

Homemade rosemary focaccia £ 3

## ANTIPASTI

**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**  
Penne with a spicy tomato sauce, chilli and garlic £ 8.5

**Rigatoni al ragu**  
Slow cooked Tuscan beef ragu £ 9.5

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

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

## 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

**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

**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

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

## 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

### 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



Old Mill Lane, Bray, SL6 2BG

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

### GIANCARLO'S ROAST THIS SUNDAY

*Roast Tuscan Pork Belly, roast potatoes,  
sprouting broccoli and gravy, apple puree' followed by Pannacotta*  
£22pp

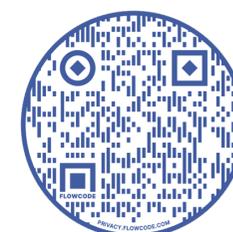
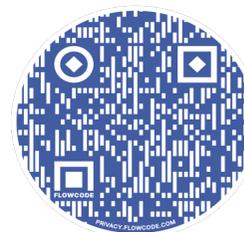
To be pre-ordered by Friday 7pm

Please scan the QR code if you wish to:

Book our Zoom cooking class.

OR

Buy our cookery books



**OPENING TIME:** Tuesday to Sunday from  
12pm to 2.30pm and 6pm to 7pm (Sunday night closed)