



CALDESI

IN MARYLEBONE

SMALL BITES

Mixed roasted nuts (Vg)	£4
Green olives from Nocellara (Vg)	£4.5
Mozzarella fritta, "arrabbiata" sauce (V)	£7.5
Focaccia, spicy salsa (Vg)	£6.5
Garlic and parmesan bread (V)	£7.5
Home-made bread (V)	£6.5

ANTIPASTI

Grass-fed beef battuta (LC)	£18
Marinated beef fillet tartar with mustard and lemon dressing, rocket and Parmesan cream	
Calamari fritti	£14
Crispy deep-fried squid, courgette, home-made tartare sauce	
Burrata (V)	£15
Apulian burrata, heritage tomatoes, pistachio oil, pickled red onion	
La Parmigiana (V, GF)	£12
Oven baked aubergine, tomato sauce, basil, smoked mozzarella	
Beetroot carpaccio (Vg,GF,LC)	£13
Salt baked beetroot, yellow pickled beets, fennel and orange salad, roasted hazelnuts, orange oil	

HOMEMADE PASTA

(Homemade gluten free pasta available)

Pappardelle ragu'	£17
Hand-made ribbon pasta, classic Tuscan slow cooked beef and veal ragu	
Verza ragu' (LC)	£15
White cabbage ribbons, classic Tuscan slow cooked beef and veal ragu	
Seabass ravioli	£18
Lemon and butter sauce, tomato concassé and fresh parsley	
Tagliolini Truffle (V)	£25
Classic house made Tagliolini with black truffle and butter	
Linguine Caldesi (V)	£14
Signature Linguine Caldesi with tomato sauce, garlic, chilli, and cream (Add king prawns £6)	
Gnocchi Primavera (DF,V)	£18
Home-made gnocchi with peas, asparagus, cherry tomatoes and mint (Add truffle £5)	
Fettuccine al ragu d'anatra	£19
Hand-made fettuccine with slow roast duck ragu (Add truffle £5)	

SECONDI

Veal Milanese (DF)	£28.5
Classic Veal Milanese, roast potatoes, salad leaves, honey and mustard dressing (Add truffle £5)	
Lamb shoulder	£26.5
Slow cooked lamb shoulder wrapped in leeks, roasted beetroot and chargrilled baby gem	
Calves liver (GF)	£27
Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potato (Add truffle £5)	
Sirloin Beef Tagliata (GF, LC)	£29.5
Classic Tuscan steak, rocket salad, Parmesan shavings and balsamic (add truffle £5)	
Halibut in cartoccio (GF, LC, DF)	£29
Oven baked in cartoccio with capers, Taggiasca olives, cherry tomatoes, sugar snaps and tender stem broccoli	
Seabass fillet (LC, DF)	£25
Pan-fried seabass fillet, green asparagus and roasted grapes	
Fish of the day	
For the catch of the day please ask our team	

INSALATE

Chicken Tagliata (DF, GF)	
Marinated, grilled chicken breast, rocket salad, balsamic, chilli, garlic & rosemary dressing	£19
Quinoa garden (DF,GF,Vg,LC)	£19
Steamed quinoa with salsa verde, fresh carrots and celery shavings, pickled Tropea onion and crispy vegetables	

CONTORNI

Roast potatoes alla nonna, fennel seeds and herbs	£4.9
Mixed salad	£4.9
Grilled Mediterranean vegetables	£4.9
Mixed greens, sesame seeds	£4.9
Fried zucchini	£4.9
Sauteed spinach, garlic and chilli	£4.9
Tomato and 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.