

LUNCH MENU



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

— CRAFTING ITALIAN CUISINE · SINCE 1989 —

Three menus await your choosing — each a small journey through the Italy I carry in my heart, made by the same hands, with the same care. However you choose to dine, you are my guest; and that, to me, is everything.

—
CHEF PATRON MÁRCIO DE PAULA

— DI MARCIO —

2 COURSES · £29.20 | 3 COURSES · £35.99

A 125ml glass of house wine — our **pairing gift to you** — included with every 3-course set menu
Montepulciano d'Abruzzo (red) · Pinot Grigio (white) · Pinot Rosé

ANTIPASTI — STARTERS

Please choose one

FUNGHI FRITTI V GF

Golden deep-fried baby button mushrooms, crispy and light, served with our house-made garlic mayonnaise.

BRUSCHETTA ROMANA V

Freshly chopped vine tomatoes, basil, garlic and extra virgin olive oil on rustic Italian bread, finished with balsamic glaze and fresh rocket. Inspired by the trattorie of Rome.

PANE ALL'AGLIO V

Freshly baked rustic Italian bread, generously infused with garlic and extra virgin olive oil, golden and fragrant straight from our oven.

PANE ALL'AGLIO E FORMAGGIO V

Freshly baked rustic Italian bread infused with garlic and olive oil, topped with a generous layer of golden melted cheese.

PANE RUSTICO CON OLIVE V

Our house-made rustic Italian bread served with house-marinated black olives, balsamic reduction and extra virgin olive oil.

BIANCHETTI · WHITEBAIT

Golden deep-fried whitebait, crispy and delicate, served with our house-made Aglio Cremoso del Maestro. A generous portion for one.

CALAMARI DORATI GF

Golden deep-fried calamari rings, crispy and full of flavour, served with Aglio Cremoso del Maestro and Tartare ai Capperi. A portion for one.

ZUPPA DEL GIORNO GF

Today's soup, prepared from scratch in our kitchen using fresh seasonal ingredients. Served with a slice of rustic Italian bread.

Our bread is also available gluten-free · £1 supplement

PIATTI PRINCIPALI — MAIN COURSES

Please choose one · All proteins 6–8 oz

Gluten-free penne available on any pasta dish · £2 supplement

POLLO — CHICKEN · GLUTEN FREE

POLLO AI FUNGHI PORCINI

Pan-roasted chicken breast in a rich porcini and cup mushroom cream sauce with white wine, shallots and mascarpone, finished with fresh herbs. Served with roast potatoes, tenderstem broccoli and baby carrots.

Allergens: Dairy

BISTECCA — 6–8 OZ MATURED RIBEYE · GLUTEN FREE

BISTECCA ALLA GRIGLIA

Chargrilled matured ribeye, served with fries and your choice of house Peppercorn Sauce or Garlic Butter Sauce.

Allergens: Dairy (garlic butter)

PESCE — 6–8 OZ · FISH · GLUTEN FREE

SALMONE AL FORNO CON SALSА RUSTICA GF

Oven-roasted salmon fillet with the Chef's rustic salsa — garlic butter, roasted baby plum tomatoes and a trio of fresh herbs. Inspired by the oven traditions of Sicily.

Allergens: Fish · Dairy

VEGETARIANO V

FETTUCCINE CON PESTO E BURRATA

Silky fettuccine tossed in our house-made Verde del Maestro pesto, topped with creamy burrata and finished with Pecorino shavings.

Allergens: Gluten · Dairy · Nuts

BRANZINO AL LIMONE E VINO BIANCO ★ GF

Oven-roasted sea bass fillet in a delicate sauce of fresh lemon, white wine, a touch of honey and a whisper of Dijon mustard — clean, elegant and light.

Allergens: Fish · Mustard

PENNE PRIMAVERA CON OLIO DI TARTUFO V

Penne with seasonal garden vegetables — courgettes, aubergine, red pepper and shallot onions — in a light tomato sauce with white wine, finished with a drizzle of extra virgin black truffle oil.

