



# CALDESI

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## IN MARYLEBONE

### SMALL BITES

Smoked almonds, pecans, cashews, corn kernels (Vg)	£4
Green olives from Cerignola (Vg)	£4.5
Mozzarella fritta, "arrabbiata" sauce (V)	£7
Mushroom arancini, celeriac cream (V)	£7
Garlic and parmesan sourdough flatbread (V)	£7.5
Home-made sourdough focaccia, 7-cereal bread, Parmesan grissini (V) (Served with Caldesi Umbrian extra-virgin olive oil)	£6.5

### ANTIPASTI

Beef carpaccio, rocket, Parmesan shavings, lemon and mustard dressing (LC)	£16
Crispy deep-fried squid, courgette, home-made tartare sauce	£14
Apulian burrata, grilled winter pumpkin, marsala-marinated shallots (V, LC, GF)	£15
La Parmigiana - Oven baked aubergine, tomato sauce, basil, smoked mozzarella (V, GF)	£13
Salt baked beetroot, yellow pickled beets, fennel & orange salad, roasted hazelnuts, orange oil (Vg,GF,LC)	£13
Pan-fried scallops, celeriac cream, Parma ham crisps (LC, GF)	£18
Antipasto Caldesi - Italian cured meats, homemade pickles, sundried tomatoes gnocco fritto (DF)	£18

### HOMEMADE PASTA

*(Gluten-free pasta available)*

Homemade Tagliolini with wild mushrooms, black truffle and butter sauce (V)	£25
Paccheri with slow cooked octopus, nduja, tomatoes, garlic and lemon (DF)	£18
Signature Linguine Caldesi with tomato sauce, garlic, chilli, and cream (V) (Add king prawns £6)	£16
Seabass stuffed Ravioli, lemon and butter sauce, tomato concassé, fresh parsley	£18
Homemade fettucine, duck ragu	£17
Carbonara – linguine, guanciale Mantovana, Pecorino Romano	£16
Homemade pappardelle, classic Tuscan slow-cooked beef and veal ragu	£18
White cabbage ribbons served with mixed vegetables or classic Tuscan ragu (LC, VG, DF)	£15

### SECONDI

Classic Tuscan grass-fed rib-eye steak, rocket salad, 24-month-aged Reggiano shavings, aged balsamic (GF, LC) - (Add truffle £5)	£29.5
Porchetta, slow-cooked suckling pig, mashed potato, spinach, apple sauce (GF, LC)	£28
Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potato and spinach (GF) (Add truffle £5)	£27
Giancarlo's classic veal Milanese, linguine Caldesi, salad leaves (Add truffle £5)	£28.5
Seared halibut fillet, saffron and mussel sauce, fine green beans (GF, LC)	£28
Pan-fried sea bream fillet, tomatoes, Taggiasca olives, capers sauce, tenderstem broccoli (LC, GF)	£26

### INSALATE

Corn-fed chicken breast filled with truffle and wild mushrooms on Sharpham Park organic spelt and kale salad (DF)	£19
Roasted Portobello mushrooms, black garlic and thyme. radicchio, celery and sourdough croutons (DF, VG, LC and GF on request)	£17

### CONTORNI

Roast potatoes alla nonna, fennel seeds	£5
Mixed salad	£5
Grilled Mediterranean vegetables	£5
Fried zucchini	£5
Tenderstem broccoli	£5
'Chanky' chips, truffle, Parmesan	£8
Tomato and pickled red onion salad	£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.