



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.

LUNCH SET MENU

(£16.50 two courses or £19.50 three courses)

ANTIPASTI

Buffalo mozzarellaserved with heritage tomatoes,
sweet and sour onions dressing

or

Thinly sliced cured pork neck, rocket and Parmesan shavings

SECONDI

Tagliolini, tomato sauce, ricotta cheese, basil

or

Chicken rollè, stuffed with veal minced and dry fruit, carrot cream

DOLCI

Italian style doughnuts, vanilla custard, Sambuca and berry jam

or

Marsala semifreddo caramelizaid nuts, red wine reduction

**An optional 12.5% service charge will be added to the final bill.
VAT included in the price**

A LA CARTE MENU

Prosecco £ 9.50 Negroni Sbagliato £ 8.50 Gin Mare and Mediterranean Tonic £12.00

ANTIPASTI

Courgette carpaccio, courgette flowers, ricotta, melon, yellow tomato, pepper, green chilli £9.5
Tuna carpaccio, cucumber and black berries salad, citrus dressing £14.5
Slow cooked calamari, tomato, garlic and chilli sauce, toasted carasau bread £14.5
San daniele ham, salami, coppa, bufalo mozzarella, grilled vegetables, olives £15.5
Seared Scottish scallops, carrot cream, crispy pancetta £15.5

PASTA

Fettuccine, cherry tomatoes sauce, buffalo mozzarella, basil	Starter £12.5	Main course £14.5
Home made pappardelle, slow cooked beef and veal ragu	Starter £14.5	Main course £17.5
Sea bass ravioli, lemon and butter sauce, tomato concassé	Starter £15.5	Main course £18.5
Tagliolini, clams, cherry tomatoes, garlic, chilli	Starter £15	Main course £18

SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mash £21.5
Panfried fillet of hake, white wine, cherry tomatoes, capers, olives, fine beans £24
Grilled fillet of seabass, tyme dressing, cauliflower cream, baby vegetables £24
Pan fried duck breast, berry and sambuca sauce, asparagus, olive oil mash £24.5
Veal parcels filled with pecorino, porcini mushrooms sauce, spinach £26.5
Slow cooked lamb shoulder, herb crusted cutlet, peas cream, potato cake £28.5
Chargrilled 28 days aged 8oz Aberdeen sirloin steak, Balsamic, rocket, Parmesan, roast potatoes £28.5
Grilled king prawn, sea bass, red mullet, South West squid, chilli, garlic, salad leaves £29.5

CONTORNI All £4.50

Roasted potatoes alla nonna with fennel seeds and herbs
Rocket and Parmesan salad
Sautéed spinach
Mediterranean grilled vegetables
Fine beans, garlic and chilli

An optional service charge of 12.5% will be added to your bill. VAT is included