

Small Plates

MIXED ROASTED NUTS (N) (V) (GF)	£2.5
GREEN OLIVES FROM NOCELLARA (N) (V) (GF)	£3.5
LA FOCACCIA (V) (N)	£5
Freshly baked rosemary focaccia	
MOZZARELLA FRITTA (V)	£7.5
Arrabbiata sauce, basil	
PIZZETTA	£12.5
Freshly made flat bread, burrata and 'nduja (spicy Calabrian sausage) (Add black truffle £5)	
BRESAOLA VALTELLINA (LC)	£12.5
Cured beef, rocket salad, Sardinian pecorino, aged balsamic	
LA MOZZARELLA (V) (LC) (GF)	£11.5
Buffalo mozzarella, Mediterranean grilled vegetables (Add black truffle £5)	
LA PARMIGIANA (V) (LC) (GF)	£9
Fried aubergine layered with tomato sauce, smoked mozzarella, basil, parmesan	
FRITTO MISTO (N)	£12
Deep fried squid, scampi, courgetti, gremolada sauce	
ANTIPASTO MISTO CALDESI	£15/£30 to share
Italian cured meats selection, grilled vegetables, mozzarella	

Homemade Pasta

(fresh gluten free pasta available)

PAPPARDELLE (N)	£15
Pasta ribbons, Tuscan beef ragu	
LINGUINE CALDESI (V) / (V) available	£13
Tomato sauce, garlic, chilli, basil, splash of cream (Add prawns £5)	
GIANCARLO'S CLASSIC LASAGNA	£15
- (since 1993)	
SEABASS RAVIOLI	£16
Lemon & butter sauce, parsley, chopped tomato	
FETTUCCHINE TRUFFLE (V) / (V) available	£21
Butter & parmesan sauce, shaved summer black truffle	

"Easy" Panino

FRESCO	£12
Parma ham, buffalo mozzarella, salad leaves, tomato, basil	
MILANO	£12
Chicken Milanese, tomato, mayo, parsley & lemon pesto	
CAPRI	£12
Buffalo mozzarella, tomato, basil, sundried tomato paste	
GOURMET	£12
Melted taleggio cheese, grilled courgette, black truffle shaving	

What's (LC)?

We have recently added (LC) for "low-carb" to the dietary advice on our menu. This year we published our 13th book, Reverse Your Diabetes Cookbook as Giancarlo Caldesi has followed a low-carb diet to reverse diabetes type 2. Please ask to see a copy of the book.

"Easy Pizza"

MARGHERITA (V)	£13
Italian tomato sauce, Fior di Latte di Agerola, basil leaves, Caldesi olive oil	
MARINARA (V)	£9.5
Italian tomato sauce, oregano, garlic, Caldese olive oil	
CASERTANA	£14
Fior di Latte di Agerola, Tuscan sausage, wild broccoli, smoked mozzarella	
DIAVOLA	£14
Italian tomato sauce, Fior di Latte di Agerola, Spicy salami, 'nduja	
4 FORMAGGI (V)	£14
Fior di Latte di Agerola, Gorgonzola, Taleggio, Parmesan (Add black truffle £5)	
RICCARDO'S (V)	£14
Fior di Latte di Agerola, sautéed seasonal mushroom, Gorgonzola (Add black truffle £5)	

Secondi

VEAL MILANESE (N)	£27
Salad leaves, honey & mustard dressing (Add black truffle £5)	
BEEF TAGLIATA (LC) (GF)	£28
Sirloin steak, rocket salad, pecorino shavings, aged balsamic vinegar (Add black truffle £5)	
CALVES LIVER ((LC) / (GF) available)	£25
Butter & sage sauce, mashed potato (Add black truffle £5)	
SEA BASS (N) (LC) (GF)	£26
Acqua pazza" sauce, cherry tomato, basil, green beans	
TUNA STEAK (N) (LC) (GF)	£28
Caponata siciliana, salmoriglio	
HARISSA ROAST PUMPKIN (V) (GF)	£18
Quinoa, lemon & avocado salad, coriander	

Vegetables

HOME-MADE TRIPLE COOKED POTATO, PARMESAN, TRUFFLE OIL	£4.9
MIXED GREENS, SESAME SEEDS	£4.9
GRILLED MEDITERRANEAN VEGETABLES	£4.9
GREEN LEAF SALAD	£4.9
FRIED ZUCCHINI	£4.9
SICILIAN CAPONATA	£4.9



VEGAN VEGETARIAN DAIRY FREE LOW CARB GLUTEN FREE

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change, therefore you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 13% discretionary service charge will be added to your final bill.