

CAFFÈ CALDESI

Menu alla Carta

Our kitchen at the Caffè specialises in regional Italian food. This means that we will search out traditional and lesser-known recipes from all over Italy. Our staff, led by Head Chef Andrea Cirino, originates from most of the twenty-one regions of Italy and we have drawn upon their personal knowledge to bring this menu to London.



After six years of successfully running cooking classes, Giancarlo and Katie have formed La Cucina Caldesi Ltd, The Italian Cookery School in London. Courses in Italian cooking, wine and art, plus children's cookery courses. Please ask the staff for more information.

ANTIPASTI

Zuppa del Giorno Freshly made seasonal soup	£6.00
Insalata invernale con Pecorino, mele, sedano e pinoli White winter salad of aged and fresh Pecorino cheeses, pine kernels, celery and apple in honey and lemon dressing	£7.00
Crostone di pane con funghi selvatici e insalate Bruschetta of wild mushrooms on salad leaves	£8.00
Terrina di verdure con caprino Ovenbaked terrine of vegetables with goat's cheese	£7.00
Antipasti tipici Toscani A wooden platter of Tuscan meats and cheese	£8.00
Bresaola Classica Cured beef marinated with lemon oil served with rocket and Parmesan shavings	£7.00

There will be a £2.50 supplement if you choose a starter as a main course

PRIMI PIATTI

All our fresh pasta is homemade daily in our kitchen **Starter/Main**

Ravioli di castagna e patate con salsa al rosmarino Fresh ravioli stuffed with chestnut and potato with rosemary butter sauce	£9.00/£11.50
Fettuccine ai funghi di stagione Thin spaghetti "cut on the string of a guitar" with wild mushrooms	£9.50/£13.00
Tagliolini del porto Home made tagliolini pasta with seafood, fresh tomatoes, white wine and parsley	£9.50/£13.00
Pappardelle al ragù d'anatra Home made ribbons of pasta with duck ragù	£9.00/£13.00
Risotto con Porcini e salsiccia toscana Risotto with Porcini mushrooms and Tuscan sausage	£10.00/£12.50

Bread, olives, olive oil and balsamic vinegar £2.00

SECONDI

PESCI

Merluzzo su lenticchie di Castelluccio e salsa di prezzemolo £16.50
Panfried cod on Castelluccio lentils and parsley and anchovy sauce

Branzino Grigliato con rosmarino and finocchio £16.50
Chargrilled seabass with rosemary and braised fennel

Pescatrice al forno con piselli, patate e carciofi £17.50
Roast monkfish with peas, potatoes and artichokes

Tonno alla griglia con insalata e arancia £17.00
Chargrilled tuna and orange salad

CARNI

Polletto alla diavola £15.00
A very crispy baby chicken marinated in rosemary and chilli salsa with spinach and roast potatoes

Spezzatino di manzo ai porcini con polenta £16.50
Beef and Porcini mushroom stew with polenta

Filetto di maiale alla Siciliana con marsala, pure e cardi £16.00
Fillet of pork with Sicilian Marsala, mashed potato and Swiss chard

Costolette d'agnello £16.50
Chargrilled lamb cutlets with shallots, wild mushrooms and red wine with cannellini bean mash

Tagliata di Manzo £17.00
Thinly sliced, chargrilled rib-eye steak with rocket, parmesan shavings and Balsamic dressing.

Seasonal vegetables are available, please ask the waiter for today's choice.

A discretionary service charge of 12.5% will be added to the bill

DESSERT

Tortino caldo di datteri e salsa al caramello Sticky date pudding with hot toffee sauce	£7.00
Semifreddo al torrone con salsa di cioccolato bianca Ice cream semifreddo with nougat and hot chocolate sauce	£7.00
Tiramisu' Classic Italian Tiramisu'	£6.00
Torta al cioccolato con gelato al pistacchio Flourless chocolate cake with pistachio ice cream	£7.00
Composizione di frutta fresca Fresh winter fruit platter (blood orange, pears, apples, grapes)	£7.00
Formaggi Misti A wooden platter of Italian regional cheeses with celery, grapes, honey, apple chutney and bread	£7.50

SWEET WINES

	GLS 75CL	BTL
Donato, NV, Antinori (Btl 750ml Tuscany) The classic, amber in colour, with a full rich combination of flavours. Sweet and complex, perfect with a combination of "cantuccini" biscuits	£4.00	£28.00
Florus Moscadello di Montalcino DOC 2002 Castello Banfi (btl 500ml Tuscany) Sun dried moscadello grapes and a year of barrique ageing give this wine a complex set of flavours including exotic fruit honey and raisins	£6.00	£35.00
Ben Ryé Passito di Pantelleria, DOC 2003 Tenuta Donnafugata (btl 375ml Sicily) 100% Zibibbi grapes Intensively rich from sun dried grapes, hints of apricot and almonds	£8.00	£37.00

Please refrain from smoking pipes and cigars