TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

MENU DI CELEBRAZIONE
Celebration Group Menu

A celebration of friendship, flavour and soul – where Italian elegance meets heartfelt moments.

£59 per person

This menu is valid for groups of more than 10 people.

ANTIPASTI - STARTERS

A gentle invitation to begin... Where each starter is a prelude to pleasure, and every flavour a whisper of Italy.

CROSTINI AI FUNGHI CON TARTUFO NERO (V)
Crostini with mushrooms and black truffle (V)
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.

COZZE ALLA TARANTINA
Mussels Taranto-style
New Zealand mussels and meat mussels in tomato sauce with white wine, garlic, extra virgin olive oil, roasted plum tomatoes, a touch of fresh chilli, and a trio of fresh herbs: chives, parsley and basil. Served with our Handcrafted In-House Rustic Italian Bread. Gluten-free bread available on request. Traditional in Puglia – Neapolitan-style with coastal influence.

INSALATA TRICOLORE (V) (GF)
Tricolour salad (V) (GF)
Buffalo mozzarella, organic vine tomatoes and avocado, finished with Handcrafted In-House Green Emotion Sauce, extra virgin olive oil, and fresh rocket leaves. A modern Italian creation – a tribute to the colours of the Italian flag.

FRIED MIXED SEAFOOD PLATTER (GF)
Deep-fried calamari, New Zealand mussels, tubes squid, baby octopus, king prawns, bianchetti and red salmon cubes. Served with three handcrafted in-house sauces. Region: Coastal Southern Italy.

PIATTI PRINCIPALI – MAIN COURSES

The heart of the journey. A dance between land and sea, tradition and elegance – plated with soul.

FILETTO REALE AL RISOTTO DI MARE (GF)
Royal fillet with seafood risotto (GF)
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.
Supplement £5.00

BISTECCA ALLA GRIGLIA (GF)
Grilled ribeye steak (GF)
Chargrilled matured ribeye steak – a hearty favourite from the Italian grill tradition. Served with fries and your choice of sauce. Inspired by Tuscany.

COSTOLETTE D'AGNELLO AL ROSMARINO (GF)
Lamb cutlets with rosemary (GF)
Tender lamb cutlets in butter, white wine, rosemary, and our house fondo bruno. Inspired by countryside Tuscany and Sardinia.

SALMONE AL FORNO CON SALSA RUSTICA (GF)
Oven-baked salmon with rustic sauce (GF)
Oven-roasted fresh salmon fillet finished with the Chef's rustic salsa. Inspired by Sicilian traditions.

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FETTUCCINE UMBRA ALLA GRIGLIA
Umbrian fettuccine with grilled steak
Fettuccine ribbons with thin-sliced fillet steak, roasted cherry plum tomatoes, red pepper, shallots, black truffle, porcini and cup mushrooms. Finished with Parmigiano Reggiano and Green Emotion sauce. Inspired by Umbria.

LINGUINE MAESTRALE DEL MARE
Seaside mistral linguine
Linguine with New Zealand mussels, meat mussels, meat clams, baby clams, baby octopus, king prawns and calamari in rich tomato sauce with white wine, garlic and a trio of fresh herbs: basil, chives and parsley. Inspired by Liguria, Sicily & Puglia.

DOLCI – DESSERTS

Every ending should feel like a new beginning. Sweet moments, slow sips, and a final note of joy.

TIRAMISÙ CLASSICO
Classic tiramisù
Homemade Italian classic made with mascarpone, espresso-soaked sponge and cocoa powder – rich, creamy and timeless.

BOLO DE CHOCOLATE COM SALSA QUENTE DE CHOCOLATE
Chocolate cake with hot chocolate sauce
A slice of decadent chocolate cake, served warm with a velvety hot chocolate sauce poured over at the table.

PANNA COTTA AL FRUTTO DELLA PASSIONE
Panna cotta with passion fruit
Silky Italian panna cotta finished with a tropical passion fruit coulis.

GELATO ARTIGIANALE – SORVETE
Artisanal ice cream – sorbet
Choose from the following flavours: Pistachio · Chocolate · Strawberry · Vanilla · Lemon · Mint.

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.