

À LA CARTE

ANTIPASTI · PRIMI · SECONDI · PESCE · CARNE



TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

*A journey through the regions of Italy —
every dish a story, every table a celebration.
Buon appetito.*

Information

a few notes before we begin

The Italian Way — Our Honest Kitchen

Extra virgin olive oil and wine are the very soul of true Italian cooking — and of ours. Almost everything we serve, from our pastas and risotti to our sauces and even our vegetables, is prepared and finished with fine **extra virgin olive oil**, and built upon **wine** — some everyday, some renowned — exactly as Italian tradition demands. What you see is not greasiness; it is authenticity. Ours is **honest food**: we never blend or cut our oil — only pure extra virgin olive oil touches your dish. Ordinary oil we keep for frying alone.

Whether this is your first visit or a welcome return, we are truly glad to share our table with you. This is not simply a menu — it is a journey through the regions of Italy, where every dish carries its own story, inspiration and identity.

THE MEASURE OF OUR CARE

At Trattoria Contemporanea di Marcio, portions are thoughtfully composed — elegant, never excessive. Every dish is made with fresh ingredients, prepared to order and finished by hand with care. If you have any questions about a dish, our team is always happy to help.

OUR TABLE

Each table is dressed with pieces chosen to elevate your experience. These items belong to the restaurant and are counted at the end of every service. We kindly ask that they remain here. Should any piece leave with a guest, we will be in touch to arrange its return or replacement. Thank you for your understanding.

A FRESH KITCHEN — AND YOUR PATIENCE

Ours is, quite simply, a different path. There are wonderful restaurants in our area — and we are proud to be among them — but our direction is our own: a kitchen that cooks to order, from scratch, in the time each dish deserves. On busier occasions, your meal may take a little longer. It is not a delay — it is the natural time of fresh food, prepared with care and responsibility. And it is always worth the wait.

PRE-ORDER

To help our kitchen prepare with greater care, you are welcome to pre-order your meal on the day of your reservation — simply send your choices via WhatsApp ahead of your arrival. **Pre-order is required for groups of 6 or more guests.**

GLUTEN FREE

All our house sauces and pasta sauces are gluten free. Our standard pasta is not gluten free, though gluten-free rigatoni is available for any pasta dish on request. Where a dish is served with bread, gluten-free bread is available on request — simply ask when ordering. Our house breads and bread boards are baked fresh in our kitchen and are not available gluten-free. Chicken or Veal Milanese can be prepared gluten free by pre-order. Please note: Lasagne is not gluten free; Parmigiana is gluten free; Whitebait is not gluten free.

PAYMENT

We are pleased to accept both card and cash. A 10% service charge will be added to your bill.

WELCOME TO

Trattoria Contemporanea di Márcio

An Italian Trattoria with a Brazilian Soul

It all began in the quiet of the kitchen, among unwashed pots and aromas that stirred dreams. In 1989, still a young man, **Chef Márcio de Paula** took his first steps into the culinary world by washing dishes in an Italian restaurant. As the water ran, so did his curiosity grow.

Little by little, he learned to hear the rhythm of a sauce, to recognise the perfect point of a risotto, and to understand that cooking is not just technique — it is presence, respect, and memory.

Born in Brazil and raised with simplicity and hard work, he discovered in Italian cuisine his greatest passion and his most enduring school. Over the years, he refined his skills working in Italian kitchens across the world.

Through this journey, he developed his technique and began crafting recipes with care, sensitivity, and deep respect for tradition — a legacy he already carried as a representative of the third generation.

Each detail is lovingly considered — reflecting the elegance we wish to offer to every guest who walks through our door.

Because here, every dish tells a story.

Every table holds an emotion.

And every guest becomes a special part of our home.



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT
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The Art of Pairing

breaking a few old rules



TRATTORIA CONTEMPORANEA DI MARCIO

The Art of Pairing

*There is an old rule that white wine belongs with starters and fish, and red only with meat. It is a useful guide — but at our table we like, gently, to set it aside. A great pairing is not about colour; it is about **balance** — matching the weight, intensity and character of a dish to the wine beside it. And more often than not, it is the **sauce and the seasoning** that lead, not simply the protein.*

WHEN TRUFFLE IS ON THE PLATE

Truffle is earthy, perfumed and deeply savoury, and it bridges both worlds with ease. Our **Crostini ai Funghi con Tartufo Nero** to begin, our **Tagliatelle al Tartufo dell'Umbria**, our **Filetto Mignon al Tartufo Nero** — even our **Branzino al Tartufo Nero**, a fish that happily welcomes a light, elegant red such as Pinot Noir or Etna Rosso, every bit as much as a rich Gavi or Chardonnay. The umami of the truffle softens the wine and lets its aromas sing.

