



Caldesi in Campagna

A rural idyll for Italian Fine Dining

Caldesi in Campagna was opened in Bray in 2007 and is owned by Giancarlo and Katie Caldesi. The pair also run the highly successful Caffé Caldesi in London's Marylebone as well as the popular Italian cookery school, La Cucina Caldesi, Giancarlo and Katie starred in the TV series "Return to Tuscany" on BBC 2 and have written three books on Italian cookery. In 2010 Giancarlo was awarded the 'Cavaliere dell' ordine della stella della solidarietà Italiana' for his services to promoting Italian gastronomy abroad.

Caldesi in Campagna is suitable for all occasions from a light lunch to a gastronomic dinner with our authentic Italian a la carte menu, set lunchtime menu and Sunday lunches. Our kitchen takes pride in using many British products and mainly sustainable and local fish in an Italian way.

Cookery classes and special events are held throughout the year to celebrate Italy's diverse cooking from all of its twenty regions. For further information about these please ask for your name to be added to our database.

Buon Appetito

Vincenzo di Monda
Manager



ANTIPASTI

Carpaccio di manzo con salsa di senape e limone

Carpaccio of marinated beef with a mustard and lemon dressing. Recipe from our Rome book.
£17.00

Calamari alla Livornese

Slow cooked South West calamari, tomato, garlic and chilli sauce, toasted garlic bread
£14.50

Insalata ai fiori di zucca

Courgette flower salad, ricotta cheese, melon, yellow cherry tomatoes, peppers, chilli dressing
£12.50

Tortino di Grana Padano

Grana padano cheese soufflé, tomato concasse', basil oil
£15.00

Capesante, pancetta nostrana su crema di seano rapa

Seared Scottish scallops, celeriac cream, crispy pancetta
£17.50

Antipasto misto

San Daniele's finest cured ham, selection of salami, grilled vegetables, olives
£15.50

PASTA

Tortelli con melanzane e mozzarella di bufala

Fresh tortelli filled up with aubergines and buffalo mozzarella cheese, cherry tomatoes sauce, basil
Starter £14.50 Main course £16.50

Pappardelle al ragu classico

Pappardelle, slow cooked beef and veal, red wine ragù
Starter £16.50 Main course £18.50

Ravioli ripieni di branzino selvatico, salsa di limone e burro

Sea bass ravioli, lemon butter sauce, tomato concasse
Starter £16.50 Main course £18.50

Tagliolini ai frutti di mare

Home made tagliolini with King prawns, mussels, clams, squids, garlic, chilli and cherry tomato sauce
Starter £17.00 Main course £21.00

PESCI

Caciucco

Tuscan style fish casserole, king prawns, clams, mussels, gurnard and squids, gently cooked with white wine, garlic, chilli and tomato sauce, toasted garlic crostino
£28.50

Cernia

Grilled fillet of stone bass, baby vegetables, cauliflower cream, thyme dressing
£28.50

Grigliata Caldesi – orata, sgombro, gamberone, calamaro, aglio e peperoncino, insalata di stagione

Grilled king prawn, fillet of sea bream, Cornish mackerel, South West squid, chilli and garlic, salad leaves
£29.50

CARNI

Petto d'anatra ai frutti di bosco

Pan fried duck breast, fresh berry sauce, mashed potatoes
£26.50

Tagliata di manzo Scozzese con rucola, Grana Padano e balsamico di Modena

Chargrilled Scottish sirloin, rocket leaves, aged Modena's Balsamic, Grana Padano cheese
£30.50

Pollo alla Senese

Roasted breast of corn fed chicken, wrapped with prosciutto, filled with truffled pecorino cheese, olive oil mashed potato
£28.50

Vitello con pecorino di Pienza e funghi porcini

Pan fried veal wallet filled with Pienza's pecorino cheese, porcini mushrooms sauce, spinach
£27.50

Fegato burro e salvia con puré di patate

Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes
£26.50

CONTORNI

Roasted potatoes with fennel seeds and herbs	£5.90
Salad leaves and herbs	£5.90
Grilled mediterranean vegetables, balsamic dressing	£5.90
Rocket and Parmesan salad, fresh lemon	£5.90
Sautéed spinach in garlic	£5.90
Fine beans with garlic and chilli	£5.90

An optional service charge of 12.5% will be added to your bill. VAT is included
If would you like to purchase a signed copy of one of our cookery books
please ask a member of the staff.