



Take-away

Old Mill Lane, Bray, SL6 2BG

Tuesday 15th September– Thursday 17th September
11am to 2.30pm and 5pm to 9pm (collection only)

Friday 18th September - Saturday 19th September
12pm to 2pm and 5pm to 7pm (collection only)

Sunday 20th September
12pm- 1.30pm (collection only)

THURSDAY SPECIAL

Pollo alla boscaiola

*Pan fried breast of chicken served with a selection of white mushrooms,
patate della nonna, broccoli*

Lemon cheesecake with raspberry and mango
£18pp

Giancarlo's Sunday Roast:

Roast Aged Sirloin of Beef with Yorkshire Pudding

Served with roasted potatoes, vegetables

Giancarlo's tiramisu with Vin Santo

£24pp, Pre-order by Saturday 5pm

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

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 October:

Saturday 3rd October 2020: *Fish and Shellfish Workshop*

Using a variety of sustainably sourced fish and shellfish, you will be shown
how to **fillet, prepare and cook some delicious Italian fish recipes** such as
black bream baked in salt, slow cooked calamari, stuffed mussels, spaghetti
con le vongole and more. Brush up your **knife skills**, you will learn everything
you need to know from choosing the freshest and best to descaling and pin-
boning to serving and presentation.

Wednesday 7th October 2020: *An Autumn in Tuscany*

The Tuscan kitchen is all about seasonality, it is about honesty in food,
simple, fresh ingredients bought together to maximise on flavour - it is the
mantra that the Tuscan chef lives by and the theme of our course. Our
autumn larder is brimming with seasonal greens and vegetables and on this
course, you will be putting these to good use as you learn some truly tasty
dishes.

Saturday 10th October 2020 : *Fresh Pasta With Seasonal Sauces*

As the restaurant prepares for its 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 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 £ 14.5

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

Fagotto di vitello con pecorino di Pienza e porcini £ 18.5

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

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

Arrosto di agnello £ 16.5

Slow-Roast shoulder of lamb with broccoli & roast potatoes

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