



MENU

Our kitchen at the Caffe specialises in regional Italian food, this means that we will search out traditional and lesser-known recipes from all over Italy. Our staff originates from most of the twenty regions of Italy and we have drawn upon their personal knowledge to bring this menu to London.



We are proud to announce that Caffe' Caldesi has been awarded with the "Italian Hospitality" Seal by the Italian Ministry of Tourism for its excellence on food and service.



LA CUCINA CALDESI

The only Italian cookery school in central London

La Cucina offers a wide variety of cookery courses perfect for the private and corporate market, all centred around Italian cooking. Enthusiasts can learn a range of skills from Italian patisserie, pasta making & even wine tastings. Classes can also be tailored for groups of 8 to 24 people

For further details call the office on T: 020 7487 0750/6/8, Monday - Friday 9am – 5pm

www.caldesi.com

ANTIPASTI

Zuppa del giorno

Freshly made seasonal soup
£ 6.00

Caprino avvolto in pancetta con cipolle rosse caramellate

Warm goat's cheese wrapped in pancetta, caramelised onion
£ 9.50

Verdure Grigliate con Mozzarella di Bufala DOP

Buffalo Mozzarella DOP with grilled vegetables and balsamic herb dressing
£ 9.75

Insalata di polpo con patate e fagiolini

Thinly sliced octopus, potatoes, green beans
£ 10.95

Antipasto misto di salumi e formaggi

Italian cured meats, cheeses, roasted vegetables
£ 11.20

Carpaccio di filetto con rucola e scaglie di parmigiano

Thinly sliced British beef carpaccio with lemon dressing, rocket and Parmesan shavings
£ 11.40

Capesante al vino bianco con puree di porri e patate e pancetta croccante

Seared scallops, leek puree, crispy pancetta
£ 11.80

There will be a £3.50 supplement if you choose a starter as a main course portion

PRIMI PIATTI

Ravioli di barbabietola con radicchio e speck

Beetroot ravioli stuffed with radicchio, ricotta, red onion and speck, pinenuts, butter and sage
sauce
£ 10.30 / £ 12.50

Fusilli al ragu d'agnello e peperoni rossi

Fusilli pasta with lamb and red pepper ragu
£ 10.80 / £13.00

Trofie con branzino e porcini

Trofie with seabass and porcini mushrooms, garlic, basil, chilli
£ 11.75 / £ 13.75

PESCE

Portafoglio di sogliola ai profumi di scorza di limone e prezzemolo con tortino di broccoli

Folded lemon sole with lemon zest and parsley with baked broccoli cake

£ 17.90

Merluzzo alla siciliana su pure` di patate

Pan fried fillet of haddock, cherry tomatoes, olives, capers sauce, mashed potato

£ 18.50

Orata con semi di finocchio e brandy con spinaci

Black bream with fennel seeds and brandy, spinach

£ 20.25

CARNI

Petto di pollo con salsa al vino bianco servito con peperoni e scalogno

Pan fried chicken breast, roasted peppers, sage leaves, shallots, white wine

£ 17.80

Fegato burro e salvia con pure di patate

Pan fried calves liver, butter and sage sauce, mashed potato

£ 18.20

Costolette d'agnello alla scottadito con caponata di melanzane

Char grilled lamb cutlets, slow-cooked aubergine and tomatoes, yoghurt, mint sauce

£ 18.90

Nodino di vitello in salsa di vino bianco e rosmarino con spinaci

Veal chop, white wine and rosemary sauce, spinach

£ 19.50

Filetto di manzo grigliato con burro alla maître d'hôtel

Grilled fillet of beef with maître d'hôtel butter, potato and red onion

(We serve beef blue, rare, medium rare and medium)

£ 21.50

CONTORNI

Sautéed spinach £4.00

Fried courgettes £ 3.50

Mixed salad or green salad £ 4.00

Rocket and parmesan salad £ 4.50

Roast potatoes £ 3.50

Mash potatoes £ 3.50

Broccoli £ 3.50

Some of our menu items contain nuts, seeds and other allergens. We understand the dangers to those with severe allergies. Please ask to speak to the duty manager who may be able to help you make an alternative choice.

A discretionary service charge of 12.5% will be added to the bill. Vat is included

Caldesi in Campagna

Inspired by Giancarlo's rural upbringing in Tuscany, Katie and Giancarlo opened Caldesi in Campagna, meaning Caldesi in the Country, in 2007. The Caldesi's are passionate about seasonal and sustainable ingredients and use local produce such as game, meat and eggs where possible. They are proud of their authentic Italian cooking and herb garden where diners can eat al fresco.

The authenticity of their cooking, warmth of their welcome and efficiency of their operation are reflected by the number of loyal 'regulars' who wouldn't put up with a week that didn't include a Caldesi meal.



STOP PRESS: We have just received this award from Toplevel diners for Caldesi in Campagna

**Caldesi in Campagna
Old Mill Lane, Bray, Berkshire, SL6 2BG, T: 01628 788 500
www.caldesi.com**