BUILT UPON WINE

Some dishes are not merely served with wine — they are built upon it. Our **Stinco di Agnello al Barolo** is slow-braised in Barolo, the King of Italian wines; our reductions are drawn from Madeira, Marsala and Port; our seafood is finished with Gavi DOCG. And though a chicken is light, our **Pollo al Madeira con Funghi** and **Pollo ai Funghi Porcini** find a beautiful partner in a soft red. These are among our most treasured creations — where a renowned wine, given hours of patience, becomes the very soul of the plate. For dishes such as these, a fine wine is essential: it is what brings the flavour to its full, glorious height.

SAFFRON, BUBBLES & THE RULE-BREAKERS

Golden, aromatic dishes such as our **Gamberoni al Zaffron e Peperoncino** and **Cozze Oro del Maestro** call for a fuller white — a Falanghina or a Gavi — or, for the curious, a chilled rosato. And never underestimate bubbles. A glass of Prosecco — or a bottle of Champagne to mark the moment — cuts cleanly through the golden crunch of our **Fritto Misto** and **Gamberoni Dorati**. But more than a pairing, sparkling wine is a celebration in itself: the perfect way to begin, and so versatile it accompanies any dish you choose. As sommeliers like to say — when in doubt, choose Champagne.

WHEN THE CLASSICS HOLD

Some rules are simply right: our **Bistecca alla Griglia** and **Stinco di Agnello al Barolo** were born for a bold red, just as our fresh seafood antipasti love a crisp, cold white.

WHY DOES IT WORK?

It is, in truth, a quiet conversation between chemistry and craft. A red wine's warmth and grip come from its tannins — drawn from grape skins and from time maturing in oak — and tannin has a natural affinity for protein and fat: it softens against a good piece of meat and finds harmony in earthy, slow-cooked, savoury flavours. Acidity, meanwhile, is the great refresher; it cuts cleanly through cream, butter and richness, lifting the palate between each mouthful. Then there is umami — that deep, savoury note found in truffle, wild mushrooms, aged cheese and our slow reductions — which lends a wine extra body and length. And the fortified wines we cook with — Madeira, Marsala and Port — are matured with gentle warmth and air until they turn nutty, toasted and almost caramelised; that same concentrated depth is precisely what makes their sauces sing beside a glass of the same character. Good pairing, in the end, is simply balance: a wine and a dish that meet as equals, each making the other a little more beautiful.

So be curious. Ask us — and let us pour you something you might never have chosen. It may just become your favourite.



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BORN IN OUR KITCHEN

Sauces with Soul

all sauces prepared in our kitchen with fresh ingredients

CHEF'S SIGNATURE SAUCES

Verde del Maestro

Our signature pesto, born in our kitchen — fresh basil, spinach, pine nuts, Pecorino and extra virgin olive oil.
CONTAINS: NUTS (PINE NUTS), DAIRY (PECORINO)

Aglio Cremoso del Maestro

A creamy garlic sauce of fresh cream, garlic and extra virgin olive oil. Born in our kitchen.
CONTAINS: DAIRY

Peperoncino Sauce GF VG

A fiery sauce of roasted baby plum tomatoes, fresh chilli and extra virgin olive oil. Born in our kitchen.

Tartare ai Capperi del Maestro GF

A zesty tartare of capers, fresh herbs and extra virgin olive oil. Born in our kitchen.

Salsa al Limone e Salvia del Maestro GF

A bright sauce of fresh lemon, sage and extra virgin olive oil. Born in our kitchen.

DEMI-GLACE & WINE REDUCTIONS

Demi-glance della Casa GF

Our Demi-glance — a rich French reduction, slow-cooked in our kitchen for 8 to 9 hours. The soul of every meat sauce we make.

Peppercorn Sauce GF

Our Demi-glance, slowly reduced with cracked black pepper — rich and bold. Born in our kitchen.

Madeira Sauce GF

Our Demi-glance, slowly reduced with Madeira wine and mushrooms — deep and aromatic. The sauce that crowns our Pollo al Madeira. Born in our kitchen.

Port Wine Reduction GF

Our Demi-glance, slowly reduced with aged Port wine — silky and elegant. Born in our kitchen.

Marsala Sauce GF

Our Demi-glance, slowly reduced with Marsala DOC from western Sicily. Born in our kitchen.

Barolo Sauce GF

Our Demi-glance, slowly reduced with Barolo — the King of Italian wines, from the hills of Piemonte. Born in our kitchen.



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DISHERS TO SHARE AT THE TABLE

To Share

Dishes to share at the table

Gran Tagliere della Vigna del Maestro GF — The Vineyard Selection · Fine Italian Cheeses & Cured Meats

★ CHEF'S SIGNATURE

FOR 2	FOR 3	FOR 4
£38.99	£56.99	£72.99

A refined selection of four premium Italian cheeses and four Italian cured meats, beautifully presented with fresh grapes and our truffle honey, born in our kitchen. Our cheeses are carefully selected — including Formaggio al Tartufo, Formaggio al Pistacchio, Robiola, Pecorino Stagionato, Pecorino allo Zafferano, Formaggio al Pepe, Caprino Grigliato, Gorgonzola aged in Parmigiano Reggiano and Whisky & Barley Cheese. Our selection varies with the seasons and the finest available. Inspired by the vineyard feasts of Tuscany and the rustic antipasti of Umbria.

