

DRINKS LIST

LA CARTA DELLE BEVANDE · BOLLICINE · VINI · COCKTAILS · LIQUORI · BIRRE



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

*From the sun-warmed hills of Italy to your glass — every
bottle a small journey, every pour a celebration. Salute.*



TRATTORIA CONTEMPORANEA

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LA CARTA DEI VINI

Bollicine

To begin — a celebration in every bubble.

CHAMPAGNE

Perfect with king scallops & seafood starters.

H. Blin Brut NV — <i>Champagne, France</i>	£48.00 BTL
Laurent-Perrier Brut NV — <i>Champagne, France</i>	£75.00 BTL
Veuve Clicquot Yellow Label Brut — <i>Champagne, France</i>	£115.00 BTL
Laurent-Perrier Cuvée Rosé NV — <i>Champagne, France</i>	£120.50 BTL
Veuve Clicquot Vintage Brut — <i>Champagne, France</i>	£145.00 PRE-ORDER
Laurent-Perrier Vintage Millésimé — <i>Champagne, France</i>	£165.00 PRE-ORDER

SPUMANTE — SPARKLING

Lovely to begin — and with golden calamari.

Brilla Asolo Prosecco Superiore — <i>Veneto, Italy</i>	£32.00 BTL
Brilla Prosecco Sparkling Rosé — <i>Veneto, Italy</i>	£9.85 200ML BTL · £32.00 75CL
Brilla Prosecco DOC — <i>Veneto, Italy</i>	£9.65 200ML BTL

FUN FIZZ OFFER

La Fornarina' Blanc de Blanc Millesimato DOC — <i>Veneto, Italy</i>	£26.70 BTL
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Bottles marked 'pre-order' are among our most sought-after — reserve yours ahead by phone or email and we'll have it waiting for your visit.



TRATTORIA CONTEMPORANEA

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LA CARTA DEI VINI

Bianchi · Rosati

VINI BIANCHI — WHITE

	175ML	CARAFE	BOTTLE
Colori d'Italia Malvasia di Puglia IGT — <i>Puglia, Italy</i> › Pairs with the Caprese and tomato bruschetta	£7.10	£18.00	£25.40
Tor del Colle Pecorino Terre di Chieti — <i>Abruzzo, Italy</i> › Beautiful with golden calamari and crispy whitebait	—	—	£31.00
San Giorgio Pinot Grigio DOC — <i>Veneto, Italy</i> › Made for seafood linguine and mussels	£8.00	£20.50	£29.00
Famiglia Pasqua Bianco Veneto IGT Appassite — <i>Veneto, Italy</i> › Lovely with creamy salmon or chicken Florentine	—	—	£33.40
Turnbull & Thomas Sauvignon Blanc — <i>Marlborough, New Zealand</i> › A classic match for the goat's-cheese salad	£10.00	£25.50	£37.50
Vesevo, Beneventano Falanghina — <i>Campania, Italy</i> › Try with saffron monkfish and king prawns	£10.50	£27.00	£39.00
Gavi di Gavi DOCG "Conte di Alari" — <i>Piedmont, Italy</i> › Wonderful with king prawns and seafood risotto	—	—	£43.00
Lugana Villa Borghetti — <i>Veneto, Italy</i> › Elegant with king scallops and seabass	—	—	£41.00
Pas si Petit, Petit Chablis — <i>Burgundy, France</i> › The match for monkfish acqua pazza	£12.70	£32.50	£47.50
Sturm Chardonnay Andritz — <i>Friuli Venezia Giulia, Italy</i> › Superb with veal escalope, truffle and mascarpone	—	—	£58.50

VINI ROSATI — ROSÉ

San Giorgio Pinot Grigio Blush — <i>Veneto, Italy</i> › Lovely with king scallops or Caprese	£8.20	£20.00	£28.50
Doppio Passo Primitivo Rosato — <i>Puglia, Italy</i> › Made for saffron monkfish with prawns	£9.20	£22.00	£30.50
Rambla Rosé, By Born — <i>Catalonia, Spain</i> › Pairs with golden calamari and whitebait	—	—	£31.00
Born Rosé Organic — <i>Catalonia, Spain</i> › Beautiful with seafood risotto or seabass	—	—	£41.50
11 Minute Rosé — <i>Veneto, Italy</i> › Graceful with tagliatelle prawns or seafood linguine	£12.10	£26.00	£36.00

All wines by the glass are also available by the 125ml.



