

LUNCH MENU

12 - 5PM

homemade lemonade 7
prosecco 7

NIBBLES

smoked almonds	4.5
nocellara olives	4.5

STARTER

<i>pane e olio</i>	5.5
sourdough, artisanal guttaiu bread, extra virgin olive oil	
<i>ostriche</i>	26
oyster tasting, homemade spicy sauce, verdello lemon	
<i>carpaccio di spigola</i>	16
wild bass carpaccio, ligurian courgette, orange infused oil	
<i>calamaretti fritti</i>	16
black baby squid, saffron mayo	
<i>sgombro grill</i>	13
grilled mackerel, salsa verde, spiced nuts, pickled radish	
<i>polpo</i>	23
grilled octopus, aubergine, roasted pepper	
<i>burrata</i>	18
burrata, tuscan tomato bread, autumn fruits, vegetables	

MAIN

<i>chitarrine carbonara</i>	14
chitarrine carbonara with mussels and lime	
<i>gnocchetti, zucca e funghi porcini</i>	17
potato rocket gnocchi, pumpkin, porcini mushroom	
<i>coda di rospo in porchetta</i>	27
monkfish, guanciale, wild fennel, broad beans, chicory	

FORMAGGI | SWEET

<i>formaggi</i>	20 30
artisanal cheese selection of 3 or 5	
<i>tiramisu</i>	12
savoardi, coffee liqueur, mascarpone cream	

London Restaurant Festival Lunch Deal - £30 TUESDAY - FRIDAY 12 - 5 PM

Grilled Mackerel, salsa verde, baby radish

OR

Grilled Trombetta Courgette, salsa verde, baby radish (V)

Calamarata Pasta "Arrabbiata", mussels, tomato, chili,
tenderstem broccoli

OR

Calamarata Pasta "Arrabbiata", tomato, chili,
tenderstem broccoli, pine nuts (V)

Amalfi Lemon Sorbet



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.

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