



CAFFÈ CALDESI BAR STUZZICHINI

HERB MARINATED OLIVES £2

ROASTED SPICED NUTS £1.5

SELECTION OF BREAD, MARINATED OLIVES, BALSAMIC VINEGAR & OLIVE OIL £3.5

PECORINO CHEESE, HONEY SERVED WITH A BOWL OF ROASTED NUTS £5.5

WINTER COCKTAILS

VIN BRULÉ
HOMEMADE ITALIAN MULLET WINE £6.5

ROSEMARY COCKTAIL £5.5
BOMBAY SAPPHIRE, TONIC AND HOMEMADE ROSEMARY SYRUP

CHILLI VODKATINI £7
HOMEMADE CHILLI VODKA AND MARTINI EXTRA DRY

ITALIAN COCKTAIL

APEROL SPRITZ £6.5
APEROL BITTER TOPPED WITH PROSECCO & SODA

NEGRONI £7
BOMBAY GIN, CAMPARI, MARTINI ROSSO

NEGRONI SBAGLIATO £7
CAMPARI, MARTINI ROSSO, PROSECCO

AMERICANO £7
MARTINI ROSSO, CAMPARI, SODA WATER

CYNAR & SODA
CYNAR AND SODA WITH A SLICE OF ORANGE £5

CAMPARI £5.5
WITH SODA OR ORANGE OR LEMONADE OR TONIC

CAMPARI ORANGE PASSION £6
CAMPARI, WHITE SUGAR, ORANGE JUICE WITH CRUSHED ICE

BELLINI £6.5
PEACH PURÉE TOPPED WITH PROSECCO

ROSSINI £6.5
STRAWBERRY PURÉE TOPPED WITH PROSECCO

FRANGELICO SOUR £4.5
FRANGELICO AND LIME JUICE

FRANGELICO ESPRESSO MARTINI £7
FRANGELICO, BRANDY ESPRESSO COFFEE



ANTIPASTI

LA ZUPPA DEL GIORNO — SOUP OF THE DAY £6

L'INSALATA D'INDIVIA - APPLE, GRAPES, CHICORY & ENDIVE, PINE NUTS, PECORINO & HONEY DRESSING £7

LA CAPRESE - BUFFALO MOZZARELLA VINE TOMATOES & HOMEMADE BASIL PESTO £8

L'INSALATA DI BUFALA - BUFFALO MOZZARELLA, BROAD BEANS, PINE NUTS & BALSAMIC DRESSING £9

LA PARMIGIANA - BAKED AUBERGINE, TOMATO SAUCE, MOZZARELLA, GRANA PADANO DOP, BASIL £9

LA BRESAOLA - AIR-DRIED SALTED BEEF, ROCKET SALAD & GRANA PADANO DOP £9.5

LA SPIGOLA — MARINATED SEABASS, LEMON & PINK PEPPERCORN, FENNEL, ROCKET AND CHIVES £9.5

IL FRITTO MISTO - DEEP-FRIED CALAMARI, SHRIMPS & COURGETTES £10.5

L'ANTIPASTO - SELECTION OF ITALIAN CURED MEATS, CHEESES, ROASTED VEGETABLES £11

THERE WILL BE A £3.5 SUPPLEMENT IF YOU CHOOSE A STARTER AS A MAIN COURSE

PRIMI

LE LINGUINE CALDESI - GIANCARLO'S FAVOURITE - TOMATO, CHILLI, GARLIC AND CREAM £9

I RIGATONI AL RAGÙ - RIGATONI PASTA, TUSCAN PORK & BEEF RAGÙ £10.5

LE PENNE ALLA NORMA - PENNE PASTA, AUBERGINE, TOMATO SAUCE, GRATED SALTED RICOTTA £11

GLI SPAGHETTI AI FRUTTI DI MARE - SPAGHETTI, MUSSELS, CLAMS, SQUID & SHRIMPS IN TOMATO SAUCE £11.5

SECONDI

IL TRANCIO DI NASELLO IN PADELLA — PAN FRIED HAKE STEAK, AUBERGINE CAPONATA £13.5

IL POLLO AL LIMONE— PAN FRIED CHICKEN BREAST IN LEMON SAUCE, SPINACH £14

IL BRASATO DI GUANCIALE — SLOW ROASTED PORK CHEEKS, RED WINE SAUCE, MASHED POTATOES £17

LA MILANESE - BREAD CRUMBED VEAL CHOP, ROAST POTATOES, SALAD LEAVES £19.5

LA TAGLIATA — 9OZ GRILLED SIRLOIN STEAK, MIXED SALAD LEAVES, HAND CUT CHIPS AND GIANCARLO'S GREEN PEPPERCORNS SAUCE £21.5

CONTORNI

SAUTÉED SPINACH £4 - FRIED COURGETTES £3 - CAFFE CALDESI CHIPS £3

ROAST POTATOES AND ONION £4 - MASH POTATOES & GRANA PADANO DOP £4

MIXED SALAD / GREEN SALAD £4 - ROCKET & PARMESAN SALAD £4 - VINE TOMATOES AND ONION SALAD £4

A DISCRETIONARY SERVICE CHARGE OF 12.50% WILL BE ADDED TO THE BILL. VAT IS INCLUDED.

SOME OF MENU ITEMS MAY CONTAIN NUTS, SEEDS AND OTHER ALLERGENS. WE UNDERSTAND THE DANGERS TO THOSE WITH SEVERE ALLERGIES. PLEASE ASK TO SPEAK TO THE MANAGER WHO MAY BE ABLE TO HELP YOU MAKE AN ALTERNATIVE CHOICE.