



CALDESI

IN MARYLEBONE

*“Italian cookery is like an opera,
the hard work is done well before the performance”*

Giancarlo Caldesi



ANTIPASTI SHARING PLATES

Garlic & Parmesan flatbread · 8
Basket of homemade bread · 7.5
House marinated olives · 6
Homemade garden pickles, cucumber, onion, cauliflower, squash · 6
Olive Ascolane, fried olives filled with mince meat · 6

Saffron scallop in the shell · 9
Truffle arancini, Parmesan fondue · 9.5
Calamaretti fritti, lemon salt · 11.5
Meatballs in tomato, tomato sauce · 14

Burrata, peperonata · 18
Vitello tonnato – slow-cooked veal, tuna & caper mayo · 19
Beef carpaccio with rocket & parmesan · 18.5
Grilled British asparagus, poached egg, truffle & parmesan fondue · 17
Antipasto Caldesi to share – cured meats, cheese, focaccia, olives · 34

SALADS

Basil, romana lettuce, parsley, pepper, cucumber, celery, honey & lemon · 9.5
Roasted pear, goats cheese, toasted walnut, castelfranco · 16
Anchovy, olives, baby gem, herb crumb, sundried tomato, pecorino · 20
Add burrata · 6 Add prawns · 9 Add grilled chicken · 9

STONE BAKED PIZZA

Margherita – mozzarella, tomato & basil · 16.5
Fresh tomato, smoked scamorza, sweet onions, basil, taggiasche olives · 17.5
Piccante – Spianata Calabrese spicy salami, ‘Nduja, mozzarella & oregano · 18
Anchovies, peperonata, capers, olives, oregano, tomato sauce · 18

Basil orange martini · 16
Rosemary lime salt soda · 8



FRESH PASTA (Gluten-free pasta available)

Linguine Caldesi – tomato, chilli & cream · 17.5
Ravioli filled with seabass, Amalfi lemon butter · 20
Tonnarelli with black truffle, butter & parmesan · 29.5
Pappardelle, 12 hour Tuscan beef and pork ragu · 22
Lasagna with veal ragu & béchamel · 24
Lobster ravioli, bisque · 29.5
Bucatini amatriciana – guanciale and tomato sauce · 23 Add burrata · 6
Penne arrabbiata – tomato & chilli · 16.5 Add burrata · 6 Add prawns · 9

SECONDI

Outdoor reared calves’ liver, butter & sage · 32
La Parmigiana – baked aubergine layered with tomato & smoked mozzarella · 24
Slow cooked octopus, cannellini beans, broccolo romanesco, radish · 32
Seabass fillet cooked in paper, white wine, tomato & thyme · 28.5
Milanese veal chop with rocket & lemon, herb butter · 38.5
Scottish 30 day grass fed sirloin, served cut with aged balsamic, rocket & parmesan · 36
Grilled spatchcock baby chicken, salmoriglio sauce, rocket, parmesan, balsamic · 32

SIDES

Roasted potatoes, rosemary, olive oil · 7.5
Sautéed spinach, garlic and chilli · 7.5
Grilled seasonal vegetables · 9
Rocket & parmesan salad · 6.5
Truffled chips, Parmigiano Reggiano · 7.5
Zucchini fritti · 6.5

Please ask our team about dietary restrictions

A 15% service charge is added to your bill at your discretion