



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, LC** 18

Apulian burrata, peperonata

Add truffle 8

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

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

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, 'Nduja mayo, garlic and chilli

BEEF CARPACCIO **LC** 18

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

Add truffle 8

INSALATA BASILICO **GF, LC, VG** 14

Chopped salad, basil, cucumber, romano lettuce, pepper, radicchio, celery, balsamic & lemon

TO SHARE

ANTIPASTO CALDESI 34

Selection of cured Italian meats, marinated peppers, grilled vegetables, focaccia, olives, pecorino Toscano; oven-baked aubergine, tomato sauce, basil, smoked mozzarella; Apulian burrata, peperonata



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

ORTOLANA **VG** 16

Pepper, Aubergine, courgette, mushroom

Add Burrata 6 / 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

LASAGNA 20

Tuscan slow-cooked beef and veal Ragù, besciamella sauce and parmesan cheese

SEABASS RAVIOLI 19.5

Tomato concassè, Amalfi lemon & butter sauce, parsley

PAPPARDELLE RAGU **DF** 20

Tuscan slow-cooked beef and veal Ragù

TONNARELLI TRUFFLE **V** 29.5

Black truffle, butter & parmesan sauce

PENNE ARRABBIATA **DF, VG** 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

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, cherry tomato, Taggiasca olives, tender stem broccoli, thyme

TAGLIATA DI MANZO **GF, LC** 36

British dry-aged sirloin, woodland mushroom sauce, sautéed cavolo nero

Add truffle 8 / caramelised onion 3

INSALATA INVERNALE **GF, LC, V** 24

Roasted vegetables, radicchio, fennel, frisée salad, woodland mushrooms, peperonata, balsamic & lemon

Add chicken 9 / prawns 9 / burrata 6



CONTORNI

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

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

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

Fried zucchini 5.5 **V**

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

Roasted woodland mushrooms, onion 7 **GF, LC, VG**

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

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

"Chunky Chips" parmesan & truffle 7.5 **GF, V**

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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