

**SET MENU** 





### TO CHOOSE FROM

BEEF CARPACCIO Rocket, Parmesan shavings, lemon and mustard dressing GF, LC

LA PARMIGIANA Oven-baked aubergine, tomato sauce, basil, smoked mozzarella V, LC, GF

CALAMARI FRITTI Crispy deep-fried squid, courgette, nduja mayo, garlic and chilli

BURRATA Apulian burrata, peperonata V, GF, LC

BRUSCHETTA AL POMODORO Toasted bread, chopped tomato, garlic, basil, Caldesi olive oil V



# PASTA



## TO CHOOSE FROM

CALDESI LINGUINE Tomato sauce, garlic, chilli, cream v Add king prawns 9

PAPPARDELLE RAGU Tuscan slow-cooked beef and veal ragu DF

TONNARELLI TRUFFLE Black truffle, butter & parmesan sauce v (Supplement £, 5)

**PENNE ARRABBIATA** Tomato, chilli, garlic and parsley **vg** Add burrata 6, Add king prawns 9





SIRLOIN TAGLIATA British dry-aged sirloin, woodland mushroom sauce, cavolo nero GF, LC (Supplement £, 10)

BRANZINO AL CARTOCCIO Seabass fillet, white wine, cherry tomato, taggiasca olives, tenderstem broccoli, thyme

MELANZANA MILANESE Breaded aubergine, crispy kale, tomato sauce, sautéed new potatoes, rocket & cherry tomatoes. VG

**LASAGNA** Tuscan slow-cooked beef and yeal Ragu, besciamella sauce and parmesan cheese



To choose from

TORTA DI POLENTA E

cake, greek yogurt GF

GIANCARLO'S TIRAMISU

**ARANCIA** Polenta and orange

ICE CREAM SELCTION

Selection of ice cream



### TORTINO CUORE CALDO

Valrhona 70% dark chocolate fondant, cherry compote, amaretto crumble, amaretto ice-cream (Supplement £, 3)

3 COURSE MENU £58PP

4 COURSE MENU £.65PP