



Caldesi in Campagna

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 solidarietà 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

ANTIPASTI

Antipasto misto

Selection of cured meats, buffalo mozzarella, grilled vegetables, olives

Carpaccio di tonno

Tuna carpaccio, peaches purée, black berries, citrus dressing

Calamari in zimino

Slow cooked South West calamari, tomato, spinach, garlic and chilli sauce,
Carasau toasted bread

Insalata di fiori di zucca

Courgette carpaccio, courgette flowers, ricotta, melon, yellow tomato, pepper, green chilli

Capesante

Seared Scottish scallops, carrot cream, crispy pancetta
(£7.00 supplement)

Burrata Pugliese

Apullian creamy mozzarella, heritage tomatoes, sweet and sour onions dressing

PASTA e PRIMI (Starter or Main course)

Ravioli

Sea bass ravioli, lemon butter sauce, tomato concasse
(£4.00 starter/£6.00 main course-supplement)

Pappardelle

Pappardelle, slow cooked Tuscan beef and veal ragú

Fettuccine

Fettuccine, tomato sauce, mozzarella cheese, basil

Tagliolini

Tagliolini, clams, squid, prawns, monkfish, cherry tomatoes, garlic, chilli

Agnello

Slow cooked lamb shoulder, Tuscan herbs, peas cream, potato cake , lamb jus

Grigliata Caldesi

Grilled king prawn, sea bass, red mullet, South West squid, chilli, garlic, salad leaves
(£11.00 supplements)

Branzino

Grilled fillet of seabass, tyme dressing, cauliflower cream, baby vegetables

Tortino di grana e parmigiana

Grana padano cheese timbale, baked aubergine parmigiana

Fegato burro e salvia

Pan-fried calf's liver, butter, garlic and sage, olive oil mash potatoes

Vitello

Pan fried veal wallet filled with Pienza's pecorino cheese, Porcini mushrooms, spinach

DOLCI

Gelati e sorbetti

Selection of ice creams and sorbets, 3 scoops
Ginger, vanilla and chocolate – lime and mango sorbets

Bomboloni con crema di vaniglia e marmellata di lamponi alla Sambuca

Italian style doughnuts with vanilla custard, Sambuca and berry jam

Semifreddo

Marsala semifreddo, caramelised nuts, red wine reduction

Tiramisu

Giancarlo's version of the Italian tiramisu

Selezione di formaggi

Italian cheeses, bread, apple compote, onion chutney and honey
(£7.00 supplement)

£33.50 three course or £39.50 four courses

CONTORNI

Roasted potatoes with fennel seeds	£4.50
Sauteed spinach, garlic and chilli	£4.50
Rocket and parmesan	£4.50
Grilled Mediterranean vegetables	£4.50
Fine beans, garlic and chilli	£4.50

An optional 12.5% service charge will be added to the final bill. VAT included in the price

Restaurant close at 3.30 pm