

# LUNCH MENU

## NIBBLES

<b>Smoked Almonds</b>	<b>3.5</b>
<b>Nocellara Olives</b>	<b>3.5</b>

## RAW BAR

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

## APPETIZER

<b>Whipped Salted Cod</b>	<b>11</b>
<i>on polenta croutons</i>	
<b>Roasted Octopus</b>	<b>22</b>
<i>tender, served with baby potatoes, black olives, and fresh basil</i>	
<b>Burrata e Pappa al Pomodoro (VG)</b>	<b>13</b>
<i>creamy burrata served with Tuscan tomato bread sauce</i>	

## PASTA

<b>Chitarrine cacio e pepe (VG)</b>	<b>10</b>
<i>handmade pasta, aged pecorino cheese and freshly cracked black pepper</i>	
<b>Tagliatelle, artichoke, tuna, bottarga</b>	<b>16</b>
<i>handmade tagliatelle with tender artichokes, fresh tuna, and bottarga</i>	
<b>Farfalle, mussels, datterino, turnip tops</b>	<b>13</b>
<i>fresh cornish mussels, sweet yellow datterino tomatoes, and turnip tops</i>	

## CHEESE

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

## DESSERT

<b>Tiramisu</b>	<b>11</b>
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**3 COURSE MEAL DEAL £29**

*Burrata, Farfalle, and Tiramisu*

**baccalà**

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