TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

New Year's Eve

CHEF MARCIO'S SIGNATURE MENU

Un Viaggio in Italia

Welcome to 2027 the Italian way, course after course, finished with a British touch of fine cheeses and Port.

THURSDAY 31 DECEMBER 2026

WELCOME FROM 6:30PM · DINNER FROM 7:00PM

£110

PER PERSON

Five courses

Welcome

A glass of Prosecco with the chef's canapés, accompanied by our house-made breads, olives and extra virgin olive oil.

All dishes are by pre-order, with selections confirmed in advance.
Please tell us of any allergies or dietary needs when making your reservation.
Drinks are charged separately.
An optional 10% service charge is added to your bill.

To Start

please choose one

Portobello al Caprino e Balsamico
Roasted portobello mushroom filled with goat's cheese and Italian herbs, finished with aged balsamic.

Guazzetto di Mare al Vermentino
Prawns, calamari and mussels in a tomato, garlic and Vermentino broth with extra virgin olive oil, a touch of chilli and parsley, served with toasted rustic Italian bread.

Bresaola con Pera Arrosto e Parmigiano
Thinly sliced bresaola with roasted pear, rocket, Parmigiano Reggiano shavings and aged balsamic.

Crostino Rustico con Pollo al Marsala
Toasted rustic Italian bread topped with tender chicken, caramelised shallots, Marsala reduction and Parmigiano Reggiano, finished with micro herbs.

Vellutata di Sedano Rapa e Mela
Silky celeriac and apple velouté, finished with toasted hazelnuts and extra virgin olive oil.

Main Course

please choose one

Branzino al Prosecco e Caviale
Crispy-skinned sea bass with a delicate Prosecco sauce and caviar, served with a silky potato and cauliflower purée.

Filetto di Manzo all'Amarone
Prime beef fillet with a rich Amarone jus, crispy Parmigiano polenta and asparagus.

Pollo Ripieno al Mascarpone e Tartufo
Chicken breast filled with mascarpone and truffle, served with a light chicken jus, rosemary and garlic roasted baby potatoes, and tenderstem broccoli.

Risotto di Zucca, Burrata e Tartufo
Roasted squash risotto with creamy burrata and truffle, accompanied by a separate salad of rocket, Parmigiano Reggiano and pomegranate with a light dressing.

Stinco d'Agnello Brasato al Vino Rosso
Slow-braised lamb shank with a rich red wine jus, served with roast potatoes, roasted baby carrots and broccoli.

To Finish

please choose one

Panna Cotta ai Frutti di Bosco e Crema alla Vaniglia

Classic Italian panna cotta with vanilla custard, forest berries and a delicate berry coulis.

Torta al Cioccolato con Ganache Bianca e Fragole Tartufate

Rich chocolate cake with white chocolate ganache, finished with chocolate-truffled strawberries.

Tiramisù ai Due Cioccolati, Champagne e Nocciole

Champagne-soaked savoiardi layered with mascarpone, our house-made white chocolate cream and dark chocolate ganache, finished with toasted hazelnuts, chocolate shavings and fresh raspberries.

Formaggi

Selezione di Quattro Formaggi Italiani

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

Too full for dessert? You are welcome to swap your dessert for a coffee of your choice, including espresso or cappuccino, or a liqueur or digestivo.

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.

Buon Anno.