



TRATTORIA
CONTEMPORANEA di
MARCIO

WELCOME TO

TRATTORIA CONTEMPORANEA DI MÁRCIO

An Italian Trattoria with a Brazilian Soul

It all began in the quiet of the kitchen, among unwashed pots and aromas that stirred dreams. In 1989, still a young man, Chef Márcio de Paula took his first steps into the culinary world by washing dishes in an Italian restaurant. As the water ran, so did his curiosity grow.

Little by little, he learned to hear the rhythm of a sauce, to recognise the perfect point of a risotto, and to understand that cooking is not just technique — it is presence, respect, and memory.



Born in Brazil and raised with simplicity and hard work, he discovered in Italian cuisine his greatest passion and his most enduring school.

Over the years, he refined his skills working in Italian kitchens across the world.

Through this journey, he developed his technique and began crafting recipes with care, sensitivity, and deep respect for tradition — a legacy he already carried as a representative of the third generation.

Each detail is lovingly considered — reflecting the elegance we wish to offer to every guest who walks through our door.

Because here, every dish tells a story.
Every table holds an emotion.
And every guest becomes a special part of our home.





THE MEASURE OF OUR CARE

At Trattoria Contemporanea di Marcio, each dish is a small work of art crafted not to overwhelm, but to enchant with elegance. We follow the tradition of à la carte service, where refinement lies also in balance. Our portions are individual, thoughtfully composed to offer a complete experience – never excessive, never rushed, never loud.

They are dishes that speak first to the eyes before they meet the palate – for we believe that to dine is, above all, an act of contemplation.

We do not serve rough or overflowing plates. Here, everything is measured with intention and grace. Volume gives way to harmony – quantity yields to beauty. We work with fresh ingredients – many of them organic – and each creation is finished with artisanal care, under the watchful eye of those who respect the craft and honour the table.

Every plate carries the time of the kitchen and the soul of its maker. For more than feeding, our wish is to move you.

Should you have any questions about the size or composition of a dish, we invite you to speak with a member of our staff.



EACH TABLE, A MEMORY WAITING TO BE BORN. A SILENT RITUAL OF SERVING WITH LOVE.

Each table setting in our restaurant begins with a quiet and sincere gesture: the genuine desire to welcome. Inspired by the aristocratic rituals of 18th-century France, our way of receiving carries the warmth of a Brazilian soul – sensitive, attentive, and generous. As we prepare each table, every detail is thoughtfully considered.



We imagine that here, someone may toast to a new achievement, seal an agreement, share a reunion, or simply enjoy a moment of stillness. The arrangement of each element is done with care and intention so that every guest feels remembered, respected, and truly welcome. Because meals are not just meals. They are encounters.

An Invitation to Elegance

Each table at Marcio's is lovingly set – a choreography of refined details, from graceful napkin rings to carefully chosen tableware, welcoming every guest. These pieces are not mere objects; they are part of the soul of our service.

We kindly ask that they remain where they belong – adorning our tables, ready to embrace the next guest with the same charm.



SAUCES WITH SOUL – CREATIONS OF THE CHEF PATRON

All sauces below are handcrafted in-house using fresh ingredients and the signature of our Chef Patron. Each one is inspired by a region of Italy and reflects the care of those who honour time and flavour. These creations accompany selected dishes only — you will find them featured in some of our starters, the Chef's Sharing Menu (Solo or for Two), seafood selections, and artisan bread boards.

Chef Patron's Creation"

Each sauce marked as a Chef Patron's creation is born from the hands and soul of our chef-owner — the Chef Patron — who brings over 34 years of culinary experience to every detail. These are not ordinary recipes: they are slow-crafted, adjusted by intuition, and perfected with time. Each one reflects his vision, passion, and personal interpretation of Italian cuisine, reimagined with soul, tradition and artistry.

Green Emotion – Emulsione Verde del Maestro

Inspiration: Liguria / Tuscany

A smooth emulsion of fresh basil, spinach and extra virgin olive oil, blended slowly to a silky and vibrant texture. As green as the Tuscan hills, as light as a Mediterranean breeze. A luminous creation that celebrates freshness with elegance.

Passione di Peperoncino

Inspiration: Calabria

The fire of Calabria in sauce form. Fresh chilli peppers, olive oil, house-made mayonnaise and roasted cherry plum tomatoes come together in a creamy, bold and seductive fusion. An explosion of flavour — fiery, yet refined.

Aglia Cremoso del Maestro

Inspiration: Sicily / Central South

Garlic slowly roasted with bay leaves, then blended into a delicate mayonnaise with extra virgin olive oil infused with rosemary. Aromatic and comforting, this sauce reveals the beauty of simplicity with a Mediterranean fragrance and a velvety finish.

Tartare ai Capperi del Maestro

Inspiration: Piedmont / Alpine Region

A refined reinterpretation of the classic tartare. Finely chopped capers, Dijon mustard and a touch of lime zest are blended into a creamy, balanced sauce — created by the Chef Patron to complement crispy starters and seafood with elegance.

Spalmabile Mediterraneo

Inspiration: Puglia & Sicily

A rustic spread made from aubergine, courgette and sweet red pepper, patiently slow-cooked in extra virgin olive oil with garlic and sea salt. No water added. A soft, rich texture and deep southern soul — ideal for artisan bread and authentic antipasti.

A LITTLE BIT MORE FOR YOU TO KNOW:

**All our pasta sauces are naturally gluten-free.
For guests with gluten sensitivity, gluten-free pasta (penne
only) is available upon request.
Please inform your waiter in advance so**

If you have any allergies or dietary restrictions, please inform us before
placing your order

Gluten-Free Options:

Most of our dishes can be adapted to be gluten-free. Just speak to a
member of our team, and we'll be happy to help.