ALLERGENS: DAIRY, MAY CONTAIN NUTS

WINE PAIRING RED • Valpolicella Ripasso WHITE Lugana

Gran Frittura di Mare del Maestro GF — Golden Fritto Misto of the Sea

Six Treasures of the Sea

FOR 2	FOR 3	FOR 4
£32.99	£46.99	£58.99

A golden celebration of the sea — deep-fried calamari, New Zealand mussels, baby octopus, king prawns, crispy whitebait and diced salmon, served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino. Served with lemon. Inspired by the coastal traditions of southern Italy.

WINE PAIRING WHITE • Falanghina • Pinot Grigio

Gamberoni Dorati del Patrono GF — Crisp Golden King Prawns

★ CHEF'S SIGNATURE

FOR 2	FOR 3	FOR 4
£28.99	£40.99	£52.99

Golden deep-fried king prawns in a light gluten-free coating — crispy, generous and full of flavour. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino. Inspired by the Amalfi Coast, Campania.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina · Lugana



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DISHERS TO SHARE AT THE TABLE

To Share

Dishes to share at the table (continued)

Gran Tagliere Caprese del Maestro GF — The Caprese Trilogy · Mozzarella, Prosciutto di Parma & Smoked Salmon

★ CHEF'S SIGNATURE

FOR 2	FOR 3	FOR 4
£28.99	£39.99	£49.99

A celebration of Italy on a board. Inspired by the island of Capri, birthplace of the legendary Insalata Caprese, our Chef Patron reimagines this eternal classic as a sharing experience — three expressions of the same Italian soul: the purity of buffalo mozzarella with fresh tomatoes and basil, the elegance of Prosciutto di Parma, and the refinement of smoked salmon. Finished with fresh herbs, extra virgin olive oil and a drizzle of Verde del Maestro.

ALLERGENS: DAIRY, FISH, NUTS (PESTO)

WINE PAIRING WHITE • Pinot Grigio RED • Salice Salentino

Salmone Dorato del Maestro GF — Crisp Golden Salmon

★ CHEF'S SIGNATURE

FOR 2	FOR 3	FOR 4
£28.79	£40.79	£52.79

Golden deep-fried fresh salmon cubes in a light gluten-free coating — crispy on the outside, tender within. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino. Inspired by the Italian art of fritto, reimagined with the finest salmon.

ALLERGENS: FISH

WINE PAIRING WHITE • Falanghina · Gavi di Gavi

Pollo Dorato alla Toscana del Maestro GF — Tuscan Golden Chicken

★ CHEF'S SIGNATURE

FOR 2	FOR 3	FOR 4
£26.79	£38.79	£50.79

Golden deep-fried chicken breast in a light gluten-free coating, inspired by the historic Pollo Fritto alla Toscana — a beloved tradition of Florentine festive tables. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino.

WINE PAIRING WHITE • Sauvignon · Falanghina



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STARTERS

Antipasti

to begin

Gluten-free guests — dishes marked GF are gluten-free, and gluten-free bread is available on request. Just ask when ordering.

Fritto Misto del Maestro GF — Golden Fritto Misto of the Sea £17.80

An individual golden fritto misto — deep-fried calamari, mussels, squid, baby octopus, king prawns and crispy whitebait, served with our three sauces born in our kitchen and lemon. Inspired by the coastal traditions of southern Italy.

ALLERGENS: CRUSTACEANS, MOLLUSCS, FISH

WINE PAIRING WHITE • Falanghina • Pinot Grigio

Gamberoni Dorati del Patrono GF — Crisp Golden King Prawns £14.99

★ CHEF'S SIGNATURE

Our Chef Patron's most treasured creation — golden deep-fried king prawns, crispy and full of flavour. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino. Inspired by the seafood traditions of the Amalfi Coast, Sicily, Calabria and Liguria.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Lugana

Gamberoni al Zafferano e Peperoncino di Calabria GF — King Prawns with Saffron & Calabrian Chilli £18.99

✦ Zafferano — exotic · aphrodisiac · treasured since antiquity

★ CHEF'S SIGNATURE

King prawns in a golden saffron sauce with roasted baby plum tomatoes, the fire of Peperoncino di Calabria and a trio of fresh herbs — chives, parsley and basil. Inspired by medieval Sicily, when Arab traders brought to southern Italy the rarest and most exotic treasure in the world — zafferano, harvested by hand, thread by thread.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Lugana

