



Caldesi in Campagna

A rural idyll for Giancarlo and Katie Caldesi

A rural idyll for Italian Fine Dining

Caldesi in Campagna was opened in Bray in 2007 and is owned by Giancarlo and Katie Caldesi. The pair also run the highly successful Caffé Caldesi in London's Marylebone as well as the popular Italian cookery school, La Cucina Caldesi, Giancarlo and Katie starred in the TV series "Return to Tuscany" on BBC 2 and have written three books on Italian cookery. In 2010 Giancarlo was awarded the 'Cavaliere dell' ordine della stella della solidarieta Italiana' for his services to promoting Italian gastronomy abroad.

Caldesi in Campagna is suitable for all occasions from a light lunch to a gastronomic dinner with our authentic Italian a la carte menu, set lunchtime menu and Sunday lunches. Our kitchen takes pride in using many British products and mainly sustainable and local fish in an Italian way.

Cookery classes and special events are held throughout the year to celebrate Italy's diverse cooking from all of its twenty regions. For further information about these please ask for your name to be added to our database.

Buon Appetito

Giancarlo and Katie

ANTIPASTI

Affettati misti all'Italiana, olive, verdure e Mozzarella di bufala

Italian cured meats, marinated olives, Mediterranean vegetables, buffalo mozzarella

£11.00

Calamari in umido con crostone

Slow-cooked British squid, tomatoes, chilli, toasted bread

£9.50

Porchetta alla Toscana

Warm thinly sliced herb roasted pork belly, pistacho salad, aged balsamic dressing

£8.50

Capesante, puré di porri e pancetta

Seared Scottish scallops, leeks puree, pancetta

£12.50

Uovo d'anatra fritto con insalata di carciofi e tartufo nero

Pan fried duck egg, artichokes salad and black truffle

£10.50

Insalatina calda di funghi selvatici, Parmigiano con pane croccante

Warm wild mushrooms salad, Parmesan shaving, crispy focaccia

£9.50

PASTA

Pappardelle fatte in casa, ragu misto e vino rosso

Homemade pappardelle, beef, pork and red wine ragout

£9.00/£13.00

Ravioli ripieni di branzino selvatico, salsa di limone e burro

Homemade wild seabass ravioli, lemon butter sauce

£12.00/£16.00

Tagliolini all'uovo e tartufo nero

Fresh egg tagliolini, fresh black truffle

£11.00/ £15.00

Spaghetti alle vongole

Spaghetti with clams, garlic, chilli, and cherry tomato

£10.00/£14.00

PESCI

Gado all'acqua pazza con finocchio

Fillet of pollock in "crazy water" - white wine, cherry tomato, chilli, fennel

£16.50

Filetto di triglia in padella con carciofi e vino bianco

Pan fried fillet of red mullet artichokes hearts salad and chilli

£18.50

Grigliata Caldesi – cernia, sgombro, calamaro, gamberone, aglio e peperoncino, insalata di stagione

Grilled fillet of stone bass, mackerel, squid, king prawn, chilli and garlic dressing, salad leaves

£24.00

CARNI

Tagliata di entrecote con rucola, Parmigiano e aceto balsamico di Modena

Grilled beef sirloin, rocket leaves, aged balsamic and parmesan shavings

£22.00

Saltimbocca alla Romana con spinaci saltati

Pan-fried veal escalope, Parma ham, sage leaf , white wine, sauteed spinach

£18.50

Carre d'agnello al forno con funghi e vino rosso

Roast rack of British lamb, wild mushrooms, red wine sauce

£22.00

Fegato con burro e salvia con puré di patate

Pan-fried calf's liver, butter and sage, creamy mashed potatoes

£18.50

Pollo Senese con rucola

Panfried chicken breast, stuffed with pecorino cheese, wrapped in speck, rocket leaves

£16.50

Petto d'anatra all' uva con puré di patate

Barbary duck breast, pink peppercorn crust, red grape sauce, mashed potato

£19.50

CONTORNI

Sauteed spinach in garlic	£4.00
Herb roasted new potatoes	£4.00
Salad leaves and spring herbs	£4.00
Tomato and onion salad	£4.00
Rocket and Parmesan	£4.00

An optional service charge of 12.5% will be added to your bill. VAT is included.