



Capodanno 2017 £80 (with music Show) per person

Amuse bouche

Antipasti

Culatello, artichoke, parsley and hot fried dough square

Sea scallops, carrot cream, crispy pancetta, black truffle

Burrata, roasted pumpkin, almonds, black olive tapenade

Primi

Homemade "pappardelle" with tuscan beef ragu' and mushroom porcini

Homemade lobster tortelli with shell fish bisque and crispy courgettes

Homemade pumpkin and "amaretti" ravioli with butter and sage

Secondi

Pan fried john-dory fillet with artichoke, white wine and thyme

Pan fried Venison fillet, Barbaresco (red wine) reductions and soft polenta

Baked red peppers stuffed with ricotta and Castelmagno cheese

Dolci

Tiramisú - Giancarlo Caldesi's recipe

Hot dark chocolate souffle with vanilla ice cream

Panettone pudding with cinnamon ice cream

Selections of five Italian cheeses, honey, pear jam, celery, grapes, walnut bread

At Midnight, traditional "Cotechino e Lenticchie"

A discretionary service charge of 12.50% will be added to the bill.

Some of menu items may contain nuts, seeds and other allergens. We understand the dangers to those with severe allergies. Please ask to speak to the manager who may be able to help you make an alternative choice

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