

DINNER MENU

BREAD + EVOO

<i>pane di lievito madre, guttiau artigianale, olio extra vergine di oliva (per 2)</i>	5.5
sourdough, artisanal guttiau bread, extra virgin olive oil (for 2)	
<i>+ sourdough (per person)</i>	2

STARTER

<i>ostriche</i>	23
oyster tasting, homemade spicy sauce, amalfi lemon	
<i>tartare di tonno, melone, rucola, salsa tonnatae</i>	23
tuna tartare, melon, rocket, salsa tonnata	
<i>baccalà mantecato, polenta</i>	14
evoo whipped salted cod, crispy polenta	
<i>polpo arrostito, lardo di colonnata, peperoni, olive, basilico</i>	25
roasted octopus, colonnata lard, marinated peppers, olives, basil	
<i>burrata, pappa al pomodoro, primizie di stagione</i>	22
burrata on tuscan tomato bread, summer fruit, garden vegetables (VG)	

PASTA

<i>tagliatelle, funghi finferli, zafferano, bietoline</i>	24
tagliatelle, girolle mushrooms, saffron, baby chard (VG)	
<i>spaghetti 'mancini', vongole, fiore di zuccina</i>	22
spaghetti with clams, courgette flower	
<i>la pentolaccia di chitarrine con sugo allo scoglio</i>	36
chitarrine, langoustine, prawns, scallops, squid, clams, mussels, cuttlefish	
<i>+ sourdough for "scarpetta" (enjoy the sauce left on the casserole)</i>	2
<i>linguine ai gamberi, limone e tre pepi</i>	22
linguine with prawns, lemon and three peppers	

MAIN

<i>frittura di calamaretti</i>	17
black baby squid, saffron mayo	
<i>baccalà fritto, scarola, datterino giallo</i>	28
salted cod, sautéed escarole, yellow datterino	
<i>coda di rospo in porchetta con finocchio di mare</i>	24
monkfish stewed with guanciale, wild fennel, green beans, sea fennel	
<i>ombrina, mirto, limone, fave e cicoria</i>	29
grilled stone bass, mirto, lemon, broad bean, chicory	

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

baccalà

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