Allergens: Gluten

DOLCI — DESSERTS

Please choose one · Or substitute for tea, coffee or 25ml digestivo

TIRAMISÙ DELLA CASA ★

Chef Patron's own recipe — made entirely from scratch in our kitchen, enriched with condensed milk, layered with velvety mascarpone cream and dusted with fine cocoa.

Allergens: Dairy · Eggs

TORTA DI RASPBERRY E ARANCIA CON MASCARPONE

A soft, delicate house-made raspberry and orange cake, finished with a velvety mascarpone cream — light, fragrant and crafted in our kitchen.

Allergens: Gluten · Dairy · Eggs

PANNACOTTA DELLA CASA GF

Silky house-made pannacotta. Choose your sauce: Raspberry Coulis · Blueberry Coulis.

Allergens: Dairy

TORTA AL CIOCCOLATO GF

A rich, soft chocolate cake made entirely from scratch — light enough to enjoy after a full meal, served warm with our house-made hot chocolate sauce.

Allergens: Dairy · Eggs

TORTA DI BLUEBERRY E LIMONE CON MASCARPONE

A soft, delicate house-made blueberry and lemon cake, finished with velvety mascarpone cream — light, fresh and bright.

Allergens: Gluten · Dairy · Eggs

GELATO ALLA VANIGLIA GF

House-made vanilla gelato — pure, delicate and crafted in our kitchen.

Allergens: Dairy · Eggs

A generous table deserves a gracious host. Should our 3-course set menu leave you perfectly content before the final course, we invite you, with pleasure, to exchange your starter or dessert for a freshly brewed coffee, a fine tea, or a 25ml digestivo — AMARETTO · TIA MARIA ·

SAMBUCA

— DI MARCIO —

In the tradition of the Italian tavola del mezzogiorno — the midday table — each dish here is presented in a refined luncheon measure: intimate in portion, uncompromising in flavour, and priced to honour the art of dining well without excess.

SET MENU

£24.99

Starter · Pasta or Risotto · Dessert

INDIVIDUAL

£14.99

Any pasta or risotto · Add starter or dessert +£4.99

♦ WINE PAIRING — PINOT GRIGIO 175ML ♦

A 125ml glass of Pinot Grigio — our **pairing gift to you** — included with every 3-course set menu.

Enjoy a 175ml glass of Pinot Grigio at our **exclusive pairing rate** when ordering individually.

Available Tuesday to Saturday · 12:00 pm – 2:30 pm · Not available on Sundays or Bank Holidays

PASTA

Gluten-free penne available on any pasta dish · £2 supplement

CLASSICA — CLASSIC

LINGUINE ALLA CARBONARA DEL PATRONO

Linguine with guanciale, egg yolk and Parmigiano Reggiano, gently folded into a velvety white wine cream sauce. A Roman classic.

Allergens: Gluten · Dairy · Eggs

PENNE ALL'AMATRICIANA

Penne with guanciale, shallot onions, fresh chilli and a rich tomato sauce deglazed with white wine, finished with grated Pecorino. Inspired by Amatrice.

Allergens: Gluten · Dairy

LINGUINE AL PESTO V

Linguine tossed in our house-made Verde del Maestro — fresh basil pesto with extra virgin olive oil — finished with freshly grated Pecorino.

Allergens: Gluten · Dairy · Nuts

POLLO — CHICKEN

PENNE ALLA NICOLETTA ★

A heartfelt creation by the Chef Patron, dedicated to his beloved daughter Nicole. Penne with chicken breast in a tomato sauce with garlic, white wine, roasted baby plum tomatoes and a touch of fresh chilli.

Allergens: Gluten

VEGETARIANA V

PENNE DELL'ORTO V

Penne with seasonal vegetables — courgettes, aubergine, sweet red pepper and shallot onions — gently cooked in a light tomato sauce with white wine and fresh herbs.