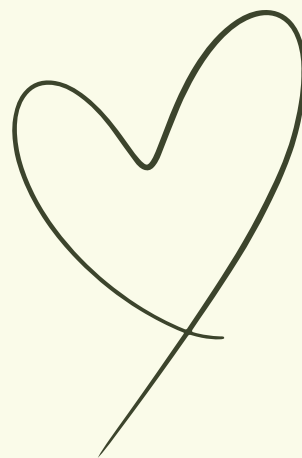
SLOW-COOKED, WITH LOVE

Our menu is inspired by the Italian tradition of
honouring time and ingredients: dishes crafted
with slow-cooking techniques and artisanal
finishing.

We kindly ask for your understanding — each plate
is prepared with care and freshness.

We value transparency to ensure harmony and
true satisfaction.

If you are looking for something quick or ready-
made, our proposal may not be ideal —
but if you wish to be touched by the art of flavour,
you are in the right place.



All our dishes are lovingly prepared with Extra
Virgin Olive Oil — the golden soul of Italian cuisine.

On rare occasions, some ingredients or herbs may be
replaced with equally fresh seasonal alternatives, in
respect of availability and nature's rhythm.

ANTIPASTI – STARTERS

Each dish in this menu is designed to awaken the senses and prepare the palate for what lies ahead.

More than simple entries, our antipasti are small celebrations of Italian cuisine — made with fresh ingredients, artisan recipes and a touch of our chef's personal flair.

To elevate your experience, we offer wine suggestions to pair delicately with each creation — enhancing aromas, flavours, and textures sip by sip.

Allow yourself to begin with elegance, slowly, enjoying fresh food — as is the tradition and essence of a true Italian meal.



BRUSCHETTA ROMANA AND CROSTINI AI FUNGHI CAN BE PREPARED GLUTEN-FREE UPON REQUEST. PLEASE INFORM YOUR WAITER WHEN ORDERING.

ZUPPA DI GIORNO (V) (GF) £8.90

*Soup of the day, served with our Handcrafted In-House Rustic Italian Bread. Portion for one. Traditional across Italy. Each day's recipe reflects the inspiration of our chef. **Inspired by the rustic kitchens of Umbria and the rolling hills of Tuscany.***



Wine Pairing Suggestion: Tor del Colle Pecorino Terre di Chieti – Abruzzo, Italy

BRUSCHETTA ROMANA (V) (GF) £9.99

*Chopped fresh organic vine tomato, fresh basil, garlic and extra virgin olive oil, served on our Handcrafted In-House Rustic Italian Bread, finished with a touch of balsamic glaze and Handcrafted In-House Green Emotion Sauce, topped with fresh rocket leaves. **Inspired by the vibrant trattorie of Lazio, especially in the heart of Rome.***



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC – Veneto, Italy

OPTIONAL: SOURDOUGH OR ITALIA RUSTICO SLICE – £1.50

ANTIPASTI – STARTERS

CROSTINI AI FUNGHI CON TARTUFO NERO (V) (GF) **£15.60**

*Pan-fried wild mushrooms with a trio of fresh herbs – chives, parsley and basil – deglazed in white wine, served on our Handcrafted In-House Rustic Italian Bread. Finished with a touch of mascarpone and drizzled with truffle oil. **Inspired by the forests of Piemonte and the truffle-rich valleys of Umbria.***



Wine Pairing Suggestion: Crono Chianti DOCG Riserva – Tuscany, Italy

FUNGHI FRITTI CON SALSA DELLO CHEF (V) (GF) **£9.95**

*Deep-fried mushrooms served with two Handcrafted In-House sauces: Aglio Cremoso del Maestro and Tartare ai Capperi del Maestro. A modern interpretation **inspired by the flavours of Lombardia and Piemonte.***



Wine Pairing Suggestion: Villa Borghetti Lugana DOC – Veneto, Italy

BIANCHETTI CROCCANTI **£8.99**

*Deep-fried whitebait served with two Handcrafted In-House sauces: Aglio Cremoso del Maestro and Tartare ai Capperi del Maestro. Portion for one. **Traditional in Liguria and coastal southern Italy.***



Wine Pairing Suggestion: Vesevo Beneventano Falanghina – Campania, Italy

CALAMARI DORATI (GF) **£12.99**

*Deep-fried calamari rings, served with two Handcrafted In-House sauces: Aglio Cremoso del Maestro and Tartare ai Capperi del Maestro. Portion for one. **Traditional in Campania and coastal central Italy.***



Wine Pairing Suggestion: Gavi di Gavi DOCG “Conte di Alari” – Piemonte, Italy

COZZE ALLA TARANTINA (GF) **£13.50**

*New Zealand mussels and meat mussels in tomato sauce with white wine, garlic, extra virgin olive oil, a touch of fresh chili, roasted plum tomatoes, and a trio of fresh herbs – chives, parsley and basil. Served with our Handcrafted In-House Rustic Italian Bread. Portion for one. **Traditional in Puglia – Neapolitan-style with coastal influence.***



Wine Pairing Suggestion: Colori d'Italia Malvasia di Puglia IGT – Puglia, Italy

ANTIPASTI – STARTERS

GAMBERONI AL FORNO PICCANTE (GF) £13.95

King prawns sautéed with cherry plum tomatoes and white wine in a light tomato sauce, with garlic, a touch of fresh chili, and a trio of fresh herbs – chives, parsley and basil. Served with our Handcrafted In-House Rustic Italian Bread.

Inspired by the sun-drenched coastlines of Calabria and Sicily.



