FESTIVE MENUS 2026

15 OCTOBER 2026 - 15 JANUARY 2027

THE LUNCH

£42 PER PERSON

A selection of sharing dishes inspired by Italy's coastal tables

TRADITION

£62 PER PERSON

Italian classics, through the Baccalà kitchen.

CONTEMPORARY

£79 PER PERSON

A modern take on Italian coastal cuisine

FROM THE LAND

£79 PER PERSON

A celebration of Italy's inland flavours

CIN CIN

£29 PER PERSON

Start with a spritz, stay for the wine

THE SPIRIT

£49 PER PERSON

From the first toast to the last sip

WINE + EVOO TASTINGS ALSO AVAILABLE

baccalà
SEAFOOD + WINE

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THE LUNCH

A selection of sharing dishes inspired by Italy's coasts

TO SHARE

Bread + EVOO

Brown sourdough with artisanal "guttiau" bread

Nocellara Olives + Smoked Almonds

Panelle - *chickpea fritters, rocket, lemon*

Anchovies from Cetara - *crispy polenta and black truffle*

Evoo whipped Salted Cod - *puntarelle, organic polenta crisps*

Burrata - *tuscan tomato bread, basil*

ADD PASTA TO SHARE

(SUPPLEMENT £9PP)

Calamarata - *red prawns, turnip top*

OR

Calamarata - *turnip top, semi-dried datterino tomato (v)*

ADD DESSERT TO SHARE

(SUPPLEMENT £4PP)

Tiramisu

savoiardi, espresso coffee liquor, mascarpone cream

£42 PER PERSON INCLUDING VAT

For groups of 8 or more

ENQUIRE ABOUT YOUR FESTIVE BOOKING

TERMS & CONDITIONS

A 50% deposit of the food menu price is required to secure the booking. Deposits are refundable for cancellations made at least 15 days before the event. Final guest numbers, dietary requirements and main-course choices must be confirmed 7 days before the booking. A 13.5% discretionary service charge will be added to the final bill.

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TRADITION

Italian classics, through the Baccalà kitchen.

STARTER
(TO SHARE)

Bread + EVOO
Brown sourdough with artisanal "guttiau" bread, Gaudenzi EVOO

Nocellara Olives

Anchovies from Cetara - *crispy polenta and black truffle*

Marinated bream fillet - *baby vegetables, salsa verde*

Burrata - *tuscan tomato bread, basil*

Gratin mussels - *sun dried tomato crumb*

Radicchio - *orange, toasted hazelnut*

MAIN COURSE
(A CHOICE BETWEEN)

Maccheroni pasta - *lamb ragout, savoy cabbage, pecorino*
OR
Grilled Bass fillet - *cime di rapa, crushed baby potato*
OR
Maccheroni pasta - *turnip top, savoy cabbage, pecorino (V)*

DESSERT

Tiramisu
savoiardi, espresso coffee liquor, mascarpone cream

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For groups of 8 or more

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CONTEMPORARY

A modern take on Italian coastal cuisine

STARTER

(TO SHARE)

Bread + EVOO

Brown sourdough with artisanal"guttiau" bread, Gaudenzi EVOO

Nocellara Olives + Smoked Almonds

Panelle - *chickpea fritters, rocket, lemon*

Bresaola della Valtellina - *sheep ricotta, fennel and citrus fruits*

Tuna tartare - *trombetta courgette, lovage*

Fried baby squid - *black rice flour, saffron mayonnaise*

Burrata - *tuscan tomato bread, basil*

Radicchio - *orange, toasted hazelnut*

MAIN COURSE

(A CHOICE BETWEEN)

Crispy saffron risotto - *black ink braised squid*

OR

Red wine slow cooked ox cheek - *king oyster mushroom, tenderstem broccoli*

OR

Maccheroni pasta - *turnip top, savoy cabbage, pecorino (v)*

DESSERT

(A CHOICE BETWEEN)

Clementine mille feuille - *sambuca pastry cream*

OR

Tiramisu - *savoiardi, espresso coffee liquor, mascarpone cream*

£79 PER PERSON INCLUDING VAT

For groups of 8 or more

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FROM THE LAND

A celebration of Italy's inland flavours

STARTER
(TO SHARE)

Bread + EVOO

Brown sourdough with artisanal "guttiau" bread, Gaudenzi EVOO

Nocellara Olives + Smoked Almonds

Panelle - *chickpea fritters, rocket, lemon*

Vitello tonnato - *roasted veal in tuna sauce*

Italian cold cuts - *artisanal charcuterie and cheese*

Burrata - *tuscan tomato bread, basil*

Mushroom pannacotta - *30 months Parmigiano Reggiano fondue*

Radicchio - *orange, toasted hazelnut*

MAIN COURSE
(A CHOICE BETWEEN)

Prawns ravioli - *potato, mushroom ragout*

OR

Red wine slow cooked ox cheek - *king oyster mushroom, tenderstem broccoli*

DESSERT
(A CHOICE BETWEEN)

Clementine mille feuille - *sambuca pastry cream*

OR

Tiramisu - *savoiardi, espresso coffee liquor, mascarpone cream*

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FESTIVE DRINKS

Curated drink packages to complement your festive menu.

CIN CIN

(£29 PER PERSON)

Welcome Cocktail
a choice between
Pomerol Spritz or Crodino Spritz

2 glasses of wine
a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo| 2023 | Marche

Rosso "Di Gino"| Fattoria San Lorenzo| 2023 | Marche

still + sparkling water

SPIRIT

(£49 PER PERSON)

Welcome Cocktail
a choice between
Pomerol Spritz or Crodino Spritz

1 glass of bubbles - Prosecco

2 glasses of wine
a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo| 2023 | Marche
Rosso "Di Gino"| Fattoria San Lorenzo| 2023 | Marche

After Dinner
a choice between

Limoncello or Visciolata

coffee | tea

still + sparkling water

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ARRIVE EARLY, RAISE THE SPIRITS

Why not start your celebration with a wine or EVOO tasting?
The perfect group activity before your meal.

WINE TASTINGS

A guided tour through Italy's wine regions, glass by glass — the perfect start to a festive evening.

ESSENTIAL

£39 PER PERSON

3 WINES — WHITE, ORANGE, RED

A SELECTION OF NIBBLES FROM OUR KITCHEN

DISCOVERY

£49 PER PERSON

4 WINES — ORANGE, TWO WHITES, RED (75ML EACH)

SEASONAL NIBBLES FROM THE KITCHEN

SIGNATURE

£59 PER PERSON

5 WINES — ORANGE, TWO WHITES, RED, DESSERT OR FORTIFIED (75ML EACH)

MORENO'S BITES DESIGNED FOR EACH PAIRING

EVOO TASTING

Discover Italy's finest olive oils, tasted side by side — a distinctive way to gather the table before your meal.

£20 PER PERSON

ADD AN EXPERIENCE

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GIVE BACCALÀ

Something good to look forward to

Good food, Italian wine and time around the table. Give a Baccalà gift card and let them choose how to enjoy it — lunch, dinner, a bottle from our all-Italian wine list, or simply an evening on Bermondsey Street.

BUY A GIFT CARD

For Christmas, birthdays, thank-yous — or no particular reason at all.

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