



CALDESI

IN MARYLEBONE

SET MENU



ANTIPASTI

TO CHOOSE FROM



BEEF CARPACCIO Rocket, Parmesan shavings, lemon and mustard dressing **GF, LC** *Add truffle 8*

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

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

BURRATA Apulian burrata, peperonata **V, GF, LC** *Add truffle 8*

BRUSCHETTA AL POMODORO Tiger, cherry and sun-dried tomatoes, garlic, basil, Caldesi olive oil, balsamic **VG** *Add burrata 6*



PASTA

TO CHOOSE FROM



CALDESI LINGUINE Tomato sauce, garlic, chilli, cream **V** *Add king prawns 9, Add burrata 6*

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*



SECONDI

TO CHOOSE FROM



SIRLOIN TAGLIATA British dry-aged sirloin, chicken and porcini gravy, rocket and parmesan **GF, LC** *(Supplement £ 10)*
Add truffle 8, Add onion 3

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

MELANZANA MILANESE Breaded aubergine, crispy cavolo nero, tomato sauce, sautéed potatoes, rocket & cherry tomatoes. **VG**



DOLCI

TO CHOOSE FROM



TORTA DI POLENTA E

ARANCIA Polenta and orange
cake, greek yogurt **GF**

GIANCARLO'S TIRAMISU

ICE CREAM SELECTION

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

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advice to check allergen information on every visit. All prices are GBP inclusive of 20% VAT.

A 15% discretionary service charge will be added to your final bill.



CALDESI

IN MARYLEBONE

WINE PACKAGE



VINO DELLA CASA

£20 PER PERSON



HALF BOTTLE OF HOUSE WINE PER PERSON:

1. **WHITE:** Serai Bianco Le Morette IGT, Veneto
2. **RED:** Nero D'Avola DOC, Sicilia



IL CANTINIERE

£28 PER PERSON



1 GLASS OF PROSECCO ON ARRIVAL

AND HALF BOTTLE OF HOUSE WINE PER PERSON

1. **WHITE:** Serai Bianco Le Morette IGT, Veneto
2. **RED:** Nero D'Avola DOC, Sicilia



SOMMELIER SELEZIONE

£35 PER PERSON



1 GLASS OF CHAMPAGNE ON ARRIVAL

AND HALF BOTTLE OF PREMIUM WINE PER PERSON

1. **WHITE:** Trebbiano D'Abruzzo, Abruzzo
2. **RED:** Merlot Forchir DOC, Friuli

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