

Christmas at Caldesi in Campagna 2017

Dinner menu

Cicchetto

An appetizer to start your dinner...

Primi

Vitello Tonnato alla Caldesi

Rare veal carpaccio, chia seed crumble, tuna cream

Calamari alla Livornese

Slow cooked Livorno-style calamari with tomato and chilli, toasted garlic bread

Tortino di Grana

Grana padano cheese soufflé, tomato concasse, basil oil

Ravioli al branzino

Handmade ravioli filled with sea bass in a butter and lemon sauce

Secondi

Cinghiale alla maremmana, polenta al rosmarino

Slow cooked marinated wild boar, rosemary polenta

Faraona dei Medici

Florentine style guinea fowl with dried apricots, prunes and Vin Santo

Nasello ubriaco

Roasted hake fillet, Gavi di Gavi sauce, Sicilian capers, baby vegetables

Pappardelle al ragu

Handmade pappardelle with Tuscan beef ragu

Portafoglio di vitello

Veal parcel filled with Pienza's pecorino cheese, porcini mushrooms, spinach

Pollpetone ai funghi

Porcini mushroom loaf, tomato crust, red wine and caramelised onion sauce

Dolci

Tiramisu

Giancarlo's version of the tiramisu

Bomboloni

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Panettone bavarese

Panettone bavarese, Christmas spiced ice cream, mulled wine reduction

Tortino al cioccolato

Amedei's dark Tuscan chocolate tortino, clementine and thyme ice cream, cranberry coulis

Selezione di formaggio

Selection of Italian cheese, home-made chutney, toasted bread.
(£7.00 supplement)

Petits Fours with coffee

£48.00 per person. Extra vegetables and coffee not included.
An optional service charge of 12.5% will be added to your bill.
VAT is included