

TAKE-AWAY MENU

Homemade rosemary focaccia £ 3

ANTIPASTI

Calamari fritti (GF) £ 10.5
Deep fried calamari, garlic, chilli and lime mayonnaise

Antipasto misto Caldesi (GF) £ 9
Italian cured meats selection, grilled vegetables, mozzarella

Parmigiana al forno £ 8.5
Baked aubergine, tomato sauce, buffalo mozzarella, basil, parmesan

Burrata £ 10.5
Cherry tomato, sweet and sour onion dressing

Frittura Mista £ 6.5
Two mushroom arancini, two parsley & cheese potato croquettes

Grana Padana Timballo £ 9.5
Courgette salad, tomato concasse

PASTA

Penne all'arrabbiata
Spicy tomato sauce, parsley, garlic and chilli £ 7.5

Rigatoni al ragu £ 9.5
Slow cooked Tuscan beef ragu

Linguine ai frutti di mare £ 14.5
Italian seafood cooked with fresh herbs and cherry tomatoes

Ravioli ripieni di branzino selvatico, salsa di limone e burro £ 13.5
Caldesi signature dish, Sea bass ravioli, lemon butter sauce

Caldesi's style lasagne, (250g) £ 12.5
Slow cooked Tuscan beef ragu, bechamel sauce

SECONDI

Guancia di Manzo £ 14.5
Slow-cooked beef cheek, red wine sauce, mushroom and mash potato

Pollo alla Milanese con patate della nonna £ 14.5
Breaded free-range chicken breast, roast potatoes, arrabiata sauce

Fagotto di vitello con pecorino di Pienza e porcini (GF) £ 18.5
Pan fried veal filled with pecorino cheese, porcini mushroom sauce, broccoli

Fegato burro salvia (GF) £ 18.5
Pan fried calves' liver, butter and sage sauce, mashed potatoes

Filetto di branzino acqua pazza (GF) £ 16.5
Sea bass fillet, tomatoes, chilli, garlic, thyme with fine beans

Roast salmon with sesame and spring onion crust (GF) £ 16.5
Salmon, chilli, ginger, garlic, stir-fried vegetables with rice
Recipe from our book "The Reverse your Diabetes Cookbook" p148

Arrosto di agnello (GF) £ 16.5
Slow-Roast shoulder of lamb with broccoli & roast potatoes

Caciucco Toscano £ 18.5
Typical Tuscan fish stew, red mullet, sea bass, prawns and squid

CONTORNI

Roasted potatoes with fennel seeds and herbs £ 4
Grilled Mediterranean vegetables £ 4
Fine green beans, olive oil, chilli and garlic £ 4
Mixed salad £ 4

DOLCI & CAKES

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 8 mins @180oC £ 7
Panna cotta, passion fruit coulis £ 6.5

CALDESI DELI

CURED MEATS £4 per 100g
San Daniele ham, Finocchiona,
Bresaola, Coppa, Calabrese (spicy
salami)

GROCERIES

6 free-range eggs £2.50
1 kilo 00/strong flour £2.50
Homemade biscuits £3
Caldesi Umbrian extra-virgin
olive oil 500ml £11.50

PASTA 500g bags

Linguine, spaghetti, rigatoni,
penne, fusilli, lasagna £2.5
Arborio rice, 1 kilo £3

CHEESE

Buffalo mozzarella 125g £4
Pecorino di Pienza 100g £4
Grana Padano 100g £3
Gorgonzola 100g £4
Taleggio 100g £4
Pecorino Sardo 100g £4

HOME-MADE SAUCE 500g

Caldesi tomato sauce £7
Tuscan beef ragu £10
Arrabbiata sauce £8

DISHES TO REHEAT

Lasagne 250g £12.50
Parmigiana ~250g £8.50

All food must be re-heated at home

TOMATOES & PULSES

Cirio 400g tin tomatoes £1.50
Tinned lentils, 400g £1.50
Tinned chickpeas, 400g £1.50
Tinned borlotti, 400g £1.50
Tinned cannellini, 400g £1.50

RED WINE

Rosso Piceno, medium body £11
Merlot Forchir, full flavour £12.5
Refosco Forchir, crisp vibrant £15
Chianti (half bottle) £15
Chianti, full, fruity £25
Valpolicella £18
Brunello di Montalcino £60

WHITE WINE, ROSE, FIZZ

Verdicchio, crisp, dry £11
Friulano, fruity, sophisticated £25.50
Sauvignon Blanc, grassy, crisp £16
Frascati (Half bottle) £16.50
Gavi, almonds, round £24
Frascati £22
Bardolino, rose £18.50
Prosecco £18.50

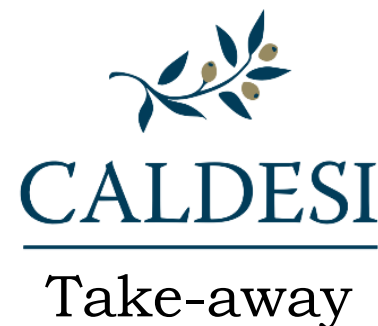
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DRINKS

Moretti beer 330ml £2.70
Coca-cola 200ml £1.50
Diet coke £1.50
Lemonade £1.70
Tonic water £1.70
Coffee £2.50

SIGNED COOKERY BOOKS

Diabetes weight-loss cookbook £10
Reverse your Type 2 Diabetes £17
Venice, Tuscany, Rome, Pasta £20



Old Mill Lane, Bray, SL6 2BG

Tuesday 24th Nov to Sunday 29th Nov

We are offering a take-away service
Tuesday to Sunday from
11am to 2.30pm and 5pm to 9pm (Sunday night closed)
Full-menu available throughout

THURSDAY SPECIAL

Chicken thighs with ginger, saffron and dates, brown rice with
pomegranate and coriander
Venetian frittelle filled with zabaglione cream
£22pp, Order by Thursday 4pm

GIANCARLO'S CALDESI'S SPECIAL THIS SATURDAY

Lobster ravioli, bisque and basil £25

ROAST THIS SUNDAY

British sirloin roast beef, patate della nonna and broccoli
Tiramisu
£25pp, Pre-order by Friday

£3 delivery charge

within a 2-mile radius

Pick-up available to all customers

Please call us on: 01628 788500/02 between the above hours to
order