



Dessert menu

Our kitchen at the Caffè 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.

“La Cucina Caldesi” The Italian cookery school in London

Offering courses in Italian cooking and wine-tasting in London, plus children’s cookery courses. Please ask the staff for more information.



La Cucina Caldesi

4, Cross Keys Close, London W1U 2DG
020 74870 756/8

Caldesi in Campagna

Caldesi in Campagna is Giancarlo and Katie’s first launch outside the capital. Our head chef has created an authentic Italian menu brimming with regional dishes and specialties.



Caldesi in Campagna

Old Mill Lane, Bray, Berkshire, SL6 2BG,,
01628 788 500

www.caldesi.com



DESSERT

Torta di mele con gelato alla cannella

Apple tart with cinnamon ice cream

£6.00

Pannacotta all'arancia

Orange pannacotta with caramelized oranges, almond tuile

£6.00

Torta al cioccolato con gelato alla vaniglia

Flourless chocolate cake with vanilla ice-cream

£6.00

Coppa di gelati e sorbetti

Selection of homemade ice-creams and sorbets

£6.00

Budino di Panettone

Panettone pudding

£6.80

Tiramisù

Giancarlo Caldesi's own recipe

£6.50

Selezione di formaggi

A platter of Italian regional cheeses with celery, grapes, red wine caramel, walnut and sultana bread

£7.50

DESSERT WINES

	Glass <i>100 ml</i>	Bottle
Moscato d'Asti "Nivole" DOCG 2007 (Piemonte) Chiarlo <i>A rich, delicate and balanced dessert wine from the Muscat grape, sweet but with elegant and intense exotic fruits. Gently Sparkling.</i>	-	£18.00 <i>375ml</i>
Donato degli Antinori NV (Toscana) Antinori <i>The classic, amber in color, with a full combination of flavours. Sweet and complex.</i>	£4.20	£30.00 <i>750ml</i>
Malvasia Passito Soleste "Castelli del Duca" <i>A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal</i>	£7.90	£37.50 <i>500ml</i>

COFFEE AND TEAS

Espresso	£1.90
Double Espresso	£2.60
Americano	£2.10
Macchiato	£2.10
Double macchiato	£2.60
Cappuccino	£2.60
Caffelatte	£2.60
Mocha	£2.60
Hot Chocolate	£2.60
Iced Coffee	£2.60
Irish Coffee	£6.10
English Breakfast	£2.10
Earl Grey	£2.10
Peppermint	£2.10
Fresh mint	£2.20
Camomile	£2.10
Canarino	£1.50

LIQUEURS *50 ml*

Amaretto di Saronno	£4.00
Baileys	£4.00
Cointreau	£4.50
Drambuie	£5.00
Frangelico	£4.00
Grand Marnier	£5.00
Kahlua	£4.00
Limoncello di Capri	£3.50
Midori	£4.00
Sambuca Molinari	£4.00
Pernod	£4.00
Tia Maria	£4.00

AMARI *50 ml*

Averna	£4.00
Fernet Branca	£4.50
Montenegro	£4.00
Rabarbaro Zucca	£4.00
Ramazzotti	£4.00
Cynar	£4.00

GRAPPE *50 ml*

Grappa Bianca	£4.00
Grappa Cabernet	£5.00
Grappa Pinot Grigio	£5.50
Grappa Moscato	£6.00

PORT *100 ml*

Barros Ruby	£4.20
Barros Riserva	£8.40

BRANDY *50 ml*

Vecchia Romagna	£5.00
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COGNAC *50 ml*

Hennessy V.S	£5.50
Remy Martin VSOP	£6.50
Hennessy XO	£16.50

ARMAGNAC *50 ml*

Janneau VSOP	£6.50
Ch. Lacaze Bas Armagnac 1981	£13.00

CALVADOS *50 ml*

Boulard Pays d'Auge	£6.00
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WHISKYS *50 ml*

BLEND	
Famous Grouse	£3.50
J&B Rare	£4.00
Johnnie Walkers Black Label	£5.50

MALT WHISKY *50 ml*

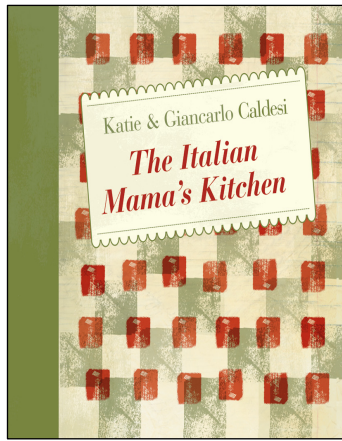
Glenmorangie 10yrs	£7.00
Talisker 10 yrs	£7.00
Cragganmore 12yrs	£6.50
Glenlivet 12yrs	£6.00
Oban 14yrs	£8.00
Dalwhinnie 15yrs	£7.00
Lagavulin 16yrs	£8.00

IRISH WHISKY *50 ml*

Jameson	£4.00
Bushmills Black Bush	£5.00

AMERICAN WHISKY *50 ml*

Canadian Club	£4.00
Jack Daniel's	£4.50
Makers Mark	£5.00



“The Italian mama’s kitchen”
£9.99

The first book written by Katie and Giancarlo Caldesi is a unique collection of traditional Italian recipes from Giancarlo’s Tuscan family.

Experience the flavours of everyday and special occasion recipes combined with charming personal stories from an Italian family’s table in times gone by.



“Return to Tuscany”
BBC TV Series
£14.99

Set in the Caldesi’s Tuscan Cookery school, the series follows the ups and downs of Tuscan cooking, guests, family and hot pans!

The above book also entitled “Return to Tuscany” published by BBC Books is a collection of the most popular recipes from the school.

Available from the restaurant and all good bookshops