



FROM SICILY WITH LOVE



THURSDAY 3RD APRIL

BRAY'S TIMELESS CHARM, GENTLY RESISTING THE RUSH OF MODERN LIFE, OFFERS THE PERFECT RETREAT TO UNWIND. EASING INTO THURSDAYS WITH LEISURELY STROLLS TO WELCOME THE WEEKEND, CALDESI IN CAMPAGNA OFFERS DISHES THAT TRANSPORT US THROUGH ITALY WITH EVERY BITE!

JOIN US EACH THURSDAY AS WE JOURNEY THROUGH THE PAGES OF THE CALDESI STORY, NARRATED BY GIANCARLO HIMSELF THROUGH HIS CULINARY CREATIONS. SICILY IS A RICH ISLAND AND IS THE LARGEST IN THE MEDITTERRANEAN. THANKS TO ITS RICH HISTORY, SICILIAN FOOD HAS ITALIAN, GREEK, SPANISH, FRENCH AND ARAB INFLUENCES, MAKING THE FLAVOURS & INGREDIENTS WONDERFULLY ECLECTIC. THIS MENU WILL REINVIGORATE YOUR PASSION FOR ITALIAN FOOD. YOU CAN EVEN BUY A WONDERFUL SICILY BOOK & COMBINE THE FOOD WITH A DELICIOUS GLASS OF SICILIAN WINE!



ANTIPASTO



Ricotta and basil Sun-dried-tomatoes & chilli jam Sardine patties



PASTA



Spaghetti with sardines & wild fennel sauce (p.141)



SECONDI



Chicken parmigiana, Sicilian potatoes (p.180)



DOLCE



Marsala semifreddo, red wine reduction (p.234)



4 COURSE MENU £,55PP







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THURSDAY 10TH APRIL

BRAY'S TIMELESS CHARM, GENTLY RESISTING THE RUSH OF MODERN LIFE, OFFERS THE PERFECT RETREAT TO UNWIND. EASING INTO THURSDAYS WITH LEISURELY STROLLS TO WELCOME THE WEEKEND, CALDESI IN CAMPAGNA OFFERS DISHES THAT TRANSPORT US THROUGH ITALY WITH EVERY BITE!

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ANTIPASTO



Ricotta and basil Sun-dried-tomatoes & chilli jam Sardine patties



PASTA



Orange and basil risotto (p.157)



SECONDO



Veal scaloppina with marsala sauce, broccoli with almond shavings (p.104)



DOLCE



Ricotta cake (p.245)



4 COURSE MENU £,55PP







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THURSDAY 17TH APRIL

BRAY'S TIMELESS CHARM, GENTLY RESISTING THE RUSH OF MODERN LIFE, OFFERS THE PERFECT RETREAT TO UNWIND. EASING INTO THURSDAYS WITH LEISURELY STROLLS TO WELCOME THE WEEKEND, CALDESI IN CAMPAGNA OFFERS DISHES THAT TRANSPORT US THROUGH ITALY WITH EVERY BITE!

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ANTIPASTO



Ricotta and basil Sun-dried-tomatoes & chilli jam Sardine patties



PASTA



Ravioli stuffed with ricotta & Sicilian lemon, cherry Pachino tomato sauce (p.150)



SECONDO



Pan-fried seabass in crazy water, caponata salad (p.201)



DOLCE



Fig and almond orange cake with Marsala (p.251)



4 COURSE MENU £,55PP







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THURSDAY 24TH APRIL

BRAY'S TIMELESS CHARM, GENTLY RESISTING THE RUSH OF MODERN LIFE, OFFERS THE PERFECT RETREAT TO UNWIND. EASING INTO THURSDAYS WITH LEISURELY STROLLS TO WELCOME THE WEEKEND, CALDESI IN CAMPAGNA OFFERS DISHES THAT TRANSPORT US THROUGH ITALY WITH EVERY BITE!

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ANTIPASTO



Ricotta and basil Sun-dried-tomatoes & chilli jam Sardine patties



PASTA



Fettuccine alla norma (p.138)



SECONDO



Coniglio stufato from Gregorio, sweet and sour aubergine (p.95)



DOLCE



Almond & milk pudding (p.322)



4 COURSE MENU £,55PP



12.5% discretionary service charge will be added to final bill