



**CALDESI**

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**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, parsley · 8 v  
 Basket of homemade bread & focaccia · 7.5 VG  
 House marinated olives or roasted nuts · 6 VG, GF

Saffron scallops in the shell, lobster bisque · 11 GF, LC  
 Truffle arancini, Parmesan fondue · 9.5 v  
 Calamaretti fritti, Amalfi lemon salt, parsley · 11.5

Burrata of the month, chef's choice of seasonal paring · 18 Add truffle · 8 GF  
 Vitello tonnato – slow-cooked veal, tuna & caper mayo · 19 GF, DF, LC  
 Beef carpaccio, rocket & parmesan, lemon & mustard, aged balsamic · 18.5 Add truffle · 8 GF, LC  
 Antipasto Caldesi to share – cured meats, cheese, focaccia, olives, parmigiana, burrata e pomodorini · 34

## SALADS

Roasted pear, goats cheese, toasted walnut, Castelfranco leaves · 16 GF  
 Tomato salad, Zebrino, Datterino, San Marzano, golden cherry, pickled red onion, basil, aged balsamic · 14 GF, VG, LC  
 Available to · Add burrata · 6 Add prawns · 9 Add grilled chicken · 9  
 Fresh devon crab meat, baby gem lettuce, frisée leaves, dill, cranberry dressing · 20 GF, DF, LC

## STONE BAKED PIZZA

Margherita – mozzarella, tomato & basil, Caldesi olive oil · 16.5 v  
 Fresh tomato, smoked scamorza, sweet onions, basil, taggiasche olives · 17.5 v  
 Piccante – Spianata spicy Calabrese salami, 'Nduja, mozzarella · 18  
 Anchovies, capers, olives, oregano, tomato sauce, Caldesi olive oil · 18 DF

Basil & orange martini · 16  
 Rosemary & lime salt soda · 8



## FRESH PASTA (Gluten-free pasta available)

Linguine Caldesi – tomato, chilli & cream · 17.5 Add burrata · 6 Add prawns · 9 v  
 Ravioli filled with seabass, Amalfi lemon butter · 20  
 Tonnarelli, summer black truffle, parmesan & butter · 29.5 v  
 Pappardelle, 12 hour Tuscan beef & pork ragu · 22  
 Lasagna with beef & pork ragu, besciamella · 24  
 Lobster ravioli, bisque, butter, parsley · 29.5  
 Spaghetti vongole, Dorset clams, chilli & garlic, Bottarga, parsley · 27 DF  
 Penne arrabbiata, tomato & chilli · 16.5 Add burrata · 6 Add prawns · 9 VG

## SECONDI

Outdoor reared calves' liver, garlic, butter & sage, mashed potato · 32 LC available  
 La Parmigiana – baked aubergine layered with tomato & smoked mozzarella · 24 LC, GF  
 Slow cooked octopus, cannellini beans, broccoli Romanesco, radish, octopus jus · 32 LC, GF, DF  
 Seabass fillet cooked in paper, broccoli, white wine, Datterini tomato & thyme · 28.5 LC, GF, DF  
 Milanese veal chop with rocket & lemon, herb butter, parmesan · 38.5 Add truffle · 8 Caldesi linguine · 6  
 Grilled spatchcock baby chicken, salmoriglio sauce, rocket & parmesan, balsamic, lemon · 32 LC, GF  
 Scottish grass fed sirloin, aged balsamic, rocket & parmesan, porcini sauce · 36 Add truffle · 8 LC, GF  
 Taglio del giorno, cut of meat to share · please ask our staff for today's availability · Add truffle · 8

## SIDES

Roasted potatoes, garlic, rosemary, olive oil · 7.5 GF, DF  
 Sautéed spinach, garlic and chilli · 7.5 GF, VG, LC  
 Grilled seasonal vegetables · 9 GF, VG, LC  
 Rocket & parmesan salad · 6.5 GF, V, LC  
 Skin on Truffled chips, Parmigiano Reggiano · 7.5 v  
 Zucchini fritti · 6.5 v