



CALDESI

IN MARYLEBONE

CALDESI BANQUET

GROUP DINING MENU

£60 PER PERSON

WELCOME DRINK PACKAGE £12 PER PERSON (OPTIONAL)

Glass of Prosecco on arrival

Chef's amuse bouche



TO BEGIN



CICCHETTI & ANTIPASTI SHARING PLATTERS

Calamari fritti with 'Nduja mayonnaise

Apulian burrata with peperonata and basil oil

Selection of Italian cured meats: prosciutto, salame, mortadella, coppa



MAIN COURSE



OPTION 1 — TRADITIONAL FEAST (INCLUDED)

Rigatoni with slow-cooked Tuscan ragù

Penne Arrabbiata with spicy tomato and parsley

OPTION 2 – PREMIUM ADD-ON

Add £8 per person

Grilled baby chicken with salmoriglio, rocket and parmesan, balsamic dressing

Tagliata di Manzo, sliced dry-aged sirloin, rocket, parmesan, porcini gravy

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Melanzane alla Parmigiana, baked aubergine with smoked mozzarella (*available as vegetarian option only*)

Served with: Roast potatoes, Cavolo nero, Insalata mista

OPTION 3 – FULL FOUR COURSE

Add £15 per person

Enjoy both a pasta course followed by our signature meat option



DESSERT

SHARING BOARD



Caldesi Tiramisu

Bomboloni

Petit-fours (£3 supplement)

Dietary requirements can be accommodated with advance notice. Seasonal changes may apply.

Food Allergies and Intolerances: Should you have any questions 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 advised 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.

3 COURSE MENU £75PP

Enjoy the freedom of individual choice from our curated selection.



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

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

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



MAIN COURSE



TO CHOOSE FROM

PAPPARDELLE RAGU Tuscan slow-cooked beef and veal ragu **DF**

TONNARELLI TRUFFLE Black truffle, butter & parmesan sauce **V**

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

SIRLOIN TAGLIATA British dry-aged sirloin, chicken and porcini gravy, rocket and parmesan **GF, LC** *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

BOMBOLONI

Doughnuts, vanilla custard,
sambuca jam

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

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WINE PACKAGE



VINO DELLA CASA

£17 PER PERSON



HALF BOTTLE OF HOUSE WINE PER PERSON:

1. **WHITE:** Trebbiano
2. **RED:** Nero D'Avola



IL CANTINIERE

£24 PER PERSON



1 GLASS OF PROSECCO ON ARRIVAL

AND HALF BOTTLE OF HOUSE WINE PER PERSON

1. **WHITE:** Trebbiano
2. **RED:** Nero D'Avola



SOMMELIER SELEZIONE

£30 PER PERSON



1 GLASS OF CHAMPAGNE ON ARRIVAL

AND HALF BOTTLE OF PREMIUM WINE PER PERSON

1. **WHITE:** Verdicchio
2. **RED:** Merlot

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