Gamberoni al Forno Piccante GF — Spicy King Prawns in White Wine & Tomato £13.95

King prawns sautéed in white wine with roasted baby plum tomatoes, garlic, a touch of fresh chilli and a trio of fresh herbs — chives, parsley and basil — in a light tomato sauce. Served with rustic Italian bread. Inspired by the sun-drenched coastlines of Calabria and Sicily.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Sauvignon

Cozze Oro del Maestro GF — Mussels in a Saffron Cream Sauce £17.99

✦ Zafferano — exotic · aphrodisiac · treasured since antiquity

★ CHEF'S SIGNATURE

Fresh mussels in a Grillo di Sicilia, cream and saffron sauce with shallot onions, fresh dill (or dragoncello, subject to availability) and parsley. Inspired by medieval Sicily, when Arab traders brought saffron to southern Italy — the world's most exotic and aphrodisiac treasure. Served with rustic Italian bread born in our kitchen.

ALLERGENS: DAIRY, MOLLUSCS

WINE PAIRING WHITE • Falanghina • Sauvignon

Cozze alla Tarantina GF — Mussels in Spicy Tomato & White Wine £13.50

New Zealand and meat mussels in a rich tomato sauce with white wine, extra virgin olive oil, a touch of fresh chilli, roasted baby plum tomatoes and a trio of fresh herbs. Served with rustic Italian bread. Inspired by the bold coastal flavours of Puglia.

ALLERGENS: MOLLUSCS

WINE PAIRING WHITE • Falanghina • Pinot Grigio

Cozze alla Crema GF — Mussels in a White Wine & Cream Sauce £15.50

★ CHEF'S SIGNATURE

Fresh mussels cooked in a fine Gavi di Gavi with a touch of cream, crowned with Parmigiano Reggiano and gratinated until golden. A contemporary creation of our Chef Patron — born in our kitchen.

ALLERGENS: DAIRY, MOLLUSCS

WINE PAIRING WHITE • Falanghina • Pinot Grigio



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STARTERS

Antipasti

continued

Capesante alla Vernaccia GF — Seared King Scallops in Vernaccia Butter £19.99

★ CHEF'S SIGNATURE

Three hand-dived king scallops, seared to golden perfection, in a refined sauce of butter, Vernaccia di San Gimignano DOCG — Italy's most ancient documented white wine, first recorded in 1282 — shallots, mascarpone and fresh herbs, finished with a delicate drizzle of truffle oil.

ALLERGENS: MOLLUSCS, DAIRY

WINE PAIRING WHITE • Petit Chablis · Gavi di Gavi

Salmone Dorato del Maestro GF — Crisp Golden Salmon Bites £14.79

★ CHEF'S SIGNATURE

Golden deep-fried fresh salmon cubes in a light gluten-free coating — crispy on the outside, tender within. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino.

ALLERGENS: FISH

WINE PAIRING WHITE • Falanghina · Gavi di Gavi

Calamari Dorati GF — Crisp Golden Calamari Rings £12.99

Golden deep-fried calamari rings, served with one sauce born in our kitchen: Aglio Cremoso del Maestro. A beloved classic from the coastlines of Campania.

ALLERGENS: MOLLUSCS

WINE PAIRING WHITE • Falanghina · Sauvignon

Bianchetti Croccanti GF — Crisp Golden Whitebait with Our Sauces £8.99

Crispy whitebait, served with one sauce born in our kitchen: Aglio Cremoso del Maestro. A timeless coastal classic rooted in the fishing traditions of Liguria and southern Italy.

ALLERGENS: FISH

WINE PAIRING WHITE • Falanghina · Petit Chablis

Pollo Dorato alla Toscana del Maestro GF — Tuscan Crisp Golden Chicken Breast £13.99

★ CHEF'S SIGNATURE

Golden deep-fried chicken breast in a light gluten-free coating — inspired by the historic Pollo Fritto alla Toscana, a beloved tradition of Florentine festive tables. Served with two sauces born in our kitchen: Aglio Cremoso del Maestro and Passione di Peperoncino.

WINE PAIRING WHITE • Sauvignon · Falanghina

Bruschetta di Mare del Maestro — Seafood Bruschetta on Focaccia £15.99

★ CHEF'S SIGNATURE

Inspired by the coastlines of Liguria. A fresh selection of seafood served over green salad on our artisan focaccia, born in our kitchen, finished with extra virgin olive oil, fresh lemon and a few drops of Colatura di Alici di Cetara — the liquid gold of the Campanian coast, cured in oak barrels following an ancient Italian tradition.

ALLERGENS: MOLLUSCS, CRUSTACEANS, FISH, GLUTEN

WINE PAIRING WHITE • Falanghina · Petit Chablis

Bruschetta Romana V GF — Tomato & Basil Bruschetta £9.99

Freshly chopped vine tomatoes, basil, garlic and extra virgin olive oil, served on rustic Italian bread, finished with balsamic glaze and Verde del Maestro, crowned with fresh rocket leaves. Inspired by the vibrant trattorie of Rome.

