



Take-away

Old Mill Lane, Bray, SL6 2BG

Tuesday to Thursday
11am to 2.30pm and 5pm to 9pm

Friday and Saturday
12pm to 2pm and 5pm to 7pm

Sunday
12pm- 1.30pm

THURSDAY SPECIAL

Roast Pheasant Breast

Stuffed with minced veal and herbs

Served roast potatoes, sprouting broccoli & gravy

Hot chocolate fondant

£26pp

Collection and Local Delivery Available

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:

Recipes From The Amalfi Coast – 24th Oct

On this course you'll learn some of the stand out dishes from the Caldese book 'The Amalfi Coast – a collection of Italian recipes'. Using ingredients that showcase the best of the Amalfitan larder you'll prepare authentic, seasonal dishes that delight.

The Splendour Of Venice – 31st October

There's an old Venetian saying - magna e bevi che a vita xe un lampo - "eat and drink because life is a lightning flash". With this in mind, Giancarlo and Gregorio have created a course that showcases some of the most delicious and authentic recipes that the romantic, alluring city of Venice has to offer.

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

www.caldesi.com

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

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

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 @180°C £ 7

Vanilla panna cotta with summer fruits and coulis £5.5