# Tuscany

## The Food, the wine and the truth

***Thursday 27th November at 7pm***

*Join Katie and Giancarlo Caldesi for a captivating evening celebrating Tuscany — its food, the wine and the surprising history that shaped its landscape and culture.*

*During her research for her recent Masters in Food Anthropology, Katie interviewed some of the older generations of Tuscans who remembered the traditional life on the land.*
*She uncovered memories of their fascinating childhoods, the challenges as well as their enduring love of the land. In this intimate event, she will share their stories and reveal the surprising truths behind Tuscany's timeless beauty and cuisine.*

*As you listen, you'll dine on a delicious Tuscan menu inspired by those very traditions, served in the warm, convivial atmosphere of Caldesi in Campagna. Guests will be seated at communal tables (unless you request otherwise), evoking the spirit of a true Italian gathering — where food, wine and conversation flow.*

*To accompany your meal, a selection of Supertuscan reds and classic Tuscan whites will be available by the glass — each chosen to complement the flavours of the evening.*

# Menu

## Amuse bouche

Ribollita — a comforting taste of Tuscan heritage

## Primo

Fresh Fettucine with Wild Boar Ragù

## Secondo

Chicken slow-cooked in Vernaccia with Olives and Rosemary,
Sautéed Cavolo Nero and Patate della Nonna

## Dolce

Pear Frangipan Tart with Saffron Custard

**Three Course Menu £70pp**

*An optional service charge of 12.5% will be added to your bill*

*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 12.5% discretionary service charge will be added to your final bill.*