

ANTIPASTI

DISHES TO SHARE

Mixed roasted nuts & toasted corn 5

Marinated olives 5

Truffle Arancini, Parmesan fondue 7.5 v

Focaccia & grissini 6 VG

Prosciutto di Parma DOP 8 LC, GF

Coppa, cured pork collar 6.5 LC, GF

POLPETTINE 11.5 GF, LC

Beef meatballs in tomato sauce, Parmesan shavings

ALICI MARINATE 9.5 DF

Marinated anchovies, chilli & garlic, toasted focaccia

CARPACCIO CALDESI 13.5 GF, LC

Marinated Scottish beef fillet with rocket, Parmesan shavings, mustard & lemon dressing

LA PARMIGIANA 14.5 v, LC, GF

Oven-baked aubergine with tomato sauce, basil, smoked mozzarella

APERITIVI

Prosecco 9.5

Negroni 11.5

Margarita 11.5

Bellini 10

Aperol Spritz 9.5

Paloma 11.5

BARBABIETOLA 12.5 v, GF, LC

Roasted beetroot, soft goat cheese, crispy kale, lemon dressing

BURRATA 12.5 v, GF, LC

Apulian burrata, peperonata

CALAMARI FRITTI 14

Fried squid, 'Nduja mayo

BRUSCHETTA 12.5 v

Toasted organic sourdough, sautéed woodland mushrooms, stracciatella cheese

FLATBREADS

FOR TEARING AND SHARING

PERE E SCAMORZA 11 v

Pear, smoked mozzarella, honey, walnuts
Add Burrata 6

MARGHERITA 10 v

San Marzano tomato DOP, fresh mozzarella, basil

ROSEMARY 7 v

Rosemary, Caldesi extra-virgin olive oil
Add Burrata 6

AGLIO E PARMIGIANO 7 v

Parmesan and roasted garlic

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 nine 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

PRIMI

Gluten free pasta available

100g portion of fresh pasta

LINGUINE CALDESI 14 v

Tomato sauce, garlic, chilli, cream

Add king prawns 9

PAPPARDELLE RAGU 17 DF

Tuscan slow-cooked beef and veal Ragu

RAVIOLI DI BRANZINO 17

Homemade ravioli filled with seabass, tomato concassè, lemon butter

RISOTTO ALLO ZAFFERANO 16 v

Carnaroli rice, saffron, burrata, Parmesan

Add sausage 6

ZUPPA STAGIONALE 9 VG

Chef's choice of homemade soup

FETTUCINE AI FUNGHI 16 v

Sautéed woodland mushrooms, rosemary, thyme, butter & parmesan

PACCHERI CACIO E PEPE 15 v

Pecorino Romano, freshly ground black pepper
Add truffle 8

TAGLIOLINI TRUFFLE 27.5 v

Black truffle, butter & Parmesan sauce

SECONDI

POLLETTO AL 'MATTONE' 19 GF, DF

Baby chicken grilled under a 'brick' Tuscan herb dressing

FEGATO BURRO E SALVIA 26.5 GF

Pan fried calves' liver, butter, garlic & sage, mashed potato

Add truffle 8 / caramelised onion 3

MILANESE 36

Our classic 350g, one-the-bone breaded veal cutlet, Parmesan, sage, leaf salad

FILETTO DI BRANZINO 26 GF, LC

Fillet of seabass, cauliflower puree, roasted carrots, thyme oil

TAGLIATA DI MANZO 25 GF, LC

Scottish dry-aged sirloin, rocket, Parmesan shavings, balsamic vinegar

GUANCIA DI MANZO 27 GF

Slow cooked braised ox cheek, brandy & spices

reduction, mashed potato

SCALOPPINA AL LIMONE 19.5 LC

Tenderised veal escalope, lemon sauce

CONTORNI

Chargrilled mediterranean vegetables GF, LC, VG

Green leaf & herb salad GF, LC, V

Mashed potato GF

All
5.5

Sauteed broccoli, chilli & garlic GF, LC, VG

"Chanky" chips Add truffle 3 v

Friarielli, Italian cured broccoli GF, LC, VG

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