

# Caldesi in Campagna

# A rural idyll for Italian Fine Dining

Caldesi in Campagna was opened in Bray in 2007 and is owned by Giancarlo and Katie Caldesi. The pair also run the highly successful Caffé Caldesi in London's Marylebone as well as the popular Italian cookery school, La Cucina Caldesi, Giancarlo and Katie starred in the TV series "Return to Tuscany" on BBC 2 and have written three books on Italian cookery. In 2010 Giancarlo was awarded the 'Caveliere dell' ordine della stella della solidarieta Italiana' for his services to promoting Italian gastronomy abroad.

Caldesi in Campagna is suitable for all occasions from a light lunch to a gastronomic dinner with our authentic Italian a la carte menu, set lunchtime menu and Sunday lunches. Our kitchen takes pride in using many British products and mainly sustainable and local fish in an Italian way.

Cookery classes and special events are held throughout the year to celebrate Italy's diverse cooking from all of its twenty regions. For further information about these please ask for your name to be added to our database.

**Buon Appetito** 

Vincenzo di Monda Manager

#### **ANTIPASTI**

## Antipasto misto all'Italiana

Selection Italian cured meat, grilled vegetable, buffalo mozzarella £13.50

#### Calamari alla Livornese

Slow cooked calamari, tomato, garlic and chilli, toasted garlic bread £11.50

#### Melanzane alla parmigiana con mozzarella di bufala

Aubergine parmigiana, buffallo mozzarella £10.50

#### Carpaccio Robespierre

Warm beef Carpaccio, marinated with herbs and balsamic, rocket salad, parmesan shavings
£13.50

#### Capesante, pancetta nostrana, tartufo e crema di tapinanbur

Seared Scottish scallops, Jerusalem artichoke cream, home cured pancetta, Tuscan black truffle £15.00

#### Tortino di Grana Padano, concasse di pomodoro

Grana Padano cheese flan, tomato concasse £10.50

#### **PASTA**

## Pappardelle al ragu di salsiccia e semi di finocchio

Fresh pappardelle pasta, Tuscan pork sausage, fennel seeds ragu £11.00/£14.00

## Ravioli ripieni di branzino selvatico, salsa di limone e burro

Home-made wild seabass ravioli, lemon butter sauce £13.00/£16.00

#### Fettuccine ai funghi selvatici e tartufo Toscano

Fettuccine pasta, wild mushroom, Tuscan black truffle £15.00/ £18.00

#### Tortelli di zucca e ricotta, noci e burro

Butternut squash and ricotta cheese tortelli, walnut and butter sauce

#### **PESCI**

#### Caciucco alla Livornese

Tuscan seafood stew, king prawn, mussels, clams, gurnard, calamari, white wine, chilli, garlic and cherry tomato sauce. Toasted bread

£23.50

## Filetto di branzino con caponata

Pan-fried fillet of sea bass, aubergine caponata, salmoriglio dressing £19.50

# Grigliata Caldesi – branzino, sgombro, calamaro, gamberone, aglio e peperoncino, insalata di stagione

Grilled king prawn, fillet of sea bass, mackerel, squid, chilli and garlic, salad £25.00

#### **CARNI**

## Cinghiale alla Maremmana

Tuscan style Wild boar marinated in red wine, slow cooked in tomato sauce, black olives, Scorzone truffle polenta

£23.50

# Tagliata di entrecote con rucola, Grana Padano e aceto balsamico di Modena Grilled beef sirloin, rocket leaves, aged balsamic and Grana Padano shaving

£25.00

## Portafoglio di vitello ai funghi porcini

Veal parcel stuffed with pecorino cheese, porcini mushroom sauce, sauteed spinach

£22.50

#### Petto d'anatra all'arancio

Pan-fried breast of Barbury duck, orange sauce, olive oil mash potato £20.50

## Fegato con burro e salvia con puré di patate

Pan-fried calf's liver, butter and sage, creamy mashed potatoes £22.50

#### CONTORNI

Garlic roasted potatoes £4.50 Sauteed black kale £5.50 Salad leaves and spring herbs £4.50 Carrot flan £4.50

Rocket and Parmesan £4.50

Sautéed spinach in garlic £4.50
An optional service charge of 12.5% will be added to your bill. VAT is included.