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LA CARTA DEI VINI

Rossi — Red

	175ML	CARAFE	BOTTLE
La deliziosa Montepulciano d'Abruzzo — <i>Abruzzo, Italy</i> › Pairs with tagliatelle ragu or Bolognese lasagna	£7.40	£19.00	£26.50
Colori d'Italia Merlot delle Venezie IGT — <i>Veneto, Italy</i> › Lovely with Venetian calf's liver and pancetta	£8.00	£20.50	£29.00
Marchese di Borgosole Salice Salentino Riserva — <i>Puglia, Italy</i> › Beautiful with lamb chops, honey and rosemary	£8.70	£22.00	£31.50
Malbicho Malbec — <i>Mendoza, Argentina</i> › Made for chargrilled matured ribeye	—	—	£35.00
Ca' Enzo Montepulciano d'Abruzzo DOC — <i>Abruzzo, Italy</i> › Try with Amatriciana or aubergine parmigiana	—	—	£32.10
Paolo Leo Passitivo Appassimento Primitivo Organic — <i>Puglia, Italy</i> › The match for lamb shank braised in Barolo	£10.10	£25.50	£37.00
Pipoli' Aglianico del Vulture DOC — <i>Basilicata, Italy</i> › Pairs with ossobuco or the cheese board	—	—	£37.00
Famiglia Pasqua Valpolicella Superiore Ripasso — <i>Veneto, Italy</i> › Beautiful with Vincisgrassi or porcini chicken risotto	£11.90	£30.50	£44.50
Feudo Montoni Lagnusa Nero d'Avola — <i>Sicily, Italy</i> › Made for fillet steak with black truffle	—	—	£47.50
Rocca delle Macie Chianti Classico — <i>Tuscany, Italy</i> › The match for fettuccine with fillet and pesto	—	—	£55.50
Moillard-Grivot Signature Bourgogne Pinot Noir — <i>Burgundy, France</i> › Lovely with chicken in Madeira and mushrooms	£15.20	£38.50	£57.50
Outis Etna Rosso DOC — <i>Sicily, Italy</i> › Elegant with monkfish, saffron and prawns	—	—	£58.50

All wines by the glass are also available by the 125ml.



TRATTORIA CONTEMPORANEA

— DI MARCIO —

LA CARTA DEI VINI

Riserve & Gran Cru

Cru — from a single, celebrated vineyard. Riserva — patiently aged for greater depth. The very finest of our cellar.

Bottles marked 'pre-order' are among our most sought-after, cherished by those who truly appreciate fine wine. To be certain of yours, kindly reserve ahead by phone or email and we'll have it waiting — the finest wines reward a little anticipation.

BIANCHI — WHITE

Chablis 1^{er} Cru Vau Ligneau, Hamelin — Burgundy, France

› Beautiful with king scallops in Vernaccia butter

£78.00 BTL

Chablis 1^{er} Cru Montmains, Simonnet-Febvre — Burgundy, France

› Lovely with seafood risotto or saffron monkfish

£120.00 BTL

Chablis Grand Cru Bougros, Domaine du Colombier — Burgundy, France

› Stunning with seabass and black truffle

£200.00 PRE-ORDER

ROSSI — RED

Barolo Neirano DOCG — Piedmont, Italy

› Pairs with lamb shank braised in Barolo

£80.00 BTL

The King of Italian wines — Nebbiolo from the hills of Langhe. Rose, tar and red cherry; firm, noble and built to age.

Mai Dire Mai Amarone della Valpolicella — Veneto, Italy

› Made for the cheese board and gorgonzola

£125.00 BTL

Crafted from semi-dried grapes — opulent and velvety, with black cherry, cocoa and dried fig. Powerful yet elegant.

Barolo Vignane Cru 2013 — Piedmont, Italy

› Superb with fillet steak and black truffle

£145.00 BTL

A single-vineyard Cru, matured since 2013 — the summit of our cellar. Profound, complex and majestic; Nebbiolo at its finest.



TRATTORIA CONTEMPORANEA

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LA CARTA DELLE BEVANDE

Dessert • Cocktails



Chef Patron Márcio's Cheese Board

A TRUE CHEESE EXPERIENCE

Five rare & premium Italian cheeses — Formaggio al Tartufo, Gorgonzola aged in Parmigiano, Pecorino allo Zafferano, al Pistacchio & al Pepe — with our house truffle honey. The perfect partner to your dessert wine or Port.

The Board — Individual £12.50 • To Share £23.50 — save £2 with any dessert wine

VINI DA DESSERT & LIQUOROSI

The perfect partner to our cheese board — save £2 when enjoyed together.