ALLERGENS: NUTS (PESTO)

WINE PAIRING WHITE • Falanghina · Pinot Grigio



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STARTERS

Antipasti

continued

Crostini ai Funghi con Tartufo Nero V GF — Sautéed Mushroom Crostini with Black Truffle £15.99

Pan-fried baby button mushrooms, deglazed in white wine, served on warm toasted rustic Italian bread. Finished with a touch of mascarpone, truffle oil and delicate truffle shavings. Inspired by the ancient forests of Piemonte and the truffle-rich valleys of Umbria.

ALLERGENS: DAIRY

WINE PAIRING RED • Pinot Noir • Barolo Neirano

Funghi Fritti con Salsa dello Chef V GF — Crisp Golden Button Mushrooms with Our Sauces £9.95

Crispy deep-fried baby button mushrooms, served with one sauce born in our kitchen: Aglio Cremoso del Maestro. A modern and elegant interpretation inspired by the rich flavours of Lombardia and Piemonte.

WINE PAIRING WHITE • Sauvignon • Pinot Grigio

Insalata Caprese e Prosciutto GF — Caprese with Prosciutto di Parma £12.99

Buffalo mozzarella, fresh vine tomatoes and Prosciutto di Parma, drizzled with extra virgin olive oil and balsamic glaze, finished with Verde del Maestro and fresh rocket leaves. Inspired by the summer tables of Sorrento, Campania.

ALLERGENS: DAIRY, NUTS (PESTO)

WINE PAIRING WHITE • Pinot Grigio RED • Salice Salentino

Insalata Caprese e Salmone Affumicato GF — Caprese with Smoked Salmon £14.99

Buffalo mozzarella, fresh vine tomatoes and smoked salmon, drizzled with extra virgin olive oil and balsamic glaze, finished with fresh rocket leaves. Inspired by the summer tables of Sorrento, Campania.

ALLERGENS: DAIRY, FISH

WINE PAIRING WHITE • Pinot Grigio ROSÉ • 11 Minute Rosé

Insalata Caprese V GF — Buffalo Mozzarella & Vine Tomato Caprese £10.90

Buffalo mozzarella and fresh vine tomatoes, drizzled with extra virgin olive oil and balsamic glaze, finished with Verde del Maestro and fresh rocket leaves. A timeless Italian classic, born on the Isle of Capri, Campania.

ALLERGENS: DAIRY, NUTS (PESTO)

WINE PAIRING WHITE • Pinot Grigio ROSÉ • Doppio Passo Rosé

Insalata Tricolore V GF — Mozzarella, Tomato & Avocado Salad £13.99

Buffalo mozzarella, fresh vine tomatoes and avocado, dressed with Verde del Maestro, extra virgin olive oil and fresh rocket leaves. A vibrant celebration of the Italian flag and the beauty of simplicity.

ALLERGENS: DAIRY, NUTS (PESTO)

WINE PAIRING WHITE • Pinot Grigio ROSÉ • 11 Minute Rosé

Zuppa di Giorno V GF — Soup of the Day £8.90

Our soup of the day, lovingly prepared each morning by our Chef Patron, served with rustic Italian bread. A living tribute to the heartfelt traditions of Umbria and the rolling hills of Tuscany — changing with the seasons, always made with soul.

WINE PAIRING WHITE • Pinot Grigio • Malvasia

Bread & Accompaniments

All our breads are baked fresh daily in our kitchen

Our breads are baked fresh in our kitchen, free from preservatives and anything artificial — they are not available gluten-free.

Pão de Queijo GF — Brazilian Cheese Bread with Our Pesto

£14.99

Ten warm gluten-free Brazilian cheese bread rolls, made with cassava flour, served with our Verde del Maestro pesto, born in our kitchen on the side. A taste of Brazil, finished with the soul of Italy. Born in our kitchen, free from preservatives.

ALLERGENS: DAIRY, EGGS, NUTS

Tavola Completa – Pane, Olive & Salse V — Artisan Bread, Olives, Pesto & Balsamic

£12.99

Our artisan bread, born in our kitchen, served with Italian olives marinated in our kitchen, pesto, Verde del Maestro, extra virgin olive oil and aged balsamic vinegar. The full experience. Inspired by the flavours of Puglia and Sicilia. Baked fresh in our kitchen, free from preservatives.

ALLERGENS: NUTS

Tavola di Pane & Olive V — Artisan Bread & Marinated Olives

£10.99

Our artisan bread, born in our kitchen, served with Italian olives marinated in our kitchen and Verde del Maestro. Inspired by the sun-drenched flavours of Puglia. Baked fresh in our kitchen, free from preservatives.

