



ANTIPASTI

TO SHARE



FLAT BREADS - 7

For sharing and tearing

Tomato **VG**

Rosemary **VG**

Parmesan & garlic **V**

Sourdough & grissini **VG**

Nocellara green olives 5

Selection of mixed
roasted nuts & toasted corn 5

BURRATA PUGLIESE **V, GF, LC**

Apulian burrata, Chargrilled
mediterranean vegetables, basil
14

Marinated anchovies **LC**

8

Truffle Arancini, Parmesan fondue **V**

9.5

Mozzarella balls, arrabbiata sauce **V**

8

PAPPA AL POMODORO **V**

VG on request

Tomato and toast soup, basil,
burrata
12.5

TAGLIERE CALDESI **DF**

Selection of Italian cured meat,
gnocco fritto
16

INSALATA BARBABIETOLA **V, GF**

Honey & thyme roasted beetroot,
soft goat's cheese, crispy kale, lemon
dressing
12.5

CARNE SALATA **GF, LC**

Marinated beef fillet, rocket,
Parmesan shavings, balsamic
14.5

INSALATA KATERINA **V**

Spelt, courgette carpaccio, peppers,
tomato & basil salad, Caldesi olive oil
& orange dressing
13.5
Add Burrata 6

FRITTO MISTO

Fried prawns, calamari, seabass,
zucchini, tartar sauce
16



CONTORNI



Roasted potatoes alla Nonna, fennel seeds **GF, V**

All
5.5

Tomato, marinated onion & basil salad **GF, LC, V**

Chargrilled mediterranean vegetables **GF, LC, VG**

Green leaf & herb salad **GF, LC, V**

Tenderstem broccoli, chilli & garlic **GF, LC, VG**

“Chanky” chips, truffle, Parmesan - 7 **V**

Friarielli, Italian cured broccoli **GF, LC, VG**

Should you have any questions regarding food
allergies or intolerances,
please ask a member of our team
All prices are GBP inclusive of VAT
A 13% service charge will be added to your
final bill, at your discretion

What's 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 5 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



PIZZA



DIAVOLA

Spicy salame, 'Nduja,
tomato, mozzarella

18

MARGHERITA **V**

Mozzarella, tomato &
basil

16 *vegan on request*

CRUDO

Tomato base,
mozzarella, Parma ham,
cherry tomato, rocket &
Parmesan

19.5

PISTACCHIELLA

Mozzarella,
Mortadella,
Stracciatella,
Pistachio

19

TARTUFO **V**

Mozzarella, brie, truffle
shavings

28



HOMEMADE PASTA

(gluten free pasta available)



PENNE CALDESI **V**

Tomato sauce,
garlic, chilli, cream
14

Add king prawns 9

FETTUCINE LOBSTER

Lobster bisque, cherry tomato,
garlic & chilli
34

TAGLIOLINI TRUFFLE **V**

Black truffle,
butter & Parmesan sauce
29.5

PAPPARDELLE RAGU **DF**

Tuscan slow-cooked beef and veal Ragu
19.5

SPAGHETTI VONGOLE **DF**

Sautéed Spanish clams, bottarga,
garlic & parsley
21

RAVIOLI RICOTTA E SPINACI **V**

Sugo finto Romano, Parmesan
16



CHARCOAL GRILL



YORKSHIRE DRY-AGED RIBEYE 400G 40

CORN-FED CHICKEN “ALLA TOSCANA” 1/2 28

WELSH LAMB CUTLET 400G 34

SAUCES TO CHOOSE FROM

AMALFI LEMON BUTTER
SALSA VERDE

CHILLI, GARLIC & TOMATO
£2.5



SECONDI



GAMBERONI AL BRANDY

King prawns, cherry tomato, garlic,
chilli & brandy sauce, sourdough
26.5

FEGATO BURRO E SALVIA **GF**

Pan fried calves' liver, butter, garlic
& sage, mashed potato
29

Add truffle 8/ caramelised onion 3

MILANESE

Our classic on-the-bone breaded veal
cutlet, rocket, cherry tomato, parmesan
37

LA PARMIGIANA **V, LC**

Oven-baked aubergine, tomato sauce,
basil, smoked mozzarella
20

FILETTO DI BRANZINO **GF, LC**

Fillet of seabass, lentils, leek, lemon
and parsley
26

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