



**CALDESI**  
IN BELSIZE

**MERRY**  
*Christmas*

**Buon Natale!**

Caldesi in Belsize is inviting you to celebrate the festive season in true Italian style. Our chefs have crafted three distinct set menus showcasing the finest seasonal regional Italian cuisine.

With over 50 years of expertise in hosting memorable festive events, our team is ready to create an unforgettable experience for you. Our Christmas menus are available for groups of 8 or more, starting from November 1st. To tailor your experience, you can choose from three food options and three beverage packages.

A £20 per person deposit is required to secure your reservation, which will be deducted from your final bill. Please review our cancellation policy in the terms and conditions.

A 13% discretionary service charge will be added to the final bill.

To discuss dates and details, contact us via email at [office@caldesi.com](mailto:office@caldesi.com).

**Terms and Conditions:**

- Menu selections must be received at least one week prior to your party.
- For parties of 8 or more, cancellations up to 48 hours before the event will receive a full refund.
- Changes to the number of guests within 48 hours of the booking will be charged in full.
- For cancellations within 48 hours, no refund will be given, but the food and drink for absent guests will be provided at the table for the remaining guests to enjoy.

We appreciate your understanding of our policies.





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### Festive Supper

£55pp for 3 Courses

### Antipasti to share

Mozzarella Fritta with "arrabbiata" sauce (V)

Tagliere Caldesi - Slices of cured Italian meats, sundried tomatoes, cheese, gnocco fritto

Calamari Fritti - Crispy deep-fried squid, courgette, homemade tartare sauce

Beef Carpaccio with rocket, Parmesan shavings, lemon and mustard dressing (GF)

### Secondi

Penne Arrabbiata with spicy tomato sauce, garlic, chilli, parsley (VG)

Pollo Senese - Corn-fed chicken breast stuffed with pecorino truffle and wrapped in Parma ham, served with Tenderstem broccoli and potatoes "Della Nonna" (GF)

Seabass al "Cartoccio", Tenderstem broccoli, potato (GF)

La Parmigiana - Oven-baked aubergine, tomato sauce, basil, smoked mozzarella (V)

### Dolci to share

Tiramisu di Giancarlo

Sticky toffee pudding, toffee sauce, vanilla ice cream

Homemade ice cream selection, please ask for flavours (GF)



Should you have any questions regarding food allergies or intolerances, please ask a member of our team  
All prices are GBP inclusive of VAT. A 13% service charge will be added to your final bill, at your discretion



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### Belsize Banquet Menu

### £60pp for 3 Courses

#### Antipasti

'Nduja e Gamberoni - King prawns in spicy 'nduja sauce, toasted bread

Baked tomato, truffle honey and focaccia (V)

Zuppa di cipolle alla Genovese - black truffle, battered sage (VG)

Vitello Tonnato - Slow-roasted veal fillet, capers, tuna sauce (GF)

#### Secondi

Pappardelle Ragu - Tuscan slow-cooked beef and veal ragu (DF)

Merluzzo - Cod fillet "all'acqua pazza" with potato and capers (GF DF)

Faraona - Guinea fowl stuffed with veal, raisins and dried figs, pan-fried Brussels sprouts and cranberry sauce (GF)

Melanzana Milanese - Breaded aubergine, arrabbiata sauce, roasted potato and kale (VG)

#### Dolci to share

Tiramisu di Giancarlo

Panettone pudding, zabaione ice cream, berry coulis

Italian cheese platter with walnuts, celery, apricot bread, honey

Homemade ice cream selection, please ask for flavours (GF)



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### Caldesi Feast

£68pp for 4 Courses

#### Antipasti

‘Nduja King Prawns - King prawns in spicy ‘nduja sauce, toasted bread

Baked tomino, truffle honey and focaccia (V)

Genovese onion soup, black truffle, battered sage (VG)

Vitello Tonnato - Slow-roasted veal fillet, capers, tuna sauce (GF DF)

#### Pasta

Linguine Caldesi with tomato sauce, garlic, chilli, cream (V)

Pappadelle Ragu - Tuscan slow-cooked beef and veal Ragu (DF)

Seabass Ravioli with tomato concassè, Amalfi lemon & butter sauce, parsley

#### Secondi

Lamb Porchetta – Slow roasted lamb shoulder “Porchetta style”, pan fried seasonal baby vegetables, mashed potato, Chianti reduction sauce

Rib-Eye Tagliata - with rocket salad, 24-month Reggiano shavings, aged balsamic, roasted potato (GF)

Merluzzo - Cod fillet “all’acqua pazza” with potato and capers (GF DF)

Melanzana Milanese – Breaded aubergine, arrabbiata sauce, roasted potato and kale (VG)

La Parmigiana - Oven-baked aubergine, tomato sauce, basil, smoked mozzarella (V)

#### Dolci to share

Tiramisu di Giancarlo

Panettone pudding, zabaione ice cream, berry coulis

Italian cheese platter with walnuts, celery, apricot bread, honey

Homemade ice cream selection, please ask for flavours (GF)



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### Drinks Packages

#### Vino della Casa

£20pp

Includes half bottle of house wine each:

Verdicchio di Matelica, Marche - White

Merlot Forchir - Red

#### Il Cantiniere

£25pp

Includes: 1 Glass of Prosecco on arrival and half bottle of house wine per person

Verdicchio di Matelica, Marche - White

Merlot Forchir - Red

#### Sommelier Selezione

£35pp

Includes: 1 Glass of Champagne on arrival and half bottle of wine each to choose from:

Trebbiano D'Abruzzo, Abruzzo - White

Nero D'Avola, La Ferla, Sicilia - Red

*Please note the drink package must be the same for the whole party.*

*To book your Christmas party and discuss requirements please email [Office@Caldesi.com](mailto:Office@Caldesi.com)*

