



Natale 2017 £48 per person
4 courses menu

Amuse bouche

Antipasti

Parmesan cheese soufflé, roasted root vegetables, toasted almond crumble

Sea scallops, carrot cream, crispy pancetta, black truffle

Burrata, roasted pumpkin, pine nuts, black olive tapenade

Primi

Homemade "pappardelle" with Tuscan beef ragu'

Homemade sea bass tortelli with tomato concasse, butter and lemon

Aubergine and mozzarella ravioli with cherry tomato and fresh basil

Secondi

Speck ham wrapped chicken breast filled with veal and sultana stuffing, carrot cream

Spezzatino of venison, soft polenta

Pan fried wild sea bass with tomato and black olive salsa, green beans

Dolci

Tiramisú - Giancarlo Caldesi's recipe

Hot dark chocolate soufflé with vanilla ice cream

Panettone pudding with cinnamon ice cream

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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