olive oil	
alici di cetara tartufate	8
cetara anchovies, polenta and black truffle	
panelle	8
chickpea fritters, rocket, lemon	
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	
salmon affumicato di nostra produzione	16
in-house smoked salmon, fennel, orange	
calamaretti fritti	18
black baby squid, saffron mayo	
polpo, lardo di colonnata, peperoni	30
roasted octopus, colonnata lard, grilled peppers, olives	
burrata	19
burrata, tuscan tomato bread, seasonal fruits, vegetables	

### MAIN

ravioli tenerumi e ricotta	15
ravioli, courgette leaves, sheep ricotta, piemonte hazelnut	
spaghettoni, cozze e zucchine	16
spaghettoni, mussels, sweet garlic, courgette	
risotto al salto	22
asparagus risotto, black stewed squid	
coda di rospo in porchetta	31
monkfish, guanciale, wild fennel, broad beans, chicory	
spiedino arrosto di gamberi e calamari	25
grilled prawns and squid, black lime, bitter greens	
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.

# baccalà

baccalalondon.co.uk | @baccalalondon

# 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

Looking for a unique experience?

Discover the World of EVOO with us!

Book a guided tasting of 4 extra virgin olive oils for only £20. Scan the QR

code to learn more or reserve your spot.



## evoO pairing menu

Available for dinner

Our Extra Virgin Olive Oil menu celebrates new harvest Italian EVOO, thoughtfully paired with seasonal dishes.

5 courses £75 | 3 courses £55

The whole table is required to take part

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

## AFTER LUNCH

### FORMAGGI | SWEET

<i>formaggi</i>	20   30
artisanal cheese selection of 3 or 5	
'badiani' sorbetto   gelato	5
lemon sorbet   stracciatella   chocolate (1 scoop)	
<i>affogato al caffè</i>	12
2 scoops of gelato, espresso shot	
<i>tiramisu</i>	13
savoardi, coffee liqueur, mascarpone cream	

### 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

## wine tuesdays

Enjoy up to 50% off bottles of artisanal Italian wines  
when dining with us every Tuesday.

## oyster saturdays

Freshly shucked oysters from 12–5pm, at special prices.

Treat yourself to fresh oysters with friends + family

## saturday seafood roast

A relaxed seafood roast, Baccalà style,  
seasonal fish, sides, and Italian flavours.

available during lunch, upon pre order

## BREAK THE ICE

### SPRITZ

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

### CLASSICS

Negroni	13
<i>campari, red vermouth, gin</i>	
White Negroni	13
<i>campari, white vermouth, gin</i>	
Sbagliato	13
<i>campari, red vermouth, prosecco</i>	
Americano	12
<i>campari, red vermouth, soda</i>	
Bicicletta	12
<i>campari, white wine, lemon peel</i>	
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   dirty</i>	12
Hendricks Gin Martini <i>dry   dirty</i>	14
Sipsmith Gin Martini <i>dry   dirty</i>	14
Chili Passion Martini	14
<i>passion fruit, vodka, limoncello, chili</i>	
Espresso Martini	14
<i>vodka, kahlúa, espresso, sugar</i>	

### SEASONAL COCKTAILS

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

### MOCKTAILS

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

### BEER

Ichnusa Lager	7
---------------	---

### NON ALCOHOLIC

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

### NIBBLES

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

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