

## Christmas Lunch at Caldesi in Campagna 2017

### **Cicchetto**

An appetizer to start your lunch...

### **Primi**

#### **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**

#### **Faraona dei Medici**

Florentine style guinea fowl with dried apricots, prunes and Vin Santo, carrot cream, black truffle

#### **Nasello ubriaco**

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

#### **Pappardelle al ragu**

Handmade pappardelle with Tuscan beef ragu

### **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

Two courses £27.00 three courses £32.00 per person  
An optional service charge of 12.5% will be added to your bill.  
VAT is included