



# CALDESI

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## IN MARYLEBONE

### Upstairs Restaurant Menu

#### ANTIPASTI

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

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

#### SECONDI

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

<b>Filetto di orata</b>	£30
Pan seared sea bream fillet, baby aubergines, fennel and martini sauce	
<b>Tonno e panzanella (DF)</b>	£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.