

DINNER MENU

BREAD + EVOO

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva 5.5
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

STARTER

ostriche 23
oyster tasting, homemade spicy sauce, amalfi lemon

capesante, melone, erba ostrica, limone e panzanella 22
raw scallops, melon, oyster leaf, lemon jelly, panzanella

tartare di tonno, asparagi, salsa tonnata 23
tuna tartare, asparagus, horseradish, salsa tonnata

baccalà mantecato, cozze, borlotti, zucchini 19
evoo whipped salted cod, mussels, borlotti, trombetta courgette

polpo arrostito, lardo di colonnata, peperoni, olive, basilico 25
roasted octopus, colonnata lard, marinated peppers, olives, basil

burrata, pappa al pomodoro, primizie di stagione 22
burrata on tuscan tomato bread, spring fruit, garden vegetables (VG)

PASTA

tagliatelle, zafferano, piselli, funghi finferli 27
tagliatelle, saffron, green peas, girolle mushrooms (VG)

spaghetti 'mancini', vongole, fiore di zuccina 22
spaghetti with clams, courgette flower

la pentolaccia di chitarrine con sugo allo scoglio 36
chitarrine, langoustine, prawns, scallops, squid, clams, mussels, cuttlefish
+ sourdough for "scarpetta" (enjoy the sauce left on the casserole) 2.5

linguine ai gamberi, limone e tre pepi 22
linguine with prawns, lemon and three peppers

MAIN

frittura di calamaretti 17
black baby squid, saffron mayo

baccalà fritto, scarola, datterino giallo 28
salted cod, sautéed escarole, yellow datterino

coda di rospo in porchetta con finocchio di mare 24
monkfish stewed with guanciale, wild fennel, green beans, sea fennel

ombrina, mirto, limone, fave e cicoria 29
grilled stone bass, mirto, lemon, broad bean, chicory

Please ask about allergies & dietary requirements. A 12.5% discretionary service charge will be added to your bill.

baccalà

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