

ANTIPASTI

TO SHARE

Marinated anchovies LC
With chilli and garlic
8

Mozzarella balls, arrabbiata sauce v
8

Nocellara green olives
5

Truffle Arancini, Parmesan fondue v
9.5

Sourdough & grissini VG
7

Selection of mixed roasted nuts & toasted corn
5

BURRATA PUGLIESE v, GF, LC
Apulian burrata, heritage cherry tomatoes, caramelized onions
14

INSALATA BARBABIETOLA v, GF
Honey & thyme roasted beetroot, soft goat's cheese, crispy kale, lemon dressing
12.5

CARNE SALATA GF, LC
Marinated beef fillet, rocket, Parmesan shavings, balsamic
14.5

TAGLIERE CALDESI DF
Selection of Italian cured meat, gnocco fritto
16

INSALATA KATERINA v
Spelt, courgette carpaccio, peppers, tomato & basil salad, Caldesi olive oil & orange dressing
13.5

ZUPPA DEL GIORNO
Chef's choice of homemade soup
Please ask for today's soup
From 8
depending on the day

PAPPA AL POMODORO v
VG on request
Tomato and bread stew, basil, burrata
12.5

Add Burrata 6

FRITTO MISTO
Fried prawns, calamari, seabass, zucchini, tartar sauce
16

CONTORNI

Roasted potatoes alla Nonna, fennel seeds **GF, V**
Tomato, marinated onion & basil salad **GF, LC, V** **All 5.5**
Chargrilled mediterranean vegetables **GF, LC, VG**
Green leaf & herb salad **GF, LC, V**

Broccoli, chilli & garlic **GF, LC, VG**
"Chanky" chips, truffle, Parmesan - 7 **v**
Friarielli, Italian cured broccoli **GF, LC, VG**
Mash potato **GF**

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

What's LC?
We have added LC to our menus as Giancarlo Caldesi has followed a low-carb diet to reverse his type 2 diabetes
We have written 7 books about this subject, please ask your waiter if you would like to see one

VG Vegan V Vegetarian DF Dairy Free GF Gluten Free LC Low-Carb

FLATBREADS

FOR TEARING AND SHARING

POMODORO v
Tomato sauce, oregano
Add Burrata 6
7

ROSMARINO v
Rosemary & olive oil
7

DIAVOLA
N'duja, spicy salami, Mozzarella, tomato
14

AGLIO E PARMIGIANO
Parmesan and roasted garlic
7

LA GRECA
Chargrilled courgette, feta, mint & pinenuts
12

HOMEMADE PASTA

Gluten free pasta available

LINGUINE CALDESI v
Tomato sauce, garlic, chilli, cream
14
Add king prawns 9

FETTUCINE LOBSTER
Lobster bisque, cherry tomato, garlic & chilli
34

TAGLIOLINI TRUFFLE v
Black truffle, butter & Parmesan sauce
29.5

PAPPARDELLE RAGU DF
Tuscan slow-cooked beef and veal Ragù
19.5

MONKFISH PACCHERI ALLA PUTTANESCA DF
Monkfish ragù, cherry tomato, capers, taggiasca olives, parsley
21

RAVIOLI RICOTTA E SPINACI v
Sugo finto Romano, Parmesan
16

CHARCOAL GRILL

YORKSHIRE DRY-AGED RIBEYE 300G 35

CORN-FED SPATCHCOCK HALF CHICKEN ALLA TOSCANA 28

YELLOWFIN TUNA STEAK CON SALMORIGLIO 200G 28

SAUCES TO CHOOSE FROM

GREEN PEPPERCORN
SALSA VERDE
CHILLI & SOY SAUCE
2.5

SECONDI

GAMBERONI AL BRANDY
King prawns, cherry tomato, garlic, chilli & brandy sauce, sourdough
26.5

FEGATO BURRO E SALVIA GF
Pan fried calves' liver, butter, garlic & sage, mashed potato
29
Add truffle 8 / caramelised onion 3

LA PARMIGIANA v, LC
Oven-baked aubergine, tomato sauce, basil, smoked mozzarella
20

MILANESE
Our classic 350g, on-the-bone breaded veal chop, rocket, cherry tomato, Caldesi sauce, parmesan
37
Add truffle 8 / Caldesi linguine 4

SALMONE
Chargrilled Scottish salmon fillet, fennel & orange salad
28

FILETTO DI BRANZINO GF, LC
Fillet of seabass, lentils, leek, lemon and parsley
26

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