TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

Wine & Cheese Evening

TUESDAY 17TH NOVEMBER, 7PM

With gentle live jazz in the background

The Wines

Le Marchesine Franciacorta Blanc de Noir
Sparkling, Lombardy

Outis Etna Bianco
White, Sicily

Sturm Chardonnay Andritz
White, Friuli

Monte del Fra Bardolino Chiaretto
Rosé, Veneto

Foravia Langhe Nebbiolo
Red, Piedmont

Mai Dire Mai Amarone della Valpolicella
Red, Veneto

Rocca Sveva Recioto di Soave
Dessert wine, Veneto

Cantina di Negrar Recioto della Valpolicella
Dessert wine, Veneto

The Cheeses

Parmigiano Reggiano
Aged 30 months

Occelli al Barolo
Aged with Barolo

Occelli with Fruit and Grappa
Aged with fruit and grappa

Occelli with Malt and Whisky
Aged with barley malt and whisky

Truffle Cheese
Rich and aromatic

The Italian Table

Bruschetta

Caprese

Prosciutto e Melone

Prawn Cocktail
With mango and rosé sauce

Grilled Vegetables

Marinated Olives

Focaccia and Ciabatta
Baked in-house by our chef

Dolci

To finish, with our two dessert wines

Gorgonzola Dolce
With truffle honey

Pistachio Truffle
Creamy milk and pistachio sweet

£89

PER PERSON

Last few places remaining · Limited to 20 guests

Please let our team know of any allergies or dietary requirements.

www.marciositalianrestaurant.co.uk · 01234 351118