

LUNCH MENU

NIBBLES

Smoked Almonds	3.5
Nocellara Olives	3.5

RAW BAR

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

APPETIZER

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

PASTA

Fusilli cacio e pepe (VG)	12
<i>handmade pasta, aged pecorino cheese and freshly cracked black pepper</i>	
Tagliatelle, girolle mushrooms (VG)	20
<i>handmade tagliatelle with saffron, tender peas and Scottish girolles</i>	
Farfalle, mussels, datterino, courgette	13
<i>fresh cornish mussels, sweet yellow datterino tomatoes, and courgette</i>	

CHEESE

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

DESSERT

Tiramisu	11
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3 COURSE MEAL DEAL £29

Burrata, Farfalle, and Tiramisu

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