Wine Pairing Suggestion: Turnbull & Thomas Sauvignon Blanc – Marlborough, New Zealand

GAMBERONI DORATI DEL PATRONO (GF) ★ £14.20

Chef's Signature Dish

*Deep-fried golden king prawns – our Patron Chef's signature starter. Served with three Handcrafted In-House sauces: Aglio Cremoso del Maestro, Tartare ai Capperi del Maestro, and Passione di Peperoncino. Portion for one. House special of the Patron Chef – a trattoria hallmark. **A house special inspired by the seafood traditions of the Amalfi Coast, Sicily, Calabria and the festive markets of Liguria.***



Wine Pairing Suggestion: Brilla Prosecco DOC – Veneto, Italy

INSALATA CAPRESE (V) (GF) £9.50

*Slice buffalo mozzarella and slice organic fresh tomato, drizzled with extra virgin olive oil and balsamic glaze, then finished with Handcrafted In-House Green Emotion Sauce and topped with rocket leaves. **Traditional on the Isle of Capri – Campania region.***



Wine Pairing Suggestion: Villa Borghetti Lugana DOC – Veneto, Italy

INSALATA CAPRESE E PROSCIUTTO (GF) £10.50

*Slice buffalo mozzarella and slice organic fresh tomato, prosciutto, drizzled with extra virgin olive oil and balsamic glaze, then finished with Handcrafted In-House Green Emotion Sauce and topped with rocket leaves. **A refined variation inspired by the summer tables of Sorrento – Campania region.***



Wine Pairing Suggestion: Doppio Passo Primitivo Rosato – Puglia, Italy

INSALATA TRICOLORE (V) (GF) £12.99

*Buffalo mozzarella, organic vine tomatoes and avocado, with Handcrafted In-House Green Emotion, extra virgin olive oil and rocket leaves. Modern Italian cuisine – **a tribute to the Italian flag.***



Wine Pairing Suggestion: Vesevo Beneventano Falanghina – Campania, Italy

SHARE OR SAVOUR SOLO

From sea breeze to rustic countryside tables — these dishes invite you to share or enjoy each bite your

own way. Golden seafood, artisan cheeses and rustic charcuterie — all served with passion, generosity and refined taste.



SHARE OR SAVOUR SOLO

FRIED MIXED SEAFOOD PLATTER (GF) **£31.99 (SHARE FOR 2)**
£58.00 (SHARE FOR 4)

Deep-fried Calamari, New Zealand mussels, tubes squid, baby octopus, king prawns, bianchetti and red salmon cubes, served with three Handcrafted In-House sauces: Spicy Pepper Sauce (made with fresh chillies and roasted plum tomatoes), Aglio Cremoso del Maestro, and Tartare ai Capperi del Maestro. Served with lemon and Handcrafted In-House Rustic Italian Bread.

Region: Coastal Southern Italy



Wine Pairing Suggestion: Vesevo Beneventano Falanghina – Campania, Italy

GAMBERONI DORATI (GF) **£25.00 (SHARE FOR 2)**
£45.00 (SHARE FOR 4)

Deep-fried king prawns in a light gluten-free flour coating. Golden, crispy and flavourful – served with three Handcrafted In-House sauces: Aglio Cremoso del Maestro, Tartare ai Capperi del Maestro, and Passione di Peperoncino.

Region: Amalfi Coast, Campania



Wine Pairing Suggestion: Brilla Prosecco DOC – Veneto, Italy

TAVOLA DEL MAESTRO – FORMAGGI & DOLCEZZE (GF) **£22.90 (SGL)**
£39.90 (DBL)

*Gorgonzola Dolce, aged Pecorino, 24-month Parmigiano Reggiano, and Brie, plus your choice of Robiola or Taleggio (depending on market availability). Accompanied by dried figs, nuts, sweet jam, Handcrafted In-House Rustic Italian Bread, and a drizzle of truffle honey. **Inspired by the wine country cheese boards of Northern Italy – Piemonte, Lombardia and Emilia-Romagna.***



Wine Pairing Suggestion: Passitivo Appassimento Primitivo Puglia IGP – Organic

TAVOLA DELLA VIGNA (GF) **£17.90 (SGL)**
£32.00 (DBL)
£59.00 (PLR)

*A refined selection of Italian cured meats and cheeses, beautifully paired with fresh grapes. **Inspired by the vineyard feasts of Tuscany and the rustic antipasti of Umbria.***



Wine Pairing Suggestion: Crono Chianti DOCG Riserva – Tuscany, Italy

SHARE OR SAVOUR SOLO

TAVOLA DI PANE RUSTICO (GF) **£6.50 (SGL)**
£10.50 (DBL)

*Hand-cut slices of Handcrafted In-House Rustic Italian Bread
, served with extra virgin olive oil and aged balsamic vinegar. **Region: Toscana***



Wine Pairing Suggestion: San Giorgio Pinot Grigio – Veneto, Italy

TAVOLA DI PANE & OLIVE (GF) **£7.90 (SGL)**
£13.90 (DBL)

*Handcrafted In-House Rustic Italian Bread served with marinated Italian olives
and Green Emotion – Emulsione Verde del Maestro. **Region: Puglia***



Wine Pairing Suggestion: San Giorgio Pinot Grigio – Veneto, Italy

TAVOLA DI PANE CON SPALMABILE **£9.90 (SGL)**
MEDITERRANEO (GF) **£15.90 (DBL)**

*Handcrafted In-House Rustic Italian Bread served with Spalmabile Mediterraneo
and Green Emotion – Emulsione Verde del Maestro.
Region: Sicilia*



Wine Pairing Suggestion: Colori d'Italia Malvasia di Puglia IGT – Puglia, Italy

TAVOLA COMPLETA – PANE, OLIVE & SALSE (GF) **£10.90 (SGL)**
£17.90 (DBL)

*Hand-Grafted In-House Rustic Italian Bread with marinated olives, Green Emotion –
Emulsione Verde del Maestro, and Spalmabile Mediterraneo.
Region: Fusion of Puglia & Sicilia*



Wine Pairing Suggestion: San Giorgio Pinot Grigio – Veneto, Italy

FLAVOURS OF THE LAND AND SEA

A journey through Italy's coastlines and countryside – where rustic tradition meets culinary elegance.

Fondo Bruno della Casa

Our house-made slow-cooked brown stock, inspired by the classic French fond brun and reimagined with an Italian soul.

Prepared over two days using roasted beef bones, vegetables and herbs – a tribute to the traditional kitchens of Emilia-Romagna.

This artisanal reduction is the soul behind our most elegant sauces:

- Finished with Port wine in our calf's liver dishes (Fegato)
 - Enriched with pepper for our house peppercorn sauce
 - Served pure and intense with our signature grilled steaks
- Each version reflects our commitment to deep flavour and Italian tradition.



