TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

MENU DI CELEBRAZIONE
Celebration Group Menu

A curated 3-course menu for joyful gatherings and heartfelt toasts.

£42 per person

ANTIPASTI - STARTERS

Small plates with big stories – to awaken your palate and welcome the moment.

Zuppa di Giorno (V) (GF)
Soup of the Day (V) (GF)
Served with our handcrafted in-house rustic Italian bread. Each day's recipe reflects the inspiration of our chef. Inspired by the rustic kitchens of Umbria and the hills of Tuscany.

Gamberoni Dorati del Patrono (GF)
Golden-Fried King Prawns of the Patron (GF)
Chef's Signature Dish. Golden-fried king prawns, served with three handcrafted in-house sauces: Aglio Cremoso del Maestro (creamy garlic), Tartare ai Capperi del Maestro (capers tartare), and Passione di Peperoncino (chilli passion). Inspired by the seafood traditions of the Amalfi Coast, Sicily, Calabria, and Liguria.

Cozze alla Tarantina
Mussels Tarantina Style
New Zealand mussels and meat mussels in tomato sauce with white wine, garlic, roasted cherry plum tomatoes, and a trio of fresh herbs: basil, chives, and parsley. Served with our rustic handcrafted Italian bread. Inspired by the coastal kitchens of Puglia and Naples.

Bruschetta Romana (V)
Roman Bruschetta (V)
Chopped fresh organic vine tomato, fresh basil, garlic, and extra virgin olive oil, served on rustic Italian bread. Finished with balsamic glaze and handcrafted Green Emotion sauce. Inspired by the trattorie of Lazio, in the heart of Rome.

PIATTI PRINCIPALI – MAIN COURSES

Flavours of land and sea – each one a journey through Italy.

Tagliatelle Riviera di Gamberi
Tagliatelle with Prawns
Tagliatelle with prawns, garlic, white wine, roasted cherry plum tomatoes, and a trio of fresh herbs: basil, chives, and parsley. Inspired by the coastal beauty of Liguria.

Fettuccine delle Acque Tranquille
Fettuccine of the Tranquil Waters
Fettuccine with fresh salmon in tomato sauce, roasted cherry plum tomatoes, white wine, and a touch of cream. Finished with a trio of fresh herbs: basil, chives, and parsley. Inspired by the lakes of Northern Italy – Lombardia & Trentino-Alto Adige.

Risotto Reale di Pollo e Porcini (GF)
Royal Chicken and Porcini Risotto (GF)
Arborio rice with tender chicken breast, mixed porcini and cup mushrooms, white wine and cream, finished with aged Parmigiano Reggiano. Inspired by Toscana & Piemonte – Central and Northern Italy.

Bistecca alla Griglia (GF)
Grilled Ribeye Steak (GF)
9 to 10 oz chargrilled matured ribeye steak – a hearty classic from the Italian grill tradition. Served with fries and a choice of house peppercorn sauce or garlic butter. Inspired by the rustic charm of Tuscany.
This dish carries a £5.00 supplement due to premium ingredients.

DOLCI – DESSERTS

A closing note – sweet, warm or refreshing – for those who savour the finale.

Tiramisù della Casa
Homemade Tiramisù
A timeless Italian dessert layered with coffee-soaked savoiardi, velvety mascarpone cream, and a dusting of cocoa. A beloved classic from Veneto – elegant, rich, and comforting.

Torta al Cioccolato Caldo con Salsa Bollente
Warm Chocolate Cake with Hot Sauce
Warm chocolate cake served with a luscious hot sauce – rich, intense, and indulgent. A passionate tribute to the soulful kitchens of Emilia-Romagna.

Gelato Artigianale Italiano
Artisanal Italian Gelato
Please ask for today's selection of artisanal Italian gelato – refreshing, smooth, and crafted with care. Inspired by summer strolls through the gelaterie of Florence and Palermo.
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If you find yourself too full for dessert, you may swap it for one of the following:
Teas: English Breakfast · Herbal Infusions
Coffees: Cappuccino · Latte · Espresso · Flat White · Cortado · Affogato
Hot Chocolate – Marimba: Rich and velvety, made from pure melted chocolate – never powder.
Liqueur Coffees:
– Baileys Coffee
– Amaretto Coffee
– Limoncello Coffee
– Slane Irish Whiskey Coffee
– Vecchia Romagna Brandy Coffee

Please be aware, a 10% service charge will be added at the end of the bill.