

EXTRA VIRGIN OLIVE OIL

25ML 3

At Baccalà, we pair top-quality extra virgin olive oils from artisan Italian producers with our dishes to elevate your dining experience, bringing out the unique flavors of each oil and dish.

RAGGIA

Frantoio del Piceno | Marche | Raggia

smell: green olive, black pepper

palate: almond, artichokes, intense bitter and spicy

ROSCIOLA

Frantoio del Piceno | Marche | Rosciola

smell: apple, banana

palate: rocket, chicory, bitter finish

FRANCI BIO

Frantoio Franci | Tuscany | Frantoio, Leccino, Moraiolo

smell: fresh hay, artichoke, banana

palate: sweet apples, harmonious bitter and spicy

89|93 DOP UMBRIA

Gaudenzi | Umbria | San Felice, Moraiolo

smell: green apple, artichoke, sage

palate: chicory, rocket, medium intense

CORAX SARDEGNA DOP

Francesco Piras | Sardegna | Bosana

smell: herbaceous, hints of almonds, tomato leaves

palate: artichoke, green almonds

NOSTRALE DI RIGALI

Frantoio del Piceno | Marche | Nostrale di Rigali

smell: green tomato, herbaceous

palate: intense, green, grass field, bitter almond

Looking for a unique experience?
Discover the World of EVOO with us!



Christmas at Baccalà

Celebrate the festive season in Italian-style at Baccalà. Our special menus will infuse an Italian touch into your festivities and are perfect for parties of 8 or more and available from November 1st to January 31st.



baccalà