M E A T & F I S H

FILETTO ALLA GRIGLIA (GF)

£37.50

9 to 10 oz

Chargrilled fillet steak – a timeless Italian classic **from Tuscany and Piemonte**. Served with fries and a choice of House Fond Brun Peppercorn Sauce or garlic butter sauce.

If you wish to enjoy roast potatoes or seasoned vegetables instead, please refer to our side orders (charged separately).



Wine Pairing Suggestion: Crono Chianti DOCG Riserva – Tuscany, Italy

MEAT & FISH

FILETTO MARE E TERRA (SURF & TURF) (GF) £43.95

9 to 10 oz

Chargrilled fillet steak topped with the Chef's signature sauce of king prawns, roasted plum tomatoes, a trio of fresh herbs – basil, chives and parsley, and white wine.

Served with roast potatoes, tender broccoli spears and topped baby carrots.

Inspired by the coastal elegance of Tuscany's Maremma — where the land meets the sea in timeless harmony.



Wine Pairing Suggestion: Pas si Petit, Petit Chablis – Burgundy, France

FILETTO REALE AL RISOTTO DI MARE ★ £44.95 (SURF & TURF)(GF)

Chef's Signature Dish

9 to 10 oz

A luxurious Northern Italian dish – grilled fillet served with saffron king prawn risotto.

*Medallions of grilled steak served with a king prawn risotto, prepared with roasted plum tomatoes, shallot onions, a trio of fresh herbs – basil, chives and parsley, white wine and a touch of fresh chilli. **Inspired by the coastal refinement of Veneto and Friuli, where land and sea meet in harmony and risottos reign supreme.***



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC – Veneto, Italy

BISTECCA ALLA GRIGLIA (GF) £32.50

9 to 10 oz

Chargrilled matured ribeye steak – a hearty favourite from the Italian grill tradition.

Served with fries and a choice of House Fond Brun Peppercorn Sauce or garlic butter sauce.

*If you wish to enjoy roast potatoes or seasoned vegetables instead, please refer to our side orders (charged separately). **Inspired by the rustic charm of Tuscany, where fire-grilled meats and countryside simplicity create timeless comfort.***



Wine Pairing Suggestion: La Deliziosa Montepulciano d'Abruzzo – Abruzzo, Italy

FEGATO VENEZIANO CON PANCETTA (GF) ★ £26.99

Chef's Signature Dish

Venetian-style calf liver with crispy pancetta – prepared with shallot onions and our house bruno gravy, delicately reduced with Port wine and finished with a touch of tomato sauce.

Served with roast potatoes, tender broccoli spears and topped baby carrots.

Inspired by the noble tables of Venice, where sweet onions and rich wine reductions elevate humble ingredients into lagoon-born delicacies.



Wine Pairing Suggestion: Feudo Montoni Lagnusa Nero d'Avola – Sicily, Italy

MEAT & FISH

FEGATO CLASSICO ALLA GRIGLIA (GF) £25.95

Venetian-style calf liver – prepared with shallot onions and our house fondo bruno gravy, delicately reduced with Port wine and finished with a touch of tomato sauce. Served with roast potatoes, tender broccoli spears and topped baby carrots.



Wine Pairing Suggestion: Marchese di Borghese Salice Salentino Riserva – Puglia, Italy

COSTOLETTE D'AGNELLO AL ROSMARINO (GF) £28.99

Tender lamb cutlets in butter, white wine rosemary, touch of green sauce – **inspired by countryside cooking in Tuscany and Sardinia.** Served with roast potatoes, tender broccoli spears and topped baby carrots.



Wine Pairing Suggestion: Paolo Leo Passitivo Appassimento Primitivo Organic – Puglia, Italy

SALMONE AL FORNO CON SALSA RUSTICA (GF) £26.50

Oven-roasted fresh salmon fillet – a rustic and comforting dish **inspired by Sicilian traditions.** The salmon is oven-baked in extra virgin olive oil and finished with the Chef's rustic salsa made from extra virgin olive oil, garlic butter, roasted plum cherry tomatoes, garlic, and fresh herbs trio: basil, chives, parsley. Served with roast potatoes, tender broccoli spears, and topped baby carrots.



Wine Pairing Suggestion: Villa Borghetti Lugana DOC – Veneto, Italy

SALMONE ALLA FIORENTINA DEL PATRONO (GF) ★ £26.95

Chef's Signature Dish

Oven-roasted salmon fillet finished with a velvety white wine cream sauce of roasted red peppers, shallot onions and spinach. Served with roast potatoes, tender broccoli spears and baby carrots. **Inspired by the noble kitchens of Florence, where elegance meets tradition and delicate sauces embrace the richness of the land.**



Wine Pairing Suggestion: Doppio Passo Primitivo Rosato – Puglia, Italy

GAMBERONI AL FUOCO DI MARE (GF) £26.95

A fiery **Southern Italian inspiration** – the bold taste of the sea. King prawns sautéed with garlic, extra virgin olive oil, white wine, roast cherry tomatoes, parsley and a light tomato sauce with a chilly touch. Served with roast potatoes, tender broccoli spears and topped baby carrots.



Wine Pairing Suggestion: Brilla Prosecco DOC – Veneto, Italy



EXTRA SAUCES

(Available upon request – charged separately)

– Garlic butter sauce – **£2.00**

– Peppercorn sauce – **£3.00**

– Fondo bruno (pure reduction) – **£2.00**

– Fondo bruno reduced with Port wine – **£3.20**

POLLO – CHICKEN SPECIALTIES

Flavours from the Italian countryside – lovingly pan-roasted and topped with handcrafted sauces from our Chef Patron.



POLLO AL FUOCO DEL SUD (GF) £24.89

an-roasted chicken breast topped with a bold Southern Italian sauce of roast cherry plum tomatoes, red pepper, shallot onions, mixed porcini mushrooms & cup mushrooms, trio of fresh herbs: parsley, basil and chives, fresh chilli and white wine.

