



CALDESI

IN MARYLEBONE

Upstairs Restaurant Menu

ANTIPASTI

Cestino di pane (focaccia, wholemeal bread and grissini) (V)	£6.50
Prosciutto San Daniele e melone (LC, DF) Sliced San Daniele ham, honeymoon melon, melon sorbet and caramelised almond	£18
Capesante (LC, GF) Pan fried scallops, pea cream and truffle	£20
Burrata Pugliese (Veg, LC) Apulian burrata, heritage tomatoes or coppa ham, pistachio oil, pickled Tropea onion, crouton	£16
Carpaccio di barbabietola (VG, LC, GF, DF) Salt-baked beetroots carpaccio, fennel and orange salad, hazelnut, beetroot mayo	£16
L'uovo fritto (VG) Deep fried hen's egg served with spinach, parmesan cream and black truffle	£18
Spaghetti di zucchini (VG, LC, GF) Sauteed courgette spaghetti with cherry tomatoes, garlic, chilli and basil	£16

HOMEMADE PASTA

*Main portion available with £8 supplement
(Gluten free pasta available)*

Pappardelle ragu' Homemade ribbon pasta, classic Tuscan slow cooked beef and veal ragu	£17
Gnocchi estivi alla Norma (V, VG on request) Homemade seaweed gnocchi with aubergines, pachino tomatoes, smoked ricotta (Add king prawns £6)	£18
Ravioli ripieni di branzino Signature ravioli Caldesi filled with sea bass served with lemon and butter sauce, tomato concassé, parsley	£18
Tagliolini al tartufo (Veg) Homemade tagliolini with black truffle, butter sauce	£25
Linguine Caldesi con gamberi 2.0 Our signature linguine with tomato sauce, fresh prawns, garlic, chilli, splash of cream, basil	£20

SECONDI

Bistecca toscana Pan-fried grass fed rib eye steak, potatoes fondant and chards (Add truffle £ 5)	£34
Coniglio nel campo (GF, LC) Slow cooked rabbit with lovage, baby beetroot, carrots and Tuscan herbs	£28
Agnello brasato e scottadito (GF, LC) Braised lamb shoulder wrapped with leeks, pan fried cutlet, served with heritage roasted carrots and char grilled baby gem	£29
Fegato di vitello (GF, LC) Pan-fried calves' liver, butter, garlic and sage, spinach and mashed potato (Add truffle £ 5)	£27

Filetto di orata	£30
Pan seared sea bream fillet, baby aubergines, fennel and martini sauce	
Tonno e panzanella (DF)	£32
Pan-fried tuna steak, squid ink creeker, samphire and panzanella salad	

CONTORNI

Roast potatoes alla nonna, fennel seeds and herbs	£5
Mixed salad	£5
Grilled Mediterranean vegetables	£5
Misticanza	£5
Tomato and pickled red onion salad	£5.5
Rocket and Parmesan 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.