

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



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

CALDESI'S SPECIAL THIS SATURDAY

*Pan fried Sirloin of beef, Porcini mushroom sauce, roast potatoes,
broccoli*
£25pp

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, fresh baked pizza, Italian
produce and much more.*

GIANCARLO'S ROAST THIS SUNDAY

*Roast belly of pork stuffed with Tuscan herbs, roast potatoes,
sprouting broccoli and gravy followed by Vanilla 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