Allergens: Gluten

PENNE ALL'ARRABBIATA V

Penne in a bold, spicy tomato sauce with garlic, white wine and fresh chilli. Simple, fiery and deeply Roman.

Allergens: Gluten

LINGUINE ALLA BOLOGNESE

Linguine with a rich beef mince sauce, garlic and a trio of fresh herbs. Inspired by Emilia-Romagna.

Allergens: Gluten

PASTA AGLIO E OLIO V

Pasta in extra virgin olive oil and garlic, finished with a fresh herb trio of parsley, basil and chives. A timeless Italian classic.

Allergens: Gluten

RISOTTI Gluten Free

RISOTTO DI POLLO CON FUNGHI GF

Arborio rice with chicken breast and mixed mushrooms in a delicate white wine cream sauce, finished with Parmigiano Reggiano.

Allergens: Dairy

RISOTTO DELL'ORTO MEDITERRANEO V GF

Arborio rice with seasonal vegetables — courgettes, aubergine, red pepper — and mixed mushrooms in a fresh tomato sauce with white wine and fresh herbs.

ADD A STARTER — +£4.99

Bruschetta Romana V

Calamari Dorati

Funghi Fritti V

Bianchetti · Whitebait

Pane all'Aglia V

Arancini

Pane all'Aglia e Mozzarella V

♦ Our bread is baked in-house daily — ciabatta, focaccia or rustic Italian, slow-fermented for a minimum of 12 hours.

ADD A DESSERT — +£4.99

Tiramisù della Casa ★

Torta di Blueberry e Limone

Pannacotta della Casa GF

Torta di Raspberry e Arancia

Torta al Cioccolato GF

Gelato alla Vaniglia GF

Every meal deserves a beginning and an end — add a starter or a dessert to your pasta or risotto, at a special price.

A starter or dessert on its own? Please see our à la carte menu.

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SAMBUCA

V — Vegetarian · GF — Gluten Free · ★ — Chef's Signature · Please inform your server of any allergies before ordering.

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

— DI MARCIO —

PASTA FRESCA

Each dish served in a refined luncheon measure

SET MENU

£25.99

Starter · Fresh Pasta · Dessert

INDIVIDUAL

À LA CARTE

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GRAN TORTELLI FRESH PASTA

GRAN TORTELLI AI PORCINI

Fresh egg pasta parcels filled with porcini mushrooms. Choose your sauce:

Cream & Mushroom £16.90

White Wine Cream £16.90

Allergens: Gluten · Eggs · Dairy

GRAN TORTELLI AL GRANCHIO CRAB

Fresh egg pasta parcels filled with delicate crab. Choose your sauce:

Pomodoro £15.99

Burro e Salvia £16.99

Tomato Cream with Capers £17.00

Allergens: Gluten · Eggs · Crustaceans · Dairy

GNOCCHI FRESH

GNOCCHI DELLA CASA

House-made potato gnocchi, light and pillowy. Choose your sauce:

Pomodoro £13.90

Burro e Salvia £14.50

Cream & Mushroom £15.50

Tomato Cream with Capers £15.90

Salmon Rosé £17.90

Allergens: Gluten · Eggs · Dairy (varies by sauce)

TORTELLINI FRESH PASTA

TORTELLINI RICOTTA E SPINACI

Delicate fresh pasta rings filled with ricotta and spinach. Choose your sauce:

Burro e Salvia £14.30

Pomodoro £14.50

Cream Sauce £14.90

Allergens: Gluten · Eggs · Dairy

ADD A STARTER — +£4.99

Bruschetta Romana V

Funghi Fritti V

Pane all'Aglia V

Pane all'Aglia e Mozzarella V

Calamari Dorati

Bianchetti · Whitebait

Arancini

◆ Our bread is baked in-house daily — ciabatta, focaccia or rustic Italian, slow-fermented for a minimum of 12 hours.

ADD A DESSERT — +£4.99

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Pannacotta della Casa GF

Torta al Cioccolato GF

Torta di Blueberry e Limone

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