

Garlic and parmesan sourdough flatbread 7.9 **v**

Mozzarella frita, “arrabbiata” sauce 8.5 **v**

Truffle Arancini, parmesan fondue 9.5 **v**

Smoked almonds & corn 7 **VG**

Basket of homemade bread 7.5

Nocellara Green olives 7.5 **VG**



TO SHARE FOR TWO

FRITTO MISTO 30
Selection of fried seafood, seabass, prawns, calamari & zucchini

TAGLIERE CALDESI 28
Selection of cured Italian meats, marinated peppers, grilled vegetables, focaccia, olives, pecorino Toscano

LA PARMIGIANA **GF, V, LC** 15
Oven-baked aubergine, tomato sauce, basil, smoked mozzarella

CALAMARI FRITTI 16
Crispy deep-fried squid, zucchini, homemade tartare sauce

BURRATA **V, GF** 18
Burrata, roasted Delica pumpkin, caramelized onion, roasted grapes
Add truffle 8

BEEF CARPACCIO **LC** 18
Marinated beef fillet, rocket, Parmesan shavings, balsamic
Add truffle 8

BIS DI BRUSKETTA **V** 16
Truffled Ricotta, pickled rainbow beetroot, walnuts & honey, sautéed seasonal mushrooms, smoked mozzarella
Add truffle 8

VITELLO TONNATO **GF, DF, LC** 18.5
Slow-roasted veal fillet, tuna, capers & mayonnaise sauce



MARGHERITA **V** 15
Mozzarella, tomato & basil
vegan on request

TRUFFLE QUATTRO FORMAGGI **V** 28
Mozzarella, Gorgonzola, Parmigiano, Taleggio, wild mushrooms & truffle

PICCANTE 18
Spicy salame, Nduja, mozzarella, tomato & oregano

ELLA 19
Mozzarella, Stracciatella, Mortadella, Pistacchio
Add truffle 8

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

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

(gluten free pasta available)

LINGUINE CALDESI **V** 17
Tomato sauce, garlic, chilli, cream
Add king prawns 9

SEABASS RAVIOLI 19.5
Tomato concassè, Amalfi lemon & butter sauce, parsley

FETTUCINE TOSCANE 19
Tuscan sausage, porcini, cream
Add truffle 8

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

ZUCCONARA 19
Paccheri, pumpkin cream, crispy guanciale, pecorino romano

TAGLIOLINI TRUFFLE **V** 29.5
Black truffle, butter & parmesan sauce

PENNE ARRABBIATA **DF, V** 17
Spicy tomato sauce, parsley
Add king prawns 9



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

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

CACCIUCCO **DF** 29
Tuscan fish stew, prawns, clams, mussels, calamari, seabass, tomato, toasted sourdough

RIB-EYE TAGLIATA **GF, LC** 36
British dry-aged rib-eye, woodland mushroom sauce, sautéed cavolo nero
Add truffle 8 / caramelised onion 3

BRANZINO AL FORNO **GF, LC** 27.5
Seabass fillet, cauliflower purée, baby vegetables, and thyme & lemon-infused extra virgin olive oil

TAGLIATA DI POLLO **GF** 26.5
Grilled chicken breast, rocket & parmesan salad, chilli, garlic, balsamic



Roasted potatoes alla Nonna, fennel seeds 5.5 **GF, V**

Friarielli, broccoli napoletani 5.5 **GF, LC, VG, DF**

Cavolo nero, chilli & garlic 5.5 **GF, LC, VG, DF**

“Chanky” chips, truffle, Parmesan 7 **V**

Grilled Mediterranean vegetables 5.5 **GF, LC, VG, DF**

Rocket and Parmesan salad 5.5 **GF, LC, V**

Fried zucchini 5.5 **V**

Broccoli, chilli & garlic 5.5 **GF, VG, LC, DF**

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 5 books about this subject, please ask your waiter if you would like to see one

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