Served with roast potatoes, tender broccoli spears and topped baby carrots.

Inspired by the intense warmth of Southern Italy – Calabria & Basilicata.



Wine Pairing Suggestion: Colori d'Italia Merlot delle Venezie IGT – Veneto, Italy

POLLO – CHICKEN SPECIALTIES

POLLO AI FUNGHI PORTINI (GF) **£24.95**

Pan-roasted chicken breast with a creamy mushroom sauce, prepared with mixed porcini and cup mushrooms, white wine and fresh cream, finished with a tart of Parmigiano Reggiano.

Served with roast potatoes, tender broccoli spears and topped baby carrots.

Inspired by the earthy comfort of Northern Italy – Piemonte & Lombardy.



Wine Pairing Suggestion: Vesevo Beneventano Falanghina – Campania, Italy

POLLO ALLA FIORENTINA GF) **£24.65**

Pan-roasted chicken breast topped with roast cherry plum tomatoes, spinach, red pepper, shallot onions, white wine, Parmesan and cream.

A refined and comforting dish inspired by Floren.



Wine Pairing Suggestion: Tor del Colle Pecorino Terre di Chieti – Abruzzo, Italy

POLLO UMBRO AL TARTUFO NERO (GF) ★ **£29.50**

Chef's Signature Dish

*Pan-roasted chicken breast in a **luxurious Umbrian-style** truffle sauce made with Italian black truffle, white wine, fresh cream and a touch of sea salt.*

Finished with lightly toasted hazelnut slivers – the Chef's signature touch.

Served with roast potatoes, tender broccoli spears and topped baby carrots.



Wine Pairing Suggestion: Pipoli Aglianico del Vulture DOC – Basilicata, Italy

POLLO ALLA MILANESE (GF) **£22.50**

*Pan-fried breaded chicken escalope – a traditional **recipe from Lombardia**, golden and crispy.*

Served over classic spaghetti Napoli, finished with grated parmesan.

If preferred, the spaghetti Napoli can be replaced with fries or aglio e olio pasta.

Other pasta substitutions are available upon request and may incur an extra charge.



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC – Veneto, Italy

PASTAS

A journey through the flavours of Italy – where every sauce tells a story, every ingredient sings its region.



LINGUINE MAESTRALE DEL MARE (GF)



£25.95

Chef's Signature Dish

Maestrale is the name of a strong Mediterranean sea wind – fresh, bold and full of movement.

This dish captures that spirit in a symphony of seafood and flavour.

*Linguine pasta with New Zealand mussels, meat mussels, meat clams, baby clams, baby octopus, king prawns and tubes calamari – all cooked in a rich tomato sauce with white wine, garlic, fresh parsley, fresh basil, fresh chives and a touch of fresh chilli. **Inspired by Liguria, Sicily & Puglia.***



Wine Pairing Suggestion: Gavi di Gavi DOCG “Conte di Alari”

LINGUINE MARE DI CASA (GF)

£23.50

*Linguine pasta with king prawns, New Zealand mussels, and tuber squid rings in tomato sauce with white wine, garlic, fresh parsley, fresh basil, fresh chives and a touch of fresh chilli. **Inspired by Ligurian and Tuscan coasts – Liguria & Toscana.***



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC

PASTAS

FETTUCCINE DELLA LAGUNA SERENISSIMA (GF) £24.50

Fettuccine pasta with salmon and king prawns in tomato sauce with white wine, roasted plum tomatoes, fresh parsley, fresh basil, fresh chives and a touch of cream.

Inspired by the maritime spirit of Venice, the Serenissima Republic.



Wine Pairing Suggestion: Villa Borghetti Lugana DOC

FETTUCCINE DELLE ACQUE TRANQUILLE (GF) £23.50

*Fettuccine pasta with fresh salmon in tomato sauce with white wine, gently finished with roasted plum tomatoes, fresh parsley, fresh basil, fresh chives and a touch of cream. **Inspired by Lombardia & Trentino-Alto Adige – Northern Italian Lakes.***



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC

LINGUINE LAGUNA VENEZIANA £22.50

Clams sautéed in extra virgin olive oil with white wine, roasted plum tomatoes, garlic, fresh parsley, fresh basil, fresh chives and a touch of fresh chilli.

Inspired by Veneto – Venetian Lagoon.



Wine Pairing Suggestion: Vesevo, Beneventano Falanghina

TAGLIATELLE AL FUOCO DEL SUD (GF) £23.50

King prawns, garlic, extra virgin olive oil, white wine, fresh parsley, fresh basil, fresh chives, roasted plum tomatoes, tomato sauce, and a touch of fresh chilli.

Inspired by Southern Italy – Calabria and Basilicata.



Wine Pairing Suggestion: Doppio Passo Primitivo Rosato

TAGLIATELLE RIVIERA DI GAMBERI (GF) £22.55

Tagliatelle with prawns, garlic, extra virgin olive oil, white wine, roasted plum tomatoes, fresh parsley, and Parmesan cheese.

A coastal-inspired reinterpretation of the classic Aglio e Olio, enriched with prawns and roasted tomatoes — a delicate homage to the Ligurian Riviera.

Inspired by Ligurian coastal tradition.



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC

PASTAS

FETTUCCINE UMBRA AL TARTUFO NERO (V) (GF) ★ £22.50

Chef's Signature Dish

Fettuccine ribbons coated in extra virgin olive oil, garlic and fine black truffle, finished with Parmigiano Reggiano and a touch of wild trio of fresh herbs – chives, parsley and basil. A dish that whispers luxury — warm, silky, aromatic. **Inspired by Umbria**, this is the Chef's truffle reinterpretation of the traditional Aglio e Olio – a contemporary house recipe elevated with elegance.



