



Caldesi in Campagna

Caldesi in Campagna was opened in Bray in 2007 and is owned by Giancarlo and Katie Caldesi. The pair also run Caldesi in 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 eight books on Italian cookery, Around the World in Salads and The Gentle Art of Preserving all of which are available to buy here. In 2010 Giancarlo was awarded the 'Cavaliere dell' ordine della stella della solidarieta Italiana' for his services to promoting Italian gastronomy abroad.

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

EASTER SUNDAY

April 1st 2018

ANTIPASTI

Seared Scottish scallops, carrot cream, crispy pancetta
Burrata, peas and broad beans salad, acacia honey dressing
Slow-cooked calamari, tomato, garlic and chilli
San Daniele prosciutto, wild boar, venison salami, coppa, bresoala mozzarella, grilled vegetables

HOMEMADE PASTA (starter or main course)

Seabass ravioli, lemon butter sauce
Cocoa tortelli stuffed with gorgonzola and walnuts, lemon and rosemary butter
Caldesi house lasagna

SECONDI

Duo of lamb; slow cooked shoulder, herb crusted cutlet, pea purée, artichoke heart
Pan-fried veal filled with pecorino cheese, porcini mushroom, sautéed spinach
Grana padano cheese timbale, beetroot frittelle, roasted tomato dressing
Pan-fried calf's liver, butter, garlic and sage, olive oil mash
Grilled fillet of sea bass, Jerusalem artichoke cream, baby vegetables, thyme dressing

DOLCI

Neapolitan Easter tart, cinnamon ice cream
Italian style doughnuts with vanilla custard, Sambuca and berry jam
Giancarlo's version of tiramisu
Warm pear cake, hot milk chocolate soup, ginger ice cream
Italian cheeses, bread, onion chutney and honey (£7.00 supplement)

CONTORNI

Roasted potatoes, onions and fennel seed £5.50
Sautéed spinach in garlic £5.50
Rocket and Parmesan salad £5.50
Fine beans, garlic and chilli £5.50
Grilled Mediterranean vegetables, garlic and chilli £5.50

£55.00 per person for three courses

An optional 12.5% service charge will be added to the final bill. VAT included in the price. Dishes may change according to availability.