



## **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

## **ANTIPASTI**

### **Antipasto misto**

Selection of cured meats, grilled vegetables, olives

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

Seared Scottish scallops, celeriac cream, pancetta  
(£6.00 supplement)

### **Calamari in umido**

Slow cooked calamari, garlic, chilli, tomato sauce, garlic bread

### **Insalata di fiori di zucca**

Courgette flower, melon, peppers, ricotta cheese salad, chilli dressing

### **Duo di pesce**

Salmon carpaccio marinated in pink peppercorn and tuna carpaccio

## **PASTA e PRIMI (Starter or Main course)**

### **Ravioli ripieni di branzino selvatico, salsa di limone e burro**

Home-made seabass ravioli, lemon butter sauce  
(£4.00/£6.00 supplements)

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

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

### **Vincisgrassi (starter only)**

Chicken, buffalo mozzarella and porcini mushrooms lasagna, truffle oil

### **Pappardelle al ragu classico**

Pappardelle pasta, classic beef ragu

### **Duo di maiale**

Roasted suckling pig and pork belly, pea puree

### **Caciucco**

Tuscan style fish casserole, king prawns, clams, mussels, gurnard and squids, gently cooked with white wine, garlic, chilli and tomato sauce, toasted garlic crostino  
(£11.50 supplements)

### **Triglia**

Grilled fillet of red mullet, baby vegetables, cauliflower cream

### **Tortino di grana e burrata Pugliese**

Parmesa cheese soufflé and creamy Apulian mozzarella

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

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

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

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

### **Dolci**

#### **Gelati e sorbetti**

Selection of ice creams and sorbets, 3 scoops  
Pistachio, Vanilla and chocolate ice cream –lemon and strawberry sorbet

#### **Bomboloni con crema di vaniglia e marmellata di lamponi alla Sambuca**

Italian style doughnuts with vanilla custard, Sambuca and berry jam

#### **Tiramisú**

Giancarlo's version of the Italian tiramisu

#### **Tortino di fichi, arance e mandorle**

Figs, almond and orange cake with mascarpone cream

#### **Selezione di formaggi**

Italian cheeses, bread, apple compote, cranberry chutney and honey  
(£7.00 supplement)

£33.50 three course or £39.50 four courses

### **CONTORNI**

Roasted potatoes with fennel seeds	£5.50
Sautéed spinach in garlic	£5.50
Green beans, garlic and chilli	£5.50
Grilled Mediterranean vegetables, garlic and chilli	£5.50
Rocket and parmesan salad	£5.50

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

**Restaurant close at 3.30 pm**