Wine Pairing Suggestion: Montepulciano d'Abruzzo

FETTUCCINE UMBRA ALLA GRIGLIA(GF) ★ £31.90

Chef's Signature Dish

Fettuccine ribbons, coated in extra virgin olive oil, with a thin-sliced fillet steak, roast cherry plum tomatoes, red pepper, shallots onions, garlic, mushrooms and fresh trio of herbs: parsley, basil, chives. Deglazed with white wine, finished with Parmigiano Reggiano, fresh rocket and a touch of Handcrafted In-House Green Emotion sauce for a final flourish. **Inspired Umbria.**



Wine Pairing Suggestion: Crono Chianti DOCG Riserva

TAGLIATELLE AL TARTUFO DELL'UMBRIA (V) (GF) £29.90

Luxury vegetarian dish with tagliatelle pasta, coated in extra virgin olive oil, in a delicate black truffle cream sauce, enriched with Parmigiano Reggiano and a touch of butter. Finished with a drizzle of black truffle oil and thin shaving of seasonal truffles when available. **Inspired by Umbria .**



Wine Pairing Suggestion: Pas si Petit, Petit Chablis

BUCATINI ALL'AMATRICIANA TRADIZIONAL (GF) ★ £19.60

Chef's Signature Dish

Inspired by the original bucatini recipe **from Amatrice**, this dish is prepared in our kitchen with penne pasta for a smoother experience. Cooked with guanciale, shallot onions, fresh chilli, and a rich tomato sauce gently deglazed with white wine. Finished with grated Pecorino cheese and a trio of fresh herbs: parsley, basil, and chives. Once made without tomatoes, this Roman classic was transformed after the 18th century, when tomatoes arrived from the New World and forever changed the Italian table.



Wine Pairing Suggestion: Paolo Leo Passitivo Primitivo Organic

PASTAS

TAGLIATELLE ALLA BOLOGNESE (GF) £17.50

*Egg ribbon pasta, coated in extra virgin olive oil, with rich beef mince sauce, seasoned with garlic and a trio of fresh herbs – chives, parsley and basil. **Inspired by Emilia-Romagna.***



Wine Pairing Suggestion: Montepulciano d'Abruzzo

PENNE ALLA ROMANA PICCANTE (GF) £17.20

Spicy tomato sauce with white wine, fresh chilli, and a trio of fresh herbs: parsley, basil and chives.

*A bold and fiery dish inspired by the traditional Amatriciana, reimagined without guanciale to honour the flavours of Roman simplicity with a touch of heat. **Inspired by Lazio – Roman tradition.***



Wine Pairing Suggestion: Pipoli Aglianico del Vulture DOC

PENNE ALLA NICOLETTA (GF) ★ £19.60

Chef's Signature Dish

A heartfelt creation by the Chef Patron, dedicated to his beloved daughter, Nicole. What began as a simple request at home — penne pasta in a fiery tomato sauce with tender chicken — soon became a house favourite. After many requests, it earned its place on our menu, and has delighted guests ever since.

A personal reinterpretation of Penne all'Arrabbiata, blending the bold southern flavours of the original with the comfort of succulent chicken, white wine, and a trio of fresh herbs — parsley, basil, and chives.

Penne pasta with chicken breast in a vibrant tomato sauce, infused with garlic, white wine, fresh chilli, and roasted plum tomatoes.

A personal recipe born of love, now shared from our kitchen to your table.

Inspired by Campania & Southern Italy — with a personal touch.



Wine Pairing Suggestion: Paolo Leo Passitivo Primitivo Organic

PENNE DELL'ORTO MEDITERRANEO (V) (GF) ★ £18.50

Chef's Signature Dish

Penne with courgettes, aubergines, red pepper, shallot onions, followed by a savoury blend of mixed porcini and cup mushrooms, all gently cooked in a tomato sauce with a splash of white wines, coated in extra virgin olive oil. Infused with the fragrance of a trio of herbs: parsley, basil and chives. A vibrant earthy bowl celebrating the sun-kissed harvest of the Italian garden - rich, warm and irresistibly fresh.



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC

PASTAS

LINGUINE AL PESTO DI LIGURIA CON POLLO (GF) ★ £19.95

Chef's Signature Dish

Linguine pasta, coated with extra virgin olive oil, with succulent chicken breast, tossed in our handcrafted house-made pesto, roasted cherry plum tomatoes, and Parmigiano Reggiano. A contemporary reinterpretation of classic Genovese pesto — enriched by the Chef with tender chicken for added heartiness and depth. **Inspired by Liguria.**



Wine Pairing Suggestion: Gavi di Gavi DOCG "Conte di Alari"

LINGUINE AL PESTO CON BURRATA E PINOLI (GF) ★ £19.50

Chef's Signature Dish

Linguine delicately tossed in our handcrafted house-made pesto, finished with the creamy softness of burrata and the gentle crunch of lightly toasted pine nuts. A Chef Patron's creation inspired by the soul of traditional Genovese pesto — reimagined with creamy burrata for a richer, contemporary harmony. **Inspired by an ode to the Italian Riviera** — where the sea breeze meets the freshness of Mediterranean herbs in a dish that sings with noble simplicity and balance.



Wine Pairing Suggestion: Colori d'Italia Malvasia di Puglia IGT

SPAGHETTI ALLA CARBONARA DEL PATRONO (GF) £17.50

Spaghetti with guanciale, egg yolk, and Parmigiano Reggiano, gently folded into a velvety white wine cream sauce — a luxurious interpretation born at the crossroads of heritage and comfort.

Inspired by the roots of Rome's Trastevere, where Carbonara was first crafted in the mid-20th century, and elevated with a delicate nod to Italian-American kitchens, where cream became a tender whisper of indulgence.

A dish that bridges continents and generations — bold, nostalgic, and unmistakably ours. **Inspired by Lazio** — with a creamy nod to Italian-American tradition.



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC

TAGLIATELLE BLU AL CUORE DI POLLO (GF) ★ £21.95

Chef's Signature Dish

Tagliatelle ribbons gently coated in a rich Gorgonzola dolce cream sauce, delicately balanced with white wine.

