

## ANTIPASTI

TO SHARE

**Marinated anchovies LC**  
With chilli and garlic  
8

**Mozzarella balls, arrabbiata sauce v**  
8

**Nocellara green olives**  
5

**Truffle Arancini, Parmesan fondue v**  
9.5

**Sourdough & grissini VG**  
7

**Selection of mixed roasted nuts & toasted corn**  
5

**BURRATA PUGLIESE v, GF, LC**  
Apulian burrata, heritage cherry tomatoes, caramelized onions  
14

**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

**TAGLIERE CALDESI DF**  
Selection of Italian cured meat, gnocco fritto  
16

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

**ZUPPA DEL GIORNO**  
Chef's choice of homemade soup  
Please ask for today's soup  
From 8  
depending on the day

**PAPPA AL POMODORO v**  
**VG on request**  
Tomato and bread stew, basil, burrata  
12.5

**FRITTO MISTO**  
Fried prawns, calamari, seabass, zucchini, tartar sauce  
16

## CONTORNI

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

Should you have any questions regarding food allergies or intolerances, please ask a member of our team  
All prices are 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 7 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

## FLATBREADS

FOR TEARING AND SHARING

**POMODORO v**  
Tomato sauce, oregano  
*Add Burrata 6*  
7

**ROSMARINO v**  
Rosemary & olive oil  
7

**DIAVOLA v**  
N'duja, spicy salami, Mozzarella, tomato  
14

**AGLIO E PARMIGIANO**  
Parmesan and roasted garlic  
7

**LA GRECA**  
Chargrilled courgette, feta, mint & pinenuts  
12

## HOMEMADE PASTA

Gluten free pasta available

**LINGUINE 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 Ragù  
19.5

**MONKFISH PACCHERI ALLA PUTTANESCA DF**  
Monkfish ragù, cherry tomato, capers, taggiasca olives, parsley  
21

**RAVIOLI RICOTTA E SPINACI v**  
Sugo finto Romano, Parmesan  
16

## CHARCOAL GRILL

**YORKSHIRE DRY-AGED RIBEYE 300G 35**

**CORN-FED SPATCHCOCK HALF CHICKEN ALLA TOSCANA 28**

**YELLOWFIN TUNA STEAK CON SALMORIGLIO 200G 28**

**SAUCES TO CHOOSE FROM**

GREEN PEPPERCORN  
SALSA VERDE  
CHILLI & SOY SAUCE  
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*

**LA PARMIGIANA v, LC**  
Oven-baked aubergine, tomato sauce, basil, smoked mozzarella  
20

**MILANESE**  
Our classic 350g, on-the-bone breaded veal chop, rocket, cherry tomato, parmesan  
37  
*Add truffle 8 / Caldesi linguine 4*

**SALMONE**  
Chargrilled Scottish salmon fillet, fennel & orange salad  
28

**FILETTO DI BRANZINO GF, LC**  
Fillet of seabass, lentils, leek, lemon and parsley  
26

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