# SATURDAY LUNCH

**12 - 5PM**

daily wine tasting **25**

## **oyster** saturdays

1/2 dozen ~~26~~ **21** - 1 dozen ~~52~~ **41**

*homemade spicy sauce, amalfi lemon*

## saturday **seafood roast**

A relaxed seafood roast, Baccalà style, whole fish or seafood to share, with seasonal sides and Italian flavours. Available every Saturday.

*pre-order reuired | designed for 2 -* **65**

seabream | seabass | prawn + squid

## 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

*ostriche* **26**
oyster tasting, homemade spicy sauce, verdello lemon

*insalata di ceci e bottarga* **15**
chickpeas, celery, grilled vegetables and bottarga

*tartare di tonno* **21**
tuna tartare, trombetta courgette, lovage

*sgombro e melanzana perlina* **19**
mackerel, "perlina" aubergine, wild fennel pesto

*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

*risotto al salto* **22**
risotto fragola grape, taleggio, wild mushrooms

*la pentolaccia di chitarrine allo scoglio* **38**
chitarrine with shellfish and molluscs in casserole

*"scarpetta"* **2**
sourdough to enjoy the sauce left...

*mezze maniche, cozze e zucchine* **16**
mezze maniche, mussels, sweet garlic, courgette

*spiedino arrosto di gamberi e calamari* **25**
grilled prawns and squid, black lime, bitter greens

*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.*

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**

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

**CORATINA**
Frantoio Intini | Puglia | Coratina
*smell:* herbaceous, green vegetables, hints of tomatoes
*palate:* intense herbaceous, peppery notes, round finish

**CHIUSE DI SANT'ARCANGELO**
Gaudenzi | Umbria | Moraiolo
*smell:* green olive, fresh herbs, green tomato
*palate:* artichokes, radicchio, bitter with a sweet balance

**RACIOPPELLA NO.3**
Frantoio Romano | Campania | Racioppella
*smell:* unripe fruit, banana, herbaceous
*palate:* intense fruity flavour, bitter and hearty notes

**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

*formaggi* — **20 | 30**
artisanal cheese selection of 3 or 5

*'badiani' sorbetto | gelato* — **5**
lemon sorbet | stracciatella | chocolate (1 scoop)

*affogato al caffè* — **12**
2 scoops of gelato, espresso shot

*tiramisu* — **13**
savoiardi, coffee liqueur, mascarpone cream

## SWEET WINE

Passito | Antolini | Veneto | 2019 — **15 | 70**

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 | digestive tea mix | fresh chamomile — **4**

iced americano | iced latte — **5.5**

## wine tuesdays

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

## group gatherings italian-style

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

baccalà



# BREAK THE ICE

## VERMOUTH *50ml*

Cocchi "Storico" Vermouth di Torino — **8**
*Classic Piedmontese rosso — rich, bittersweet, with vanilla and dried fruit*

Cocchi "Americano" — **8**
*Aperitif-style bianco — floral, citrus, gently bitter*

Carpano "Antica Formula" — **9**
*Turin's legendary recipe — dark spice, vanilla, dried fig*

Carpano "Punt e Mes" — **8**
*Half sweet, half bitter — a bar classic since 1870*

Berto Superiore Bianco — **9**
*Light, herbal, delicate — with a long dry finish*

Quaglia Superiore Rosso — **9**
*Rich and complex rosso — bitter orange, cherry, dried herbs and warm spice*

## VERMOUTH FLIGHT *25ml each*

*Selection of the day — four vermouths chosen by Fabio* — **15**

## NEGRONI FLIGHT *3×30ml*

*Classic - Dark - White* — **15**

## SPRITZ

Classic Spritz *aperol, prosecco, soda* — **12**

Bitter Spritz *campari, prosecco, soda* — **13**

Bicicletta *campari, white wine, lemon peel* — **12**

Sweet Spritz *sarti rosa, prosecco, soda* — **13**

Hugo Spritz *mondoro, prosecco, soda* — **13**

Limoncello Spritz *limoncello terre di limoni, prosecco* — **13**

## NEGRONI

Classic *campari, cocchi storico, london dry gin* — **13**

Dark *campari, antica formula, london dry gin* — **14**

White *berto bitter, superiore bianco, old tom gin* — **13**

Sbagliato *campari, cocchi storico, prosecco* — **13**

Americano *campari, cocchi storico, soda* — **12**

## G + T

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 *dry | dirty* — **12**

Hendricks Gin Martini *dry | dirty* — **14**

Sipsmith Gin Martini *dry | dirty* — **14**

Espresso Martini *vodka, kahlúa, espresso, sugar* — **14**

## MOCKTAILS

Crodino Spritz *non alcoholic bitter* — **7**

Botivo Spritz *blood orange, elderflower tonic* — **10**

## BEER

Ichnusa *unfiltered lager 330ml* — **7**

Kernel Dunkel *dark lager 330ml* — **7**

Kernel HopfenWeisse *wheat 500ml* — **8**

## NON ALCOHOLIC

Sparkling water — **3**

Homemade Lemonade | Iced Tea — **7**

London Essence — **7**
*indian tonic | blood orange, elderflower tonic | ginger beer*

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