ALLERGENS: NUTS

Tavola di Pane Rustico V — Rustic Artisan Bread, Oil & Aged Balsamic

£6.99

Hand-cut slices of our artisan bread, born in our kitchen, served with extra virgin olive oil and aged balsamic vinegar. Inspired by the simple, honest tables of Toscana. Baked fresh in our kitchen, free from preservatives.



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BAKED FRESH DAILY

Bread & Accompaniments

continued

Olive Marinate della Casa V GF — Marinated Italian Olives

£4.25

Italian olives marinated in our kitchen, gently seasoned and rested overnight. Born in our kitchen.

Pane all'Aglione V — Garlic Bread

£6.99

Our bread, born in our kitchen, baked fresh with no preservatives, with garlic butter.

Pane all'Aglione e Mozzarella V — Garlic Bread with Mozzarella

£7.99

Our bread, born in our kitchen, baked fresh with no preservatives, with garlic butter and melted mozzarella.

ALLERGENS: DAIRY

Pane all'Aglione, Mozzarella e Shallot V — Garlic Bread with Mozzarella & Shallot

£8.99

Our bread, born in our kitchen, baked fresh with no preservatives, with garlic butter, melted mozzarella and shallot onions.

ALLERGENS: DAIRY



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THE CHEF'S SIGNATURES

Carne — Filetto Mignon

The finest expression of our kitchen. All sauces born in our kitchen.

ALL FILLETS 9 TO 10 OZ · SERVED WITH ROAST POTATOES, TENDERSTEM BROCCOLI & TOPPED BABY CARROTS — EXCEPT THE GRILLED CUTS & RISOTTO FILLETS.

Filetto Mignon al Tartufo Nero GF — Fillet of Beef with Black Truffle

£58.99

★ **CHEF'S SIGNATURE**

Inspired by the wild forests of the Maremma Toscana, where black truffle grows hidden among the roots of ancient oak trees, harvested by hand like buried treasure. A velvety mascarpone and white wine sauce, finished with three expressions of the same legendary ingredient — delicate truffle shavings, truffle oil and truffle powder — over the finest fillet of beef.

ALLERGENS: DAIRY

WINE PAIRING RED • Barolo Neirano • Pinot Noir

Filetto Oro Terra e Mare **SURF & TURF** GF — A full fillet of beef and king prawns in saffron · two of our finest together on one plate

£51.50

★★ **CHEF'S SIGNATURE · STAR DISH**

◆ Zafferano — **more precious than gold · exotic · celebrated since antiquity as an aphrodisiac**

The harmony of land and sea, enveloped in the golden exoticism of saffron. The finest fillet of beef with king prawns in a saffron and white wine sauce, with a fresh herb trio of parsley, basil and chives. Inspired by the Maremma Toscana, where land and sea become one.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina RED • Primitivo

Filetto Piccante Terra e Mare **SURF & TURF** GF — A full fillet of beef and king prawns, fire of the south · two of our finest together on one plate

£49.50

★ **CHEF'S SIGNATURE**

The finest fillet of beef with king prawns sautéed in extra virgin olive oil with garlic, white wine, roasted baby plum tomatoes and a touch of fresh chilli, finished in a light tomato sauce with a fresh herb trio of parsley, basil and chives. The bold, vibrant taste of the Mediterranean sea. Inspired by the fiery coastlines of Calabria.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina RED Nero d'Avola

Filetto Reale al Risotto Oro di Mare **SURF & TURF** GF — A full fillet of beef with a small portion of saffron and king prawn risotto

£51.50

★★ **CHEF'S SIGNATURE · STAR DISH**

◆ Filetto · Zafferano — **more precious than gold · exotic · celebrated since antiquity as an aphrodisiac**

A royal creation — the finest fillet of beef crowns our handcrafted saffron risotto with king prawns, shallot, garlic and white wine, finished with a touch of Colatura di Alici di Cetara — the liquid gold of the Campanian coast. Uniting the Tuscan tradition of the grill with the Venetian art of risotto.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Petit Chablis RED • Primitivo

Filetto Reale al Risotto Fuoco del Sud di Mare **SURF & TURF** GF — A full fillet of beef with a small portion of fire of the south and king prawn risotto

£49.50

★ **CHEF'S SIGNATURE**

A royal creation — the finest fillet of beef, grilled to perfection, crowns our handcrafted risotto: Arborio rice with king prawns in extra virgin olive oil and garlic, deglazed with white wine, finished with roasted baby plum tomatoes, shallot onions and a fresh herb trio of parsley, basil and chives — ignited with a touch of fresh chilli. Bold, vibrant and unapologetically southern. Inspired by Calabria and Basilicata.