Tender chicken breast pieces are lightly pan-seared, then folded into the sauce for a soft and savoury finish. Finished with lightly toasted walnut crumbs and Parmigiano Reggiano. **Inspired by Lombardy.**



Wine Pairing Suggestion: Villa Borghetti Lugana DOC

PASTAS AL FORNO

WARMING: rustic delights from the Italian oven
– where simplicity meets soul.

PENNE AL FORNO DELLA CAMPAGNA TOSCANA (GF) **£18.50**

Stone oven-baked penne with tender cuts of chicken breast, porcini and cup mushrooms, gently enveloped in a light tomato sauce. A rustic yet refined recipe, **inspired by the flavours of the Tuscan countryside** – where simplicity, warmth and tradition meet in harmony.



Wine Pairing Suggestion: Crono Chianti DOCG Riserva

PENNE ALLA VERSILIESE AL FORNO (GF) **£21.50**

Salmon and king prawns in a creamy white wine sauce with cherry plum tomatoes, fresh parsley and a touch of tomato sauce. **A tribute to Versilia's** sunlit shores – elegant, silky and full of coastal grace.



Wine Pairing Suggestion: Gavi di Gavi DOCG "Conte di Alari"

LASAGNA ALLA BOLOGNESE CLASSICA **£18.90**

Traditional layered lasagna with minced beef sauce, house-made béchamel and mozzarella — a golden-baked classic rich with heritage. This lasagna carries the Chef's secret touch – a subtle signature that makes every bite unforgettable. Finished at the table with a brush of our Handcrafted In-House Green Emulsion Sauce and a dusting of Parmigiano Reggiano. Served with a light side salad or a delicate portion of fries – the perfect balance of comfort and elegance. **Inspired by the culinary capital of Emilia-Romagna, in the heart of Bologna, where lasagna was born and tradition reigns supreme.**



Wine Pairing Suggestion: Montepulciano d'Abruzzo

MELANZANA ALLA PARMIGIANA (V) (GF) **£17.90**

Classic aubergine parmigiana, pan-fried in gluten-free flour, layered with basil, mozzarella, parmesan cheese and tomato sauce. A golden classic rich with love from Campania and Sicily. Served with a light side salad or a delicate portion of fries – the perfect balance of comfort and elegance. **Inspired by the sun-kissed kitchens of Naples and Palermo, where humble aubergines are transformed into beloved masterpieces of southern Italy.**



Wine Pairing Suggestion: Vesevo, Beneventano Falanghina

RISOTTI – SINFONIA DI RISO ALL'ITALIANA

A symphony of Arborio rice and soul – where
patience, depth and aroma dance in perfect
harmony.



RISOTTI

RISOTTO MAESTOSO DEL MARE (GF) ★ £26.95

Chef's Signature Dish

Arborio rice with seven seafood delicacies: New Zealand mussels, meat mussels, meat clams, baby clams, baby octopus, king prawns, and calamari – all cooked in a rich tomato sauce with white wine, garlic, roasted plum tomatoes, and a trio of fresh herbs: parsley, basil, and chives. ***Inspired by Campania and Sicily – a celebration of the Italian sea.***



Wine Pairing Suggestion: Gavi di Gavi DOCG “Conte di Alari” – Piemonte, Italy

RISOTTO MARE DI CASA (GF) £23.95

Arborio rice with king prawns, New Zealand mussels, and squid rings in tomato sauce with white wine, garlic, roasted plum tomatoes, and a trio of fresh herbs: parsley, basil, and chives.

Inspired by Ligurian and Tuscan coastlines.



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC – Veneto, Italy

RISOTTO AL FUOCO DEL SUD (GF) £23.95

Arborio rice with king prawns, garlic, extra virgin olive oil, white wine, tomato sauce, roasted plum tomatoes, shallot onion, and a trio of fresh herbs: parsley, basil and chives.

Finished with a touch of fresh chilli. A bold creation that captures the fiery spirit of Southern Italy – where sun, sea, and spice come together in a dance of warmth and intensity. ***Inspired by Calabria & Basilicata – the passionate South.***



Wine Pairing Suggestion: Vesevo, Beneventano Falanghina – Campania, Italy

RISOTTI

RISOTTO REALE DI POLLO E PORCINI (GF) ★ £20.50

Chef's Signature Dish

A regal creation crafted with Arborio rice, tender chicken breast, a refined selection of mixed porcini mushrooms and cap mushrooms. Enveloped in a delicate white wine and cream sauce, and finished with fine shavings of aged Parmigiano Reggiano.

Inspired by Toscana & Piemonte – Central and Northern Italy.



Wine Pairing Suggestion: Colori d'Italia Merlot delle Venezie IGT – Veneto, Italy

RISOTTO HORTA MEDITERRÂNEA (V) (GF) ★ £19.65

Chef's Signature Dish

Arborio rice in a fresh tomato sauce with mixed porcini mushrooms, cap mushrooms, shallot onion, roasted aubergine, courgette, red bell pepper, and a trio of fresh herbs: parsley, basil and chives.

A vegetarian creation by our Chef Patron – colourful, deep, and inspired by the Italian kitchen garden.

Inspired by Lazio & Puglia – where the earth sings.



Wine Pairing Suggestion: Tor del Colle Pecorino Terre di Chieti – Abruzzo, Italy

RISOTTO AL TARTUFO STELLATO (V) (GF) ★ £29.95

Chef's Signature Dish

A luxury at the table – An elegant vegetarian risotto, prepared with Arborio rice and enveloped in a delicate black truffle cream.

Finished with fresh sage and fine shavings of aged Parmigiano Reggiano.

A dish with an Italian soul and timeless elegance, elevated by the personal touch of our Chef Patron – where simplicity is transformed into art through noble ingredients and perfect harmony.

Inspired by Piemonte & Umbria – the noble lands of Italian truffles.



Wine Pairing Suggestion: Valpolicella Superiore Ripasso – Veneto, Italy

INSALATE / SALADS

The Charm of the Garden with an Italian Soul –
from the Trattoria Contemporanea di Marcio
Our salads are more than just leaves – they are
vibrant landscapes where colours, textures and
aromas move in harmony.

