

LUNCH MENU

NIBBLES

Smoked Almonds	4.5
Nocellara Olives	4.5

RAW BAR

Oysters	4.5 EA
<i>freshly shucked, homemade pepper sauce, amalfi lemon</i>	

APPETIZER

Artichoke Stems, Radicchio	18
<i>and bottarga</i>	
Whipped Salted Cod	14
<i>on polenta croutons</i>	
Roasted Octopus	23
<i>tender, served with baby potatoes, black olives, and fresh basil</i>	
Burrata e Pappa al Pomodoro (VG)	16
<i>creamy burrata served with Tuscan tomato bread sauce</i>	
Black Baby Squid	18
<i>homemade saffron mayo</i>	

PASTA

Chitarrine cacio e pepe (VG)	14
<i>handmade pasta, aged pecorino cheese and freshly cracked black pepper</i>	
Ribollita (VG)	16
<i>tubetti pasta, Tuscan ribollita soup</i>	
Farfalle, mussels, courgette	17
<i>fresh Cornish mussels, and courgette</i>	

CHEESE

Artisanal Cheese Selection	5 EA
<i>served with Bermondsey Street honey and guttiau bread</i>	

DESSERT

Tiramisu	12
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SPECIAL OF THE DAY 23

Grilled King Oyster Mushrooms, Radicchio

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