TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

UN VIAGGIO IN ITALIA

Christmas Day

FRIDAY 25 DECEMBER 2026

An Italian Christmas, celebrated the way Italians do, course after course, finished with a British touch of fine cheeses and Port. Every dish bears the signature of Chef Marcio.

£105	£70
PER ADULT	PER CHILD

Five courses

Begin with canapés and a welcome glass of Prosecco, and finish with premium Italian cheeses and a glass of Port.

The children's menu is four courses.
Prosecco, the cheese course and Port are for adults only.

LA CARTA DI NATALE

The Christmas menu

On Arrival

Chef's Festive Canapés

A selection of the Chef's festive canapés, served with a welcome glass of Prosecco.

To Start

please choose one

Gran Tagliere Caprese del Maestro V · GF

Inspired by Campania

The Chef's Caprese Trilogy — Classic, Prosciutto di Parma & Smoked Salmon, finished with extra virgin olive oil.

Tortellini in Brodo

Inspired by Emilia-Romagna

Hand-filled tortellini (pork, Prosciutto di Parma & Parmigiano) in a golden capon broth, served with a little house bread. The soul of an Italian Christmas.

Pollo Tonnato

Inspired by Piedmont

Thin slices of tender poached chicken under a silky tuna & caper sauce, served with a little toasted house bread.

Gamberoni all'Aglio e Vino Bianco

Inspired by the Amalfi Coast

King prawns pan-seared in garlic & white wine with a touch of chilli, served with warm rustic bread.

King Prawn & Avocado Cocktail GF

A modern favourite

Succulent king prawns and avocado in a delicate Marie Rose sauce, served with brown bread & butter.

Caponata Siciliana V · Vegan

Inspired by Sicily

Sweet-and-sour Sicilian aubergine with olives & pine nuts, served with toasted rustic bread.

Main Course

please choose one

Filetto Mignon al Barolo ★ GF
Inspired by Piedmont
Prime beef fillet in a rich Barolo sauce with porcini. Served with potato purée and asparagus. (Roast potatoes by pre-order.)

Halibut con Risotto di Granchio ★ GF
Inspired by Veneto
Pan-seared halibut set upon a delicate crab risotto, in a light Prosecco butter sauce.

Chicken Ballotine GF
Inspired by Tuscany
Chicken breast filled with chestnut, spinach & Prosciutto di Parma, in a Madeira sauce. Served with potato purée, broccoli and baby carrots. (Roast potatoes by pre-order.)

Conchiglioni al Tartufo V
Inspired by Puglia & Piedmont
Giant shells filled with ricotta, spinach & mushrooms in a truffle cream, finished with fresh white truffle (in season) & creamy burrata.

To Finish

please choose one

Pistachio Panna Cotta
Inspired by Piedmont & Sicily
Silky pistachio panna cotta with a festive red berry coulis.

Christmas Tiramisù
Inspired by Veneto
Chocolate & chestnut, layered with pieces of dark chocolate and made with vanilla.

Warm House Chocolate Cake ★
The Chef's signature creation
Baked in-house and served warm, with caramel sauce, chocolate ganache & toasted nuts.

Chocolate & Vanilla Crème Caramel
A silky chocolate & vanilla crème caramel, crowned with chocolate ganache & toasted nuts.

Banana & Nut Cake Vegan · Dairy-free
A moist banana cake with mixed nuts.

Formaggi

for adults only

A Selection of Four Premium Italian Cheeses

From across Italy

Four premium Italian cheeses, served with crackers and a glass of Port.

V vegetarian · GF gluten-free · Vegan

Food allergies or intolerances? Please speak to our team before you order. We can tell you which of the 14 main allergens are in each dish.

An optional 10% service charge is added to your bill.

Buon Natale e Benvenuti a Di Marcio.