



## CICCHETTI

Garlic and parmesan sourdough flatbread 7.9 **V**

Mozzarella fritta, “arrabbiata” sauce 8.5 **V**

Truffle Arancini, parmesan fondue 9.5 **V**

Smoked almonds & corn 7 **VG**

Basket of homemade bread 7.5

Nocellara Green olives 7.5 **VG**



## ANTIPASTI

**BURRATA** **V, GF, LC** 18

Apulian burrata, peperonata

*Add truffle 8*

**VITELLO TONNATO** **GF, DF, LC** 18.5

Slow-roasted veal fillet, tuna, capers & mayonnaise sauce

**GAMBERO ROSSO** **GF, DF, LC** 21.5

Sicilian red prawn tartar, lemon zest, lemon balm

**BRUSKETTA** **V** 13.5

Tiger cherry and sun-dried tomatoes, basil, garlic, balsamic and onion jam

*Add burrata 6*

**CALAMARI FRITTI** 16.5

Crispy deep-fried squid & baby squid, chilli & garlic, 'Nduja mayo

**BEEF CARPACCIO** **LC** 18

Marinated beef fillet, rocket, Parmesan shavings, lemon & mustard dressing

*Add truffle 8*

**INSALATA BASILICO** **GF, LC, VG** 14

Chopped salad, basil, cucumber, romano lettuce, pepper, radicchio, celery, lemon dressing

*Add chicken 9 / prawns 9 / burrata 6*

### TO SHARE

**ANTIPASTO CALDESI**..... 34

Selection of cured Italian meats, peperonata, grilled vegetables, focaccia, olives, pecorino Toscano; oven-baked aubergine, tomato sauce, basil, smoked mozzarella; Apulian burrata, peperonata



## PIZZA

**MARGHERITA** **V** 16.5

Mozzarella, tomato & basil

**PICCANTE** 20

Spicy salame, 'Nduja, mozzarella, tomato & oregano

**TRUFFLE QUATTRO FORMAGGI** **V** 28

Mozzarella, Gorgonzola, Parmigiano, Taleggio, wild mushrooms & truffle

*Add Sausage 5*

**ORTOLANA** **VG** 17

Pepper, Aubergine, courgette, mushroom

*Add Burrata 6 / truffle 8*



## HOMEMADE PASTA

*(gluten free pasta available)*

**LINGUINE CALDESI** **V** 17.5

Tomato sauce, garlic, chilli, cream

*Add king prawns 9 / Burrata 6*

**FETTUCINE TOSCANE** 19.5

Tuscan sausage, porcini, cream, rosemary and sage oil

*Add truffle 8*

**SPAGHETTI VONGOLE** **DF** 26

Clams, white wine, chilli & garlic, Bottarga (cured roe)

**LASAGNA** 20

Tuscan slow-cooked beef and veal Ragu, besciamella sauce and parmesan cheese

**SEABASS RAVIOLI** 20

Tomato concassè, Amalfi lemon & butter sauce, Parsley oil

**PAPPARDELLE RAGU** **DF** 22

Tuscan slow-cooked beef and veal Ragu

**TONNARELLI TRUFFLE** **V** 29.5

Black truffle, butter & parmesan sauce

**PENNE ARRABBIATA** **DF, VG** 17.5

Spicy tomato sauce, parsley

*Add king prawns 9 / Burrata 6*



## SECONDI

**FEGATO BURRO E SALVIA** (**GF available**) 31.5

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

*Add truffle 8 / caramelised onion 3*

**MILANESE** 38.5

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

*Add truffle 8 / Caldesi linguine 4*

**INSALATA CALDESI** **LC** 24

Baby gem lettuce, olives, sundried tomato, parmesan, toasted herb crumb, anchovy dressing

*Add chicken 9 / prawns 9 / burrata 6*

**LA PARMIGIANA** **GF, V, LC** 20

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

**POLLETTO ALLA GRIGLIA** **GF, LC** 26

Grilled spatchcock baby chicken, salmoriglio sauce, rocket & parmesan

**BRANZINO AL CARTOCCIO** **GF, LC** 28.5

Seabass fillet, white wine, cherry tomato, Taggiasca olives, tender stem broccoli, thyme

**TAGLIATA DI MANZO** **GF, LC** 36

British dry-aged sirloin, chicken and porcini gravy, rocket & parmesan

*Add truffle 8 / caramelised onion 3*



## CONTORNI

Roasted potatoes alla Nonna, fennel seeds 6.5 **GF, V**

Cavolo nero, parmesan, garlic butter 6.5 **GF, LC, VG**

Grilled Mediterranean vegetables 6.5 **GF, LC, VG**

Zucchine fritte 6.5 **V**

Friarielli, broccoli napoletani 6.5 **GF, LC, VG**

Mashed potato 6.5 **GF, V**

Rocket and Parmesan salad 6.5 **GF, LC, V**

Broccoli, chilli & garlic 6.5 **GF, VG, LC**

“Chanky Chips” parmesan & truffle 8 **GF, V**

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 15% service charge will be added to your final bill, at your discretion

**VG** Vegan **V** Vegetarian **DF** Dairy Free **GF** Gluten Free **LC** Low-Carb

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

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