

EXTRA VIRGIN OLIVE OIL

25ML 3

Extra virgin olive oil is simply the juice of fresh, healthy olives. There are more than 1,000 olive varieties, each with its own unique taste characteristics.

Baccalà introduces the EVOO of selected Italian artisan producers and pairs them with their food, considering the different characteristics of each, to enhance the culinary experience.

RAGGIA

producer: Frantoio del Piceno | region: Marche | variety: monocultivar Raggia

smell: green olive, black pepper | palate: almond, artichokes, intense bitter and spicy

food pairing: Baccalà mantecato

BOSANA

producer: Accademia Olearia | region: Sardegna | variety: monocultivar Bosana

smell: green tomato | palate: bitter almonds, white pepper, medium intensity

food pairing: Pentolaccia | Monkfish

ROSCIOLA

producer: Frantoio del Piceno | region: Marche | variety: monocultivar Rosciola

smell: apple, banana | palate: rocket, chicory, bitter finish

food pairing: Ribollita

FRANCI BIO

producer: Frantoio Franci | region: Tuscany | variety: Frantoio, Leccino, Moraiolo

smell: fresh hay, artichoke, banana | palate: sweet apples, harmonious bitter and spicy

food pairing: Octopus | Linguine

NOVELLO NEW HARVEST

producer: Ursini | region: Abruzzo | variety: Leccino, Gentile

smell: wild rocket, green apple | palate: dense with notes of nuts, medium intense

food pairing: Sardines

Please ask about allergies & dietary requirements. A 13.5% discretionary service charge will be added to your bill.

baccalà

baccalalondon.co.uk | @baccalalondon