

Caldesi in Campagna is now open!

The restaurant opening times are Tuesday to Saturday 12pm to 2.30pm and 6pm to 10pm, Sundays 12pm to 4pm.

It is Giancarlo's wish to reintroduce the "1970's" style of interaction between us and our guests. For this reason, we are only taking restaurant reservations via the phone on 01628 788500/02 and have closed our online reservations.

We look forward to welcoming you back soon!

Our Cookery Courses Return!

Class sizes are kept to just 6 places to guarantee social distancing, book early to avoid disappointment!

Upcoming Courses In August:

Wednesday 12th August 2020: *Recipe's from Caldesi in Campagna*

The **signature dishes of Caldesi in Campagna** are the stars on this intimate course held in our restaurant in Bray, Berkshire.

Taking Italian cookery to '**another level**' you'll learn recipes that are sure to become **dinner party favourites** and you'll also learn how to present them professionally for the complete '**restaurant quality**' result.

Saturday 22nd August 2020: *Giancarlo's Low-Carb Lifestyle*

On this recipe packed course you'll be cooking a varied selection of Mediterranean dishes for breakfast, lunch and dinner (all of which feature in the new book) and learning some great tips and tricks on how to avoid high carb foods and sugars as well as how to replace filling portions of potato, pasta and rice with much healthier and equally filling alternatives.

Wednesday 26th August 2020: *Fresh Pasta With Seasonal Sauces*

As the restaurant prepares for it's lunchtime service you'll join the chefs and help as they make a **selection of fresh pasta types** and the **seasonal sauces** that compliment them perfectly.

You'll learn some beautifully balanced dishes that really make use of the best of the season's ingredients to make sauces that are really packed with flavour.



Take-away

Old Mill Lane, Bray, SL6 2BG

Tuesday 11th August– Thursday 13th August
11am to 2.30pm and 5pm to 9pm (collection only)

Friday 14th August - Saturday 15th August
12pm to 2pm and 5pm to 7pm (collection only)

Sunday 16th August
12pm- 1.30pm (collection only)

THURSDAY SPECIAL

Fettuccine "Mare-Monti"

*Homemade fettuccine with mussels, clams, squid, prawns,
cherry tomatoes, porcini mushrooms, garlic and chilli*
£15pp

Giancarlo's Sunday Roast:

Tuscan Style Roasted Porchetta

*(Roasted Belly of Pork Stuffed with Tuscan Herbs Served with Roasted
Potatoes and Vegetables)*

Raspberry cheesecake with a chocolate biscuit base
£22pp, Pre-order by Saturday 5pm

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

For more information or to book a place please visit our website

www.caldesi.com

TAKE-AWAY MENU

Homemade rosemary focaccia £ 3

ANTIPASTI

Calamari Fritti

Deep fried calamari with chilli and parsley £ 10.5

Caprese Salad

Burrata, tomato, sweet and sour onion dressing, nut free basil pesto £ 9.5

Arancini ai funghi

Sicilian mushroom arancini, arrabbiata sauce £6.5

Prosciutto e pesche

San Daniele ham, peaches, buffalo mozzarella, cherry tomatoes with honey dressing £10.5

PASTA

Rigatoni al ragu

Slow cooked Tuscan beef ragu £ 9.5

Linguine ai frutti di mare

Fish and shellfish 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

SECONDI

Pollo alla Milanese con patate della nonna

Breaded free-range chicken breast, roast potatoes, arrabiata sauce £ 14.5

Fagotto di vitello con pecorino di Pienza e porcini

Pan fried veal filled with pecorino cheese, porcini mushroom sauce, broccoli £ 18.5

Fegato burro salvia

Pan fried calves' liver, butter and sage sauce, mashed potatoes £ 18.5

Filetto di branzino acqua pazza

Sea bass fillet, tomatoes, chilli, garlic, thyme with fine beans £ 14.5

Arrosto di agnello

Slow-Roast shoulder of lamb with broccoli & roast potatoes £ 16.5

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

Broccoli, olive oil, chilli, garlic, flaked almonds £4.5

DESSERTS

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 9 mins @180oC £ 7

Vanilla panna cotta with summer fruits and coulis £5.5