

Homemade rosemary focaccia £ 3

ANTIPASTI

Frittura Mista £ 6.5

Two mushroom arancini, two parsley & cheese potato croquettes

Parmigiana al forno £ 8.5

Baked aubergine, tomato sauce, buffalo mozzarella, basil, parmesan

Antipasto misto Caldesi (GF) £ 9

Italian cured meats selection, grilled vegetables, mozzarella

Caprese £ 10.5

Caprese salad, tomato, buffalo mozzarella and basil, sweet and sour onion dressing

Calamari Fritti (GF) £ 10.5

Deep fried calamari, garlic, chilli and lime mayonnaise

Gamberoni al Brandy (Boss' Favourite) £ 14.5

Pan fried Tiger prawns, brandy, garlic and chilli, bisque

PASTA

Penne all' Arrabbiata £ 8.5

Penne with a spicy tomato sauce, chilli and garlic

Ravioli Ricotta e spinaci £ 9.5

Homemade Ravioli stuffed with Ricotta and spinach, butter and sage, £ 9.5
pinenuts

Rigatoni al ragu £ 9.5

Slow cooked Tuscan beef ragu

Ravioli ripieni di branzino selvatico, salsa di limone e burro £ 13.5

Caldesi signature dish, Sea bass ravioli, lemon butter sauce

Linguine ai frutti di mare £ 14.5

Italian seafood cooked with fresh herbs and cherry tomatoes

SECONDI

Pollo alla Milanese con patate della nonna £ 14.5

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

Guancia di Manzo £ 16.5

Slow-cooked beef cheek, red wine sauce, mushroom and mash potato

Fagotto di vitello con pecorino di Pienza e funghi (GF) £ 18.5

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

Fegato burro e salvia (GF) £ 18.5

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

Arrosto di Agnello (GF) £ 18.5

Slow-Roast shoulder of lamb with tenderstem broccoli & roast potatoes

Filetto di branzino all' acqua pazza (GF) £ 16.5

Pan fried fillet of Seabass, cherry tomatoes, chilli, garlic, thyme with fine beans

Filetto di Merluzzo (GF) £ 16.5

Roast fillet of Cod, capers, olives, tomatoes, white wine, broccoli

Caciucco (GF) £ 16.5

Clams, mussels, squid, prawns, gurnard in tomato sauce, slow-cooked Tuscan fish stew

CONTORNI

Roasted potatoes with fennel seeds and herbs £ 3.5

Grilled Mediterranean vegetables £ 3.5

Fine green beans, olive oil, chilli and garlic £ 3.5

Broccoli, chilli and garlic, toasted almond £ 3.5

Mixed salad £ 3.5

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

Please call for allergen advice

AUTHENTIC PIZZA

(Available Wednesday and Thursday)

Margherita £ 9.5
Tomato, mozzarella, basil

Garlic bread £ 9
Garlic butter, parmesan

Diavola £ 12.5
Tomato, mozzarella, 'nduja,
spicy Calabrian salami

4 Formaggi £ 12.5
Mozzarella, gorgonzola, taleggio,
parmesan, truffle oil

Salsiccia&cipolla £ 12.5
Tomato, mozzarella, Italian
sausage, red onion

Capricciosa £ 12.5
Tomato, mozzarella, cooked
ham, artichokes, salami, black
olives

Our pizza is made with an
authentic slow-fermentation
dough and the finest Italian
products on the top

OPENING TIME: Tuesday to Sunday
from
11am to 2.30pm and 5:30pm to 9pm
(Sunday night closed)



DRINKS

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
Fiano di Avellino	£ 26
Friulano, fruity, sophisticated	£ 25.50
Sauvignon Blanc, grassy, crisp	£ 16
Gavi, almonds, round	£ 24
Frascati	£ 22
Bardolino, rose	£ 18.50
Prosecco	£ 18.50

Please call for further wines.

SOFT DRINKS

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


CALDESI

@Home

Old Mill Lane, Bray, SL6 2BG

Call us on: **01628 788500/02** between the below hours

THURSDAY PIZZA NIGHT

Pick any pizza + Moretti beer £1 only to be consumed at home

CALDESI'S SPECIAL THIS SATURDAY

Fresh crab ravioli in a rich seafood bisque £18pp

To be pre-ordered by Friday 7pm

SATURDAY AND SUNDAY FOODIES MARKET

Join us from 11am to 2pm for our market with a cornucopia of tasty treats including coffee, cake and biscuits, Italian ready meals, healthy drinks and salads, handmade salads, fresh baked pizza, Italian produce and much more.

GIANCARLO'S ROAST THIS SUNDAY

Tuscan Porchetta with roast potatoes, sprouting broccoli and gravy followed by dark chocolate fondant with vanilla custard £22pp

To be pre-ordered by Friday 7pm

Please scan the QR code if you wish to:

Book our Zoom cooking class

OR

Buy our cookery books

