



## **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

## **LUNCH MENU**

### **STARTER**

#### **Porchetta**

Thinly sliced cold roasted pork belly, rocket and parmesan salad

#### **Mozzarella di bufala**

Buffalo mozzarella, heritage tomatoes, basil oil

### **MAINS**

#### **Tortelli melanzane e mozzarella**

Tortelli filled with buffalo mozzarella and aubergine, cherry tomatoes sauce, basil

#### **Fegato alla Veneziana**

Venetian style calf's liver pan fried with white wine and white onions, mashed potatoes

### **DESSERT**

#### **Ananas**

Pineapple carpaccio, lime zest, ginger ice cream

#### **Torta amara al cioccolato**

Deconstructed flourless bitter chocolate cake, apricot sorbet

£22.00 two courses or £26.50 three courses

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

## ANTIPASTI

### **Antipasto misto**

San Daniele's finest cured ham, selection of salami, grilled vegetables, olives  
£14.50

### **Capesante, pancetta nostrana su crema di seano rapa**

Seared Scottish scallops, celeriac cream, crispy pancetta  
£17.50

### **Burrata Pugliese**

Apulian creamy buffalo mozzarella with chard grilled Portwood asparagus  
£15.00

## PASTE E PRIMI

### **Pappardelle al ragu classico**

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

### **Scialatielli ai Porcini**

Home made scialatielli pasta, white wine and Porcini mushrooms sauce  
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

## SECONDI

### **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  
£28.50

### **Fegato burro e salvia con puré di patate**

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

### **Vitello con pecorino di Pienza e funghi porcini**

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

## CONTORNI

Roasted potatoes, onions and fennel seeds	£5.90
Sautéed spinach in garlic	£5.90
Rocket and parmesan salad	£5.90
Fine beans, garlic and chilli	£5.90
Grilled Mediterranean vegetables	£5.90

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