LUNCH MENU

12 - 5PM

daily wine tasting **25**

midweek deal

2 courses £25 | 3 courses £30

Baccalà mantecato, fennel
OR
Chickpea salad, celery, grilled vegetables

Mezze maniche, mussels, sweet garlic, courgette
OR
Penne, courgette, datterino, basil, pine nuts

Lemon Sorbet

NIBBLES

smoked almonds **4.5**

nocellara olives **4.5**

pane e olio **5.75**
sourdough, artisanal guttiau bread, extra virgin olive oil

alici di cetara tartufate **8**
cetara anchovies, polenta and black truffle

STARTER

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

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

calamaretti fritti **18**
black baby squid, saffron mayo

polpo, lardo di colonnata, peperoni **30**
roasted octopus, colonnata lard, grilled peppers, olives

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

burrata **19**
burrata, tuscan tomato bread, seasonal fruits, vegetables

MAIN

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

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

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***

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

DESSERT

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

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

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

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

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**

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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

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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