



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, 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

Fritto misto, Calamaretti, British isle Sprats, shrimp, lemon & garlic mayo, parsley · 14

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 prawns · 9 grilled chicken · 9

Fresh Devon crab meat, lollo rosso, purple leaves, dill, red grape, 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 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 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, Datterino tomato & thyme · 28.5 ^{LC, GF, DF}

Milanese veal outlet 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}

Sauteed 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 · 8.5 ^v

Zucchini fritti · 6.5 ^v