



## **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

## **Sample menu**

**Please note, as we proud our selves on using fresh ingredients dishes may change according to the availability of the ingredients.**

### **ANTIPASTI**

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

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

#### **Calamari in umido con crostone**

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

#### **Insalata di polpa di granchio e avocado**

Cornish crab, avocado, lemon and tarragon

#### **Insalatina calda di funghi selvatici, Parmigiano con pane croccante**

Warm wild mushroom salad, Parmesan shaving, crispy focaccia

## **PASTA**

**(Starter or Main course)**

### **Pappardelle fatte in casa, ragu misto e vino rosso**

Home made pappardelle, beef, pork and red wine ragu

### **Spaghetti alle vongole**

Spaghetti with clams, garlic, chilli, and cherry tomato

### **Tagliolini alla norma**

Tagliolini pasta, salted ricotta shavings, aubergine, tomato sauce

## **Main course**

### **Merluzzo all'acqua pazza con finocchio**

Fillet of line caught cod in "crazy water" - white wine, cherry tomato, chilli, fennel

### **Filetto di triglia in padella con scarola e vino bianco**

Pan fried fillet of red mullet, black olives, white wine sauce, escarole

## **Sunday roast**

### **Maialino arrosto con puree di mela**

Roast suckling pig, apple mash

## **Pollo Senese con rucola**

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

**Tortino di verdure alla griglia con mozzarella di bufala, emulsione di pomodoro al basilico**

Grilled vegetables layered with melted mozzarella, tomato emulsion

**Dessert**

**Tortino fondente al cioccolato con gelato alla vaniglia**

Chocolate fondant, home made vanilla ice cream

**Tiramisu al Vin Santo**

Giancarlo's version of tiramisu with Vin Santo

**Bomboloni con crema di vaniglia e lamponi**

Italian style doughnut's with vanilla custard and berry sauce

**Selezione di formaggi**

Selection of cheeses with bread, honey and pear

(£ 3.00 supplement)

£28.00 three courses

£33.00 four courses

**CONTORNI**

Sautéed 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.