



CALDESI

IN MARYLEBONE

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

Giancarlo Caldesi



SHARING PLATES

Garlic & Parmesan flatbread, parsley · 8 ^v
Basket of homemade bread & focaccia · 7.5 ^{VG}
House marinated olives · 6 ^{VG, GF}
Truffle arancini, Parmesan fondue · 9.5 ^v
Fritto misto, Calamaretti, British isle Sprats, shrimp, lemon & garlic mayo, parsley · 14

ANTIPASTI

Saffron scallops in the shell, lobster bisque · 11 ^{GF, LC}
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 · 28

SALADS

Roasted pear, goats cheese, toasted walnut, Castelfranco leaves · 16 ^{GF}
Candied Pancetta, gorgonzola, toasted hazelnuts, baby gem lettuce · 20 ^{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

STONE BAKED PIZZA

Margherita – mozzarella, tomato & basil, Caldesi olive oil · 16.5 ^v
Truffled Quattro Formaggi, woodland mushrooms · 29 ^v
Piccante – Spianata spicy Calabrese salami, ‘Nduja, mozzarella · 18
Anchovies, capers, olives, oregano, sweet onions, tomato sauce, Caldesi olive oil · 18 ^{DF}



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 ^{DF}
Lasagna with beef & pork ragu, besciamella · 24
Lobster ravioli, bisque, butter, parsley · 29.5
Fettucine Toscane, sausage, onion, woodland mushrooms, fennel seeds, pecorino romano, cream · 24
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}
Ricciola Porchettata, slow cooked Kingfish, smoked pancetta,
potato leek & saffron cream, sautéed rainbow chard, baby carrots, carrot oil · 35 ^{GF}
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
Cold blanched green beans, three mustard dressing, crispy shallots · 7.5 ^{DF, VG}