

# CICCHETTI

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**

# ANTIPASTI

**LA PARMIGIANA** **GF, V, LC** ..... 16

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

**BURRATA** **V, GF** ..... 18

Burrata, roasted Delica pumpkin, caramelised onion, roasted grapes  
*Add truffle 8*

**BIS DI BRUSKETTA** **V** ..... 16

Truffled Ricotta, pickled rainbow beetroot, walnuts & honey, sautéed seasonal mushrooms, smoked mozzarella  
*Add truffle 8*

**CALAMARI FRITTI** ..... 16.5

Crispy deep-fried squid, zucchini, homemade tartare sauce

**BEEF CARPACCIO** **LC** ..... 18

Marinated beef fillet, rocket, Parmesan shavings, lemon & mustard dressing  
*Add truffle 8*

**VITELLO TONNATO** **GF, DF, LC** ..... 18.5

Slow-roasted veal fillet, tuna, capers & mayonnaise sauce

## TO SHARE

**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

# PIZZA

**MARGHERITA** **V** ..... 15

Mozzarella, tomato & basil

**PICCANTE** ..... 18

Spicy salame, 'Nduja, mozzarella, tomato & oregano

**TRUFFLE QUATTRO FORMAGGI** **V** ..... 28

Mozzarella, Gorgonzola, Parmigiano, Taleggio, wild mushrooms & truffle

**ELLA** ..... 19

Mozzarella, stracciatella, mortadella, pistachio  
*Add truffle 8*

# HOMEMADE PASTA

(gluten free pasta available)

**LINGUINE CALDESI** **V** ..... 17.5

Tomato sauce, garlic, chilli, cream  
*Add king prawns 9 / Burrata 6*

**FETTUCINE TOSCANE** ..... 19.5

Tuscan sausage, porcini, cream  
*Add truffle 8*

**ZUCCONARA** ..... 19

Paccheri, pumpkin cream, crispy guanciale, pecorino romano  
*Add truffle 8*

**SEABASS RAVIOLI** ..... 19.5

Tomato concassè, Amalfi lemon & butter sauce, parsley

**PAPPARDELLE RAGU** **DF** ..... 20

Tuscan slow-cooked beef and veal Ragù

**TAGLIOLINI TRUFFLE** **V** ..... 29.5

Black truffle, butter & parmesan sauce

**PENNE ARRABBIATA** **DF, V** ..... 17

Spicy tomato sauce, parsley  
*Add king prawns 9 / Burrata 6*

# SECONDI

**FEGATO BURRO E SALVIA** **GF** ..... 31

Pan fried calves' liver, butter, garlic & sage, mashed potato  
*Add truffle 8 / caramelised onion 3*

**'NDUJA GAMBERI** ..... 29.5

King prawns, spicy 'Nduja, toasted bread

**RIB-EYE TAGLIATA** **GF, LC** ..... 36

British dry-aged rib-eye, woodland mushroom sauce, sautéed cavolo nero  
*Add truffle 8 / caramelised onion 3*

**MILANESE** ..... 38

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

**BRANZINO AL CARTOCCIO** **GF, LC** ..... 28.5

Seabass fillet, white wine, tender stem broccoli, potato

**FARAONA** **GF, DF** ..... 32

Stuffed guinea fowl, veal, raisin & dried fig stuffing, pan fried brussel sprouts, cranberry sauce  
*Add truffle 8*

# CONTORNI

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

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

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

Fried zucchini 5.5 **V**

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

"Chanky" chips, truffle, Parmesan 7 **V**

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

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

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 15% 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

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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