

# FESTIVE MENU I

*£55 per person*

## STARTER - to share

### Bread

*country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil*

### Nocellara Olives

### Oyster

*homemade spicy sauce, amalfi lemon*  
*(£3.5 supplement each / £18 supplement for ½ dozen)*

### Umbrian Lentil Salad

*prawns, radicchio, puntarelle, watercress, lovage*

### Grilled Mackerel

*chard, salsa verde, baby turnip*

### Burrata

*tuscan tomato bread, basil*

### Raw Fennel

*sicilian orange, baked black olives*

## MAIN COURSE - a choice between

### Grilled Bass Fillet

*roasted polenta, turnip top, scottish mussels*

### Red Wine Braised Ox Cheek

*oyster mushroom, chestnut, brussels sprouts*

### Grilled Radicchio Tardivo

*aged modena balsamic vinegar, confit shallot*

## DESSERT

### Tiramisu

*savoardi, espresso coffee liquor, mascarpone cream*

Please ask about allergies & dietary requirements.  
All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

**baccalà**

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# FESTIVE MENU II

*£75 per person*

## **STARTER** - to share

### Bread

*country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil*

### Nocellara Olives + Smoked Almonds

### Oyster

*homemade spicy sauce, amalfi lemon*  
*(£3.5 supplement each / £18 supplement for ½ dozen)*

### Bresaola della Valtellina

*sheep ricotta, walnut, wild rocket*

### Tuna Tartare

*puntarelle, caper berry, tonnata sauce*

### Baccalà Mantecato

*crispy polenta, roasted pepper*

### Fried Baby Squid

*black rice flour, saffron mayonnaise*

### Burrata

*tuscan tomato bread, basil*

### Raw Fennel

*sicilian orange, baked black olives*

## **MIDDLE COURSE** - to share £10 supplement

### Risotto

*wild mushrooms, pumpkin, taleggio, sapa*

## **MAIN COURSE** - a choice between

### Cornish Monkfish

*pork guanciale, wild fennel, broad beans and chicory*

### Red Wine Braised Ox Cheek

*oyster mushroom, chestnut, brussels sprouts*

### Grilled Radicchio Tardivo

*aged modena balsamic vinegar, confit shallot*

## **DESSERT** - a choice between

### Clementine Mille Feuille

*sambuca pastry cream*

### Tiramisu

*savoardi, espresso coffee liquor, mascarpone cream*

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# DRINK PACKAGE I

£35 per person

## COCKTAIL

*a choice between*

Pomegroni

*gin, white vermouth, campari, fresh pomegranate juice, prosecco*

Tangerine Spritz

*tangerine juice, prosecco, fresh thyme, candied tangerine*

## WINE

*a choice between*

Carricante Terre Siciliane | Corte dei Mori | Sicily | 2022 (2 glasses)

Barbera "Icaro" | Villa Doria | Piemonte | 2022 (2 glasses)

## DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

## COFFEE + TEA

## STILL + SPARKLING WATER

The drink packages are optional, you are welcome to choose from our a la carte cocktail and wine list.

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# DRINK PACKAGE II

*£50 per person*

## COCKTAIL

*a choice between*

Pomegroni

*gin, white vermouth, campari, fresh pomegranate juice, prosecco*

Mulled Wine Kiss

*homemade mulled wine, rum*

## BUBBLES

Col Fondo “Sottoriva” | Malibran | Veneto | 2021 (1 glass)

## WINE

*a choice between*

Verdicchio “Di Gino” | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

Rosso “Di Gino” | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

## SWEET WINE

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 | Sardegna (1 glass)

## COFFEE + TEA

## STILL + SPARKLING WATER

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