Feudo Montoni Passito Rosé — Sicily, Italy

› Beautiful with the cheese board and truffle honey

£12.50 75ML

Feudo Montoni Passito Bianco — Sicily, Italy

› Beautiful with the cheese board and truffle honey

£12.50 75ML

Both also available — 150ml £23.00 • sealed bottle 375ml £49.00

Graham's 10-Year Tawny Port — Portugal

› The match for fillet with goat's cheese and Port

£8.80 100ML

COCKTAILS

Aperol Spritz — made with Prosecco

£9.50

Limoncello Spritz — made with Prosecco

£9.50

Old Fashioned

£10.00

Negroni

£10.00

Dark 'n' Stormy

£10.00



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LA CARTA DELLE BEVANDE

Aperitivi • Digestivi

APERITIVI & AFTER DINNER

Mr Black's Coffee 25ml	£6.00
Averna Amaro Siciliano 50ml	£8.50
Grappa Luigi Francoli Visione 50ml	£9.50
Campari 50ml	£6.50
Aperol 50ml	£6.50

Tia Maria 25ml	£5.50
Amaro Montenegro Bologna 50ml	£8.50
Baileys 50ml	£6.50
Martini Rosso 50ml	£6.50

LIQUEUR COFFEE

Baileys	£8.90
French Martell Cognac	£8.90
Jamaican Dark Rum, Appleton	£8.90

Calypso Tia Maria	£8.90
Irish Jameson or Bushmills	£8.90



TRATTORIA CONTEMPORANEA

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Spirits

WHISKY & BOURBON

Buffalo Trace Bourbon £6.00 / £9.00
J&B Rare Whisky £6.00 / £9.00
Balvenie Doublewood 12yo £7.50 / £10.50

Jameson Irish Whiskey £6.00 / £9.00
Jura 10 Year Old Malt £6.50 / £9.50
Bruichladdich Classic Laddie £7.50 / £10.50

RUM, LIQUEURS & SPIRITS

Cachaça Velho Barreiro £5.50
Kraken Spiced Rum £6.00 / £9.00
Diplomático Reserva £6.50 / £9.50
Tuaca £6.00 / £9.00
Disaronno Amaretto £5.50 / £8.50
Antica Sambuca £5.50 / £8.50

Havana 7 Rum £6.00 / £9.00
Appleton Signature £6.00 / £9.00
Luxardo Limoncello £5.50 / £8.50
Martell VS £6.50 / £9.50
Opal Nero Sambuca £5.50 / £8.50

VODKA & GIN

Wyborowa Vodka £5.50 / £8.50
Malfy Rosa Gin £6.00 / £9.00

Beefeater Dry Gin £5.50 / £8.50
Malfy Orange Gin £6.00 / £9.00

Spirits served as 25ml / 50ml — 50ml is the single price + £3. Cachaça 25ml only.



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Birre · Senza Alcol

BIRRE & SIDRO

Angelo Poretti (draught) *half / pint* £4.20 / £6.90

Estrella Galicia Gluten Free *330ml* £6.50

Ichnusa Non Filtrata *33cl* £6.50

Henry Weston Cider *500ml* £6.90

Antartica (Brazilian) *600ml · imported* £11.50

Messina Cristallo di Sale *33cl* £6.50

SENZA ALCOL — NON-ALCOHOLIC

Odd Bird Sparkling — *alcohol free* £28.00 BTL

Naughty Blanc — *Western Cape, South Africa* £25.00 BTL

Doppio Passo Primitivo No Alc — *Puglia, Italy* £23.70 BTL

Noseco — *France · baby bottle* £6.00 200ML

Noseco Rosé — *France · baby bottle* £6.00 200ML

ALCOHOL-FREE SELECTIONS

Tanqueray o Gin *25ml* £5.00

1936 'o' Biere Blue *33cl* £4.80

Tanqueray o Sevilla *25ml* £5.00

1936 'o' Lager *33cl* £4.50



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Analcolici • Soft Drinks

ALCOHOL-FREE SPRITZ

Pentire Coastal Spritz — *Pentire, light tonic or soda, orange* £7.90

Elderflower Spritz — *Bottlegreen cordial, sparkling water, mint & lime* £7.90

Lyre's Italian Spritz — *Lyre's Italian Spritz, soda, orange* £7.90

SOFT DRINKS

Navas *Garden Tonic, Tonic Light, Ginger Beer, Ginger Ale* £3.50

Fentiman's Lemonade *rose, Victorian, elderflower* £4.50

Coke / Diet Coke *200ml* £4.00

San Pellegrino *aranciata, limonata, orange & pomegranate* £3.80

Folkington's Juices *orange / apple* £4.00

Schweppes Lemonade *200ml* £3.80

Appletizer *275ml* £4.00

Sparkling Water *750ml* £5.90