
To share

Antipasto Caldesi Selection of Italian cured meats, gnocco fritto, burrata	£ 30
Frittura di Pesce Deep fried seafood, courgette, gremolada sauce	£ 32

Antipasti

Grass-fed beef carpaccio (LC) Rocket salad, pecorino shavings, mustard dressing	£ 14
Calamari in zimino Slow cooked squid in spiced tomato sauce and garlic focaccia	£ 14
Burratina from Andria (Veg, LC) Grilled Mediterranean vegetables, aged balsamic, olive oil	£ 13
La Parmigiana (Veg, GF) Fried aubergine, tomato sauce, basil, smoked mozzarella	£ 10
Tuna and Avocado tartare (LC, DF) Yellowfin tuna, avocado, lemon, shallot, capers, soy dressing	£ 14
Zuppa di cipolla, salvia e tartufo (VG) Pompei onion soup, tempura sage, winter black truffle	£ 14

Homemade Pasta

(Homemade gluten free pasta available)

Pappardelle Ragù' (DF) Home-made pasta ribbons, rich Tuscan beef ragu	£15
Seabass ravioli Lemon and butter sauce, chopped tomato, parsley	£16
Fettuccine Truffle (Veg) Butter and Parmesan sauce, shaved black truffle	£21
Carnaroli Risotto cacio e pepe (Veg) Taleggio, Parmesan and black pepper	£15
Linguine di Gragnano all'aragosta Linguine "al dente", lobster, cherry tomato, bisque, basil	£27.5

Secondi

Harissa roast pumpkin (VG, DF, GF) Quinoa, lemon and avocado salad, coriander	£19
Veal Milanese (DF) Salad leaves, honey and mustard dressing (Add truffle £ 5)	£27.5
Sirloin Beef Tagliata (GF, LC) Porcini mushroom sauce, celeriac puree (Add truffle £ 5)	£29.5
Calves liver (GF) Butter, garlic and sage sauce, mashed potato (Add truffle £ 5)	£26
Halibut (GF, LC) Turnip puree, spicy escarole, clams, pickled beetroot	£28.5
Wild seabass (GF, DF, LC) (min. 2 persons) Cooked in sea salt crust, mixed greens, lemon and parsley sauce	£52
Grigliata Caldesi (GF, DF, LC) Grilled seabass. tuna, mackerel, king prawn with mixed leaves	£29.5

Contorni

£ 4.90

Triple cooked potato, parmesan, truffle oil
Mixed green leaves
Grilled Mediterranean vegetables
Mixed greens, sesame seeds
Fried zucchini