



CALDESI

IN MARYLEBONE

SMALL BITES

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

ANTIPASTI

Prosciutto crudo San Daniele e melone (LC)	£16
Sliced San Daniele ham, honey dew melon	
Calamari fritti	£14
Crispy deep-fried squid, courgette, home-made tartare sauce	
Burrata Pugliese (LC, V)	£15
Apulian burrata, coppa ham or heritage tomatoes and pickled red onion	
La Parmigiana (V, GF)	£13
Oven baked aubergine, tomato sauce, basil, smoked mozzarella	
Carpaccio di barbabietola (Vg,GF,LC)	£13
Salt baked beetroot, yellow pickled beets, fennel & orange salad, roasted hazelnuts, orange oil	
Capesante (LC, GF)	£18
Pan fried scallops, heritage tomatoes marinated with lime	
Antipasto Caldesi	£18
Selection of Italian cured meats, house made pickles, sun dried tomatoes and gnocco fritto	

HOMEMADE PASTA

(Gluten free pasta available)

Tagliolini al tatufo (V)	£25
Classic house made Tagliolini with black truffle and butter	
Gragnano paccheri con polpo all'aglione	£18
Paccheri with slow cooked octopus with tomatoes, garlic and lemon sauce	
Ravioli ripieni di branzino	£18
Lemon and butter sauce, tomato concassé, fresh parsley	
Linguine puttanesca (V, DF, VG on request)	£ 18
Linguine with fresh cherry tomatoes, capers, taggiasca olives, chilly, garlic and anchovies (Add king prawns £ 6)	
Pappardelle ragu'	£17
Hand-made ribbon pasta, classic Tuscan slow cooked beef and veal ragu	
Verza con verdure miste o ragu Toscano (LC, VG, DF)	£15
White cabbage ribbons, served with mixed vegetables or classic Tuscan ragu	
Linguine Caldesi (V)	£16
Signature Linguine Caldesi with tomato sauce, garlic, chilli, and cream (Add king prawns £6)	

SECONDI

Tagliata di manzo (GF, LC)	£29.5
Classic Tuscan grass fed rib-eye steak, rocket salad, Reggiano 24 month aged shavings and aged balsamic (Add truffle £ 5)	
Agnello brasato (GF, LC)	£ 28
Slow cooked lamb shoulder wrapped with leeks, served with roasted heritage carrots and chargrilled baby gem	
Fegato (GF)	£27
Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potato and spinach (Add truffle £ 5)	
Milanese di vitello	£28.5
Giancarlo's classic veal Milanese, linguine Caldesi and mix salad (Add truffle £5)	
Halibut	£28
Seared halibut fillet, lemon and capers sauce served with fine beans	
Filetto di orata (GF, LC)	£26
Pan-fried sea bream fillet, cherry tomatoes, taggiasca olives, capers sauce	

INSALATE

Tagliata di pollo (DF, GF)	£19
Marinated and grilled chicken breast, mix leaves salad, rocket, celery, tomatoes, lemon, chilli, garlic and thyme dressing	
Giardino di quinoa (DF, VG, LC)	£17
Steamed quinoa with salsa verde, fresh carrots and celery shavings, pickled red onion and crispy vegetables	
Portobello e radicchio (DF, VG, LC and GF on request)	£ 17
Roasted Portobello mushrooms, radicchio, celery and sourdough	

CONTORNI

Roast potatoes alla nonna, fennel seeds and herbs	£4.9
Mixed salad	£4.9
Grilled Mediterranean vegetables	£4.9
Fried zucchini	£4.9
Misticanza	£4.9
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.