Each plate is a living composition that brings
together the freshness of the earth and the
flavour of the sea – a fusion of Mediterranean
ingredients, house-made dressings and fresh
proteins prepared with care using
the slow cook method.

Between the green of the leaves and the warmth
of the grill, a sensory experience is born –
turning simplicity into art.



INSALATE / SALADS

GAMBERI IN GIARDINO (GF) £22.20

Grilled king prawns with mixed salad leaves, crispy pancetta, organic cucumber, organic vine cherry plum tomatoes, and olives with extra virgin olive oil, drizzled with Handcrafted Graffiti Green Emulsion and balsamic dressing. A light and fragrant creation **inspired by the Ligurian coast**, where gardens meet the sea breeze.



Wine Pairing Suggestion: Villa Borghetti Lugana DOC – Veneto, Italy

FRESCHEZZA DI COLLINA AL CAPRINO (V) (GF) £19.50

Goat cheese with mixed leaves, organic vine cherry plum tomatoes, olives with extra virgin olive oil, roasted peppers, roasted aubergine, courgettes, , toasted walnuts, and Handcrafted Graffiti Green Emulsion. A rustic and noble salad born in the soft **hills of Piemonte**, where freshness and tradition are deeply rooted.



Wine Pairing Suggestion: Vesevo, Beneventano Falanghina – Campania, Italy

INSALATA DI POLLO ALLA CAMPAGNA (GF) £19.75

Grilled chicken breast strips with mixed cherry plum tomatoes, organic cucumber, with extra virgin olive oil, parmesan shavings and grated parmesan, topped with Handcrafted In-House Green Emotion Sauce and balsamic dressing. A countryside classic from the rolling **fields of Tuscany**, where simplicity meets warmth.



Wine Pairing Suggestion: Tor del Colle Pecorino Terre di Chieti – Abruzzo, Italy

TONNO SICILIANO IN INSALATA DI SOLE (GF)★ £22.99

Chef's Signature Dish

Grilled fresh tuna steak with mixed leaves, organic vine cherry plum tomato, olives, poached eggs, and organic cucumber, topped with Handcrafted In-House Green Emotion and balsamic dressing. **From the radiant kitchens of Sicilia**, where sunshine, sea and strong flavours come together in harmony.



Wine Pairing Suggestion: Pas si Petit, Petit Chablis – Burgundy, France

VERDE D'UOVA AL GIARDINO ROMANO (V) (GF) £19.35

Boiled eggs, avocado, mixed leaves, organic vine cherry plum tomato, olives, roasted peppers, roasted aubergine, zucchini, cherry tomatoes, toasted walnuts, and Handcrafted In-House Green Emotion. A generous and colourful salad. **Inspired by the Roman gardens and their timeless vitality.**



Wine Pairing Suggestion: San Giorgio Pinot Grigio DOC – Veneto, Italy

CONTORNI / SIDE DISHES

Simple Italian side dishes with authentic charm
– a tribute to the vibrant gardens and traditions
of the Mediterranean table.



BROCCOLETTI BIO AL BURRO D'AGLIO E PARMIGIANO (GF) £6.10

Tenderstem broccoli sautéed in extra virgin olive oil and garlic, finished with grated Parmigiano Reggiano and generous shavings of aged parmesan. Served with a wedge of Sicilian lemon.

From Emilia-Romagna – the home of Parmigiano Reggiano

ASPARAGI SALTATI AL BURRO D'AGLIO, £6.95
PARMIGIANO E BACON CROCCANTE (GF)

Fresh asparagus sautéed in extra virgin olive oil and garlic, finished with grated Parmigiano Reggiano and generous shavings of aged parmesan. Garnished with crispy smoked bacon bits and served with a wedge of Sicilian lemon.

From Emilia-Romagna – where asparagus meets the bold soul of cured meats and aged cheese

CONTORNI / SIDE DISHES

VEGETARIAN VERSION OF ASPARAGI SALTATI AVAILABLE WITHOUT BACON (GF) £6.50

Vegetarian version of our sautéed asparagus . Inspired by Sicilian simplicity with extra virgin olive oil, garlic and lemon.

VERDURE DI STAGIONE (V) £6.20

Topped baby carrots and tenderstem broccoli – gently steamed and drizzled with a touch of extra virgin olive oil.

Inspired by traditional vegetable sides from Lazio and Veneto.

INSALATA DI RUCOLA CON PARMIGIANO (V) £5.95

Rocket salad served with grated parmesan, parmesan shavings and a wedge of Sicilian lemon.

INSALATA DELLA CASA £5.95

A fresh and balanced house salad with a mix of green leaves, shallot onions, red peppers, organic cucumber, organic vine tomato, and cherry plum tomato.

Topped with Handcrafted In-House Green Emotion.

FUNGHI SALTATI ALL'AGLIO (V) £6.50

Sautéed mushrooms in garlic and extra virgin olive oil – rustic and aromatic.

Inspired by Tuscan countryside flavours.

PATATE ARROSTO £5.90

Oven-roasted potatoes prepared in rustic Italian style. Inspired by Umbrian countryside flavours.

PATATINE FRITTE £5.30

Classic French fries with a crisp golden finish.

For freshly baked bread, marinated olives, or our signature garlic galley bread, please refer to the “Breads & Boards” section of the menu.

FEEDBACK & CONNECTION

Your voice helps guide our way!

Here, every detail is carefully thought out – and our journey always follows the same direction: to serve better each new day.

If something is not as per your expectations, or if you would like to share a suggestion, compliment, or comment, we would be deeply grateful to hear from you.

Contact us: 

info@trattoriamarcciosdelicacies.com

Every message is read with attention, affection, and the sincere desire to improve our service.

We also kindly invite you to leave a review about your experience with us.

Your feedback strengthens our team – and helps others discover this space of flavour, soul, and hospitality.

At Trattoria Contemporânea di Márcio, each day is built with dedication – by the hands and hearts of our family.

Serving well is not just our mission, it's our way of thanking you for being here with us.



TRATTORIA
CONTEMPORANEA di
MARCIO