

Upstairs Restaurant Menu

ANTIPASTI

Home-made bread (V)	£6.5
Grass-fed beef battuta in filo pastry Marinated beef fillet tartar in filo pastry, Parmesan cream, rocket & oak aged balsamic	£19
Scallops Pan fried scallops, fennel cream and Parma ham	£18
Burrata (V) Apulian burrata, heritage tomatoes two ways pistachio oil, pickled Tropea onion, crispy focaccia	£16
Beetroot carpaccio (Vg,GF,LC) Salt baked beetroots carpaccio, fennel and orange salad, hazelnut, beetroots mayo	£16
Golden egg, Parmesan, truffle and spinach (VG, LC, GF) Deep fried egg served on a Parmesan fondue, sauteed spinach and black truffle	£ 18
Courgette spaghetti (VG, LC, GF) Sauteed courgette spaghetti with cherry tomatoes, garlic, fresh chilly and basil	£ 16

HOMEMADE PASTA

(Homemade gluten free pasta available)

Pappardelle ragu' Hand-made ribbon pasta, classic Tuscan slow cooked beef and veal ragu	£17
Verza ragu' (LC) White cabbage ribbons, classic Tuscan slow cooked beef and veal ragu	£15
Seabass ravioli Lemon and butter sauce, tomato concassé and fresh parsley	£18
Tagliolini Truffle (V) Classic house made Tagliolini with black truffle and butter	£25
Linguine Caldesi 2.0 Signature Linguine Caldesi with tomato sauce, fresh prawns, garlic, chilli, splash of cream, basil	£20

SECONDI

Lamb shoulder and cutlet Slow cooked lamb shoulder wrapped in leeks, seared cutlet roasted beetroot and chargrilled baby gem	£28
Calves liver (GF) Pan-fried calves liver, butter, garlic and sage, olive oil mashed potato (Add truffle £5)	£27
Beef fillet (GF, LC) Pan-fried fillet of Beef, artichokes, red wine sauce (Add truffle £ 5)	£45
Halibut (GF, LC, DF) Slow cooked halibut wrapped in courgettes served with capers, Taggiasca olives, cherry tomatoes	£30
Stone Bass fillet (LC, DF) Pan-fried stone bass fillet, green asparagus, roasted grapes	£29

CONTORNI

Roast potatoes alla nonna, fennel seeds and herbs	£5
Mixed salad	£5
Grilled Mediterranean vegetables	£5
Mixed greens, sesame seeds	£5
Fried zucchini	£5
Sauteed spinach, garlic and chilli	£5
Tomato and pickled red onion salad	£5.5

What is LC?

We have added LC to our menus as Giancarlo Caldesi has followed a low-carb diet to reverse his type 2 diabetes. We have written 3 books about this subject, please ask your waiter if you would like to see one.

(VG) Vegan (V) Vegetarian (DF) Dairy Free (GF) Gluten Free (LC) Low-Carb

A discretionary service charge of 13% will be added to your bill. VAT is included in our pricing. If you have any dietary requirements or allergies, we are happy to help, please inform a member of staff before ordering.