

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 £ 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

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

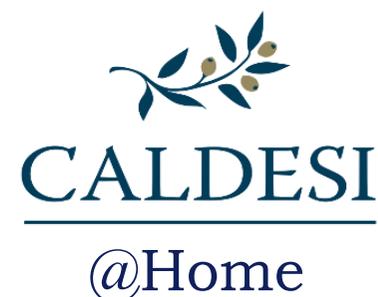
WHITE WINE, ROSE, FIZZ

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 Shoulder of lamb, roast potatoes, sprouting broccoli, followed by Pannacotta
£22pp

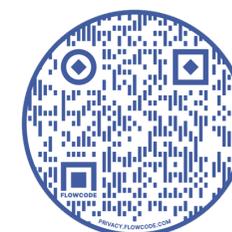
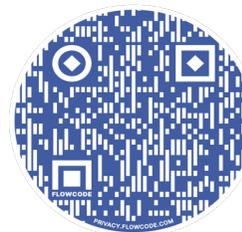
To be pre-ordered by Friday 7pm

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)