ALLERGENS: CRUSTACEANS

WINE PAIRING RED Nero d'Avola • Primitivo

Filetto Mignon al Caprino e Porto GF — Fillet of Beef with Goat's Cheese & Port

£47.90

★ **CHEF'S SIGNATURE**

Born from the spirit of Renaissance Florence, where Portuguese wine arrived by trade route to the Medici courts, and Tuscan artisans learned to marry it with the finest local produce — a union of two great traditions, centuries in the making. The finest fillet of beef, grilled to perfection, crowned with creamy goat's cheese, finished with our Port Wine Reduction, born in our kitchen — Demi-glace slow-cooked in our kitchen for 8 to 9 hours, enriched with aged Port wine. Served with roast potatoes, tenderstem broccoli and topped baby carrots.

ALLERGENS: DAIRY

WINE PAIRING RED Amarone • Valpolicella Ripasso

Carne — Filetto Mignon · Bistecca · Fegato

Inspired by the fire-grill traditions of Toscana and Piemonte.

ALL FILLETS 9 TO 10 OZ · SERVED WITH ROAST POTATOES, TENDERSTEM BROCCOLI & TOPPED BABY CARROTS — EXCEPT THE GRILLED CUTS & RISOTTO FILLETS.

FILETTO MIGNON ALLA GRIGLIA

Filetto Mignon alla Griglia GF — Chargrilled Fillet of Beef

WITH FRIES	WITH VEGETABLES
£38.50	£42.50

Elegance in its purest form — fillet of beef, grilled to perfection. Served with your choice of Garlic Butter or Peppercorn Sauce. Upgrade to our Madeira Sauce — Demi-glaze slowly reduced with Madeira wine and mushrooms — for £4.

ALLERGENS: DAIRY

WINE PAIRING RED Nero d'Avola · Primitivo

BISTECCA

Bistecca alla Griglia GF — Chargrilled Matured Ribeye

WITH FRIES	WITH VEGETABLES
£32.50	£36.50

A generous matured ribeye, chargrilled to perfection. Served with your choice of Garlic Butter or Peppercorn Sauce. Upgrade to our Madeira Sauce — Demi-glaze slowly reduced with Madeira wine and mushrooms — for £4. Inspired by the fire-grill traditions of Toscana and Piemonte.

ALLERGENS: DAIRY (GARLIC BUTTER)

WINE PAIRING RED Malbec · Primitivo

FEGATO

Fegato Veneziano con Pancetta GF — Venetian Calf's Liver with Pancetta

£27.99

★ CHEF'S SIGNATURE

Venetian-style calf's liver with crispy pancetta, gently cooked with shallot onions in our Demi-glaze, delicately finished with Port wine and a touch of tomato sauce. Inspired by the noble tables of Venice, where sweet onions and ancient wine traditions transform humble ingredients into something extraordinary. Served with roast potatoes, tenderstem broccoli and topped baby carrots.

WINE PAIRING RED Valpolicella Ripasso · Chianti Classico



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT

CRAFTING ITALIAN CUISINE · SINCE 1989

MAIN COURSES · MEAT

Carne — Vitello · Agnello

veal of the Italian masters

ALL DISHES (EXCEPT THE MILANESE) ARE SERVED WITH ROAST POTATOES, TENDERSTEM BROCCOLI & TOPPED BABY CARROTS

★ CHEF'S SIGNATURE · VITELLO & AGNELLO ★

★ **Scaloppine al Marsala del Maestro** GF — Trilogy of Veal Escalopes in Marsala DOC £31.99

Three tender veal escalopes in a rich, golden **Marsala DOC** sauce — aged Marsala from the sun-drenched coast of western Sicily, butter, shallots and fresh herbs. In 1796, English merchant John Woodhouse discovered in Marsala a wine that would change history — one that even Admiral Nelson used to supply his fleet before the Battle of Trafalgar.

ALLERGENS: DAIRY

WINE PAIRING WHITE Chardonnay RED • Primitivo

★ **Saltimbocca dei Cesari** GF — Roman Veal Saltimbocca with Prosciutto & Sage £29.99

"Saltimbocca" means literally "jumps in the mouth." Born in the taverns of Rome, elevated in the hills of the Castelli Romani — veal escalope and Prosciutto di Parma, pan-cooked in golden butter with fresh sage, deglazed with Frascati Superiore DOCG and finished with lemon zest.

ALLERGENS: DAIRY

WINE PAIRING WHITE • Pinot Grigio · Pecorino

★ **Ossobuco alla Milanese** GF — Milanese Braised Veal Shank with Gremolata £39.99

A noble veal shank, slow-braised for 8 to 9 hours until the meat falls from the bone, served over a golden saffron risotto — the timeless pride of Milan. Our Chef crowns it with a rich Demi-glace finished with **Port**, and a scattering of fragrant gremolata (lemon zest, garlic & parsley) that lifts the richness. Tradition, elevated in our kitchen.

ALLERGENS: CELERY, DAIRY

WINE PAIRING RED • Barolo Neirano • Valpolicella Ripasso

★ **Stinco di Agnello al Barolo** GF — Lamb Shank slow-braised in Barolo £56.99

Inspired by the hills of Langhe in Piemonte — the land of **Barolo**, the King of Italian wines. Slowly braised lamb in **Barolo** and our Demi-glace, slow-cooked for 8 to 9 hours — creating a profound harmony between the nobility of the lamb and the soul of the wine.

