



MOTHER'S DAY MENU

STARTER

Antipasto misto all'Italiana

Selection of cured meats, marinated olives, grilled vegetables

Capesante

Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta

Burrata

Creamy mozzarella cheese, heritage tomatoes, sweet and sour onions, basil

Calamari

Slow cooked calamari in tomato sauce, garlic, chilli, toasted bread

Tortelli ricotta e spinaci

Home-made tortelli pasta filled with ricotta cheese and spinach, pinuts, butter and sage sauce

MAIN COURSES

Pollo Sienese

Roast chicken breast, stuffed with truffle Pecorino cheese and wrapped with Parma ham, black truffle jus, broccoli and mash potatoes

Filetto di Branzino alla griglia

Grilled fillet of sea bass, baby vegetables, Jerusalem artichoke's cream, thyme dressing

Fettuccine al ragú

Home-made fettuccine, slow cooked beef ragú

Fagotto di vitello con pecorino di Pienza e porcini

Pan-fried veal wallets filled with Pienza's pecorino cheese, porcini mushroom sauce, spinach

Ravioli ripieni di branzino selvatico, salsa di limone e burro

Sea bass ravioli, lemon butter sauce, tomato concassé

Duo di parmigiana e tortino di grana padano

Aubergine parmigiana and Parmesan cheese soufflé, basil oil

SIDE DISHES £6 EACH

Roasted potatoes with fennel seeds and herbs
Grilled Mediterranean vegetables, balsamic dressing
Rocket and Parmesan salad, fresh lemon
Sautéed spinach with garlic and chilli
Fine beans with garlic and chilli

CONTD

DESSERT

Bomboloni con crema di vaniglia e marmellata di lamponi alla Sambuca
Italian style doughnuts with vanilla custard, Sambuca and berry jam

Tiramisú
Giancarlo's version of the Italian tiramisú

Pannacotta alla vaniglia
Caramel pannacotta, pecan nuts

Mimosa scomposta
Italian Mother's Day cake Strega sponge cake, Chantilly cream, lime sorbet

Selezione di formaggi
Selection of Italian cheeses, bread, compote, and honey (£7.00 supplement)

£65.00 three courses
Vat included, 12.5% service charge will be added to the final bill.



CALDESI
IN CAMPAGNA