



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