



Take-away

Old Mill Lane, Bray, SL6 2BG

Tuesday 26th May – Sunday 31st May

11am to 2.30pm and 5pm to 9pm (Sunday night closed)

Full-menu available throughout

THURSDAY SPECIAL

Giancarlo invites you on

A Tour of Italy – Roma

Suppli

(A Traditional Roman Street Food)

Saltimbocca

(Pan Fried Veal Escalope with Sage and San Daniele Ham, White Wine Sauce)

£20pp, Pre-order by Thursday 4pm

SATURDAY SPECIAL

Pan Fried Fillet of Beef with Peppercorn, Cream and Brandy Sauce,

Vegetables

£28.50

Pre-order before Friday 17.30pm

Giancarlo's Roast this Sunday

Roast Stuffed Baby Chicken £22

or

Roast Aged Sirloin of Beef with Yorkshire Pudding £24

Both served with roasted potatoes, vegetables

Vanilla Panna cotta with Summer Fruits

Pre-order by Saturday 4pm

£3 delivery charge

within a 2-mile radius

Pick-up available to all customers

CALDESI DELI

CURED MEATS £4 per 100g

San Daniele ham, Finocchiona,
Bresaola, Coppa, Calabrese (spicy
salami)

GROCERIES

6 free-range eggs £2.50
1 kilo 00/strong flour £2.50
Homemade biscuits £3
Caldeesi Umbrian extra-virgin
olive oil 500ml £11.50

PASTA 500g bags

Linguine, spaghetti, rigatoni,
penne, fusilli, lasagna £2.5
Arborio rice, 1 kilo £3

CHEESE

Buffalo mozzarella 125g £4
Burrata 125g £4
Grana Padano 100g £3
Gorgonzola 100g £4
Taleggio 100g £4
Pecorino Sardo 100g £4

HOME-MADE SAUCE 500g

Caldeesi tomato sauce £7
Tuscan beef ragu £10
Arrabbiata sauce £8

DISHES TO REHEAT

Lasagne 250g £12.50
Parmigiana ~250g £8.50

TOMATOES & PULSES

Cirio 400g tin tomatoes £1.50
Tinned lentils, 400g £1.50
Tinned chickpeas, 400g £1.50
Tinned borlotti, 400g £1.50
Tinned cannellini, 400g £1.50

RED WINE

Rosso Piceno, medium body £11
Merlot Forchir, full flavour £12.5
Refosco Forchir, crisp vibrant £15
Chianti (half bottle) £15
Morellino, plummy, warm £29
Teroldego, dark and spicy, full £31
Brunello di Montalcino £60

WHITE WINE, ROSE, FIZZ

Verdicchio, crisp, dry £11
Friulano, fruity, sophisticated £25.50
Sauvignon Blanc, grassy, crisp £16
Frascati (Half bottle) £16.50
Fiano, aromatic, grapefruit £26
Frascati £22
Remole, rose £16
Prosecco £18.50

Please call for further wines.

DRINKS

Peroni 330ml £2.70
Coca-cola 200ml £1.50
Diet coke £1.50
Lemonade £1.70
Tonic water £1.70
Coffee £2.50

SIGNED COOKERY BOOKS

Diabetes weight-loss cookbook £10
Reverse your Type 2 Diabetes £17
Venice, Tuscany, Rome, Pasta £20

Please call us on: 01628 788500/02 to order. Lines are open throughout the day.

All food must be re-heated at home

TAKE-AWAY MENU

Homemade rosemary focaccia £ 3

ANTIPASTI

Calamari Fritti

Deep fried calamari with chilli, thyme and parsley £ 10.5

Antipasto misto Caldesi

Italian cured meats selection, grilled vegetables, mozzarella £ 9

Parmigiana al forno

Baked aubergine, tomato sauce, buffalo mozzarella, basil, parmesan £ 8.5

Caprese Salad

Buffalo mozzarella, tomato and a sweet and sour onion dressing £ 9.5

Frittura Mista

Two mushroom arancini, two parsley & cheese potato croquettes, arrabiata sauce £ 6.5

Prawn Cocktail

Crispy lettuce and Icelandic prawns in a Marie-rose sauce £ 7.5

PASTA

Penne all'arrabiata

Spicy tomato sauce, parsley, garlic and chilli £ 7.5

Rigatoni al ragu

Slow cooked Tuscan beef ragu £ 9.5

Linguine ai frutti di mare

Italian seafood cooked with white wine, garlic, chilli and cherry tomatoes £ 14.5

Ravioli ripieni di branzino selvatico, salsa di limone e burro

Caldesi signature dish, Sea bass ravioli, lemon butter sauce £ 13.5

Caldesi's style lasagne, (250g)

Slow cooked Tuscan beef ragu, bechamel sauce £ 12.5

SECONDI

Pollo alla Milanese con patate della nonna £ 14.5

Breaded free-range chicken breast, roast potatoes, arrabiata sauce

Fagotto di vitello con pecorino di Pienza e porcini £ 18.5

Pan fried veal filled with pecorino cheese, porcini mushroom sauce, fine beans

Fegato burro salvia £ 18.5

Pan fried calves' liver, butter and sage sauce, mashed potatoes

Filetto di branzino acqua pazza £ 14.5

Sea bass fillet, tomatoes, chilli, garlic, thyme with fine beans

Roast salmon with sesame and spring onion crust £ 14.5

Salmon, chilli, ginger, garlic, stir-fried vegetables with rice

Recipe from our book "The Reverse your Diabetes Cookbook" p148

Arrosto di agnello £ 16.5

Slow-Roast shoulder of lamb with broccoli & roast potatoes

Guancia di manzo al vino rosso £ 12.5

Slow-cooked beef cheek, red wine sauce, potato mash, asparagus

VEGETABLES

Roasted potatoes with fennel seeds and herbs £ 3.5

Grilled Mediterranean vegetables £ 3.5

Fine green beans, olive oil, chilli and garlic £ 3.5

Mixed salad £ 3.5

Asparagus, lemon, butter £ 5.5

DESSERTS & CAKES

Tiramisu £ 6.5

Bomboloni doughnut sticks with custard and jam £ 6.5

Italian cheese selection, grapes, pear compote, toasted bread £ 8.5

Chocolate fondant, to be cooked at home in 8 mins @180oC £ 7

Lemon cheesecake, berry coulis £ 6.5