WINE PAIRING RED • Barolo Neirano • Salice Salentino

★ **Stinco di Agnello al Porto** GF — Lamb Shank slow-braised in Port £34.99

A whole lamb shank, slow-braised over 8 to 9 hours until the meat falls effortlessly from the bone — bathed in a rich, velvety sauce of aged **Port** wine built on our house Demi-glace. The noble character of Port in one deeply satisfying dish.

WINE PAIRING RED • Valpolicella Ripasso • Nero d'Avola

★ **Costolette d'Agnello al Miele e Rosmarino del Maestro** GF — Lamb Cutlets with Honey & Rosemary £30.50

Inspired by Sardinian shepherds who have cooked their lamb with wild rosemary and Cannonau wine for centuries. Tender lamb cutlets in a sauce of golden acacia honey, fresh rosemary and Cannonau di Sardegna DOC, born in our kitchen. Fragrant, elegant and deeply satisfying.

WINE PAIRING RED Pipoli Aglianico • Primitivo

Vitello alla Milanese — Milanese Breaded Veal Escalope £26.99

The timeless classic of Lombardian cuisine — veal escalope, thinly pounded and golden-fried in a perfectly crispy coating. A recipe that has crossed centuries without needing to change. Served with pasta or fries.

ALLERGENS: EGGS, GLUTEN

WINE PAIRING WHITE • Falanghina • Pinot Grigio



TRATTORIA CONTEMPORANEA

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ITALIAN RESTAURANT

CRAFTING ITALIAN CUISINE · SINCE 1989

MAIN COURSES · FISH

Pesce & Frutti di Mare

From the Mediterranean sea to your table

ALL OUR FISH DISHES ARE SERVED WITH ROAST POTATOES, TENDERSTEM BROCCOLI & TOPPED BABY CARROTS

PESCE

Sogliola di Dover al Gavi GF

Dover Sole · By Pre-Order Only — Delicate Gavi White Wine & Lemon Sauce

£55 – £75

The most prized of flatfish — delicate and refined, asking for very little. Cooked whole and finished in a light sauce of **Gavi di Gavi**, the noble white of Piedmont, with a touch of fresh lemon. Inspired by the elegant coastal kitchens of the Ligurian Riviera. A whole fresh fish, prepared to order and priced by its size and the day's market.

ALLERGENS: FISH

WINE PAIRING WHITE • Gavi di Gavi • Chablis

Rana Pescatrice al Zafron e Gamberoni GF — Monkfish & King Prawns in Saffron Sauce

£39.99

◆ Zafferano — **exotic** · **aphrodisiac** · treasured since antiquity

★ CHEF'S SIGNATURE

Inspired by medieval Sicily, when the Arabs brought to the island saffron — the world's rarest and most precious treasure. Finished with Colatura di Alici di Cetara, the liquid gold of the Campanian coast, revered since the time of the Roman emperors. Monkfish with king prawns, saffron, white wine and fresh herbs, finished with a drizzle of extra virgin olive oil.

ALLERGENS: FISH, CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Petit Chablis

Rana Pescatrice all'Acqua Pazza del Maestro GF — Monkfish in Neapolitan Acqua Pazza

£39.99

★ CHEF'S SIGNATURE

Acqua Pazza — "crazy water" — was born in the hands of Neapolitan fishermen who cooked the freshest catch with seawater, tomatoes and wild herbs. Finished with Colatura di Alici di Cetara. Monkfish with cherry tomatoes, capers, olives, white wine and fresh herbs, finished with a drizzle of extra virgin olive oil.

ALLERGENS: FISH

WINE PAIRING WHITE • Falanghina • Pecorino

Branzino al Tartufo Nero GF — Sea Bass with Mascarpone & Black Truffle

£39.20

★ CHEF'S SIGNATURE

Seabass in a silky mascarpone and fine Gavi di Gavi sauce, finished with delicate truffle shavings, truffle oil and truffle powder — three expressions of the same legendary ingredient, finished with a drizzle of truffle oil. Inspired by the Maremma Toscana.

ALLERGENS: FISH, DAIRY

WINE PAIRING RED • Pinot Noir • Barolo Neirano

Branzino alla Mandorla e Pistacchio di Bronte GF — Sea Bass with Almond & Bronte Pistachio

£31.99

★ CHEF'S SIGNATURE

Inspired by the Arab-Sicilian tradition — a unique sauce of toasted almonds and Pistacchio di Bronte DOP, the green gold of Mount Etna, cooked in a fine Gavi di Gavi, with pure honey and lemon zest, over a perfectly grilled seabass with roasted baby plum tomatoes, finished with a drizzle of extra virgin olive oil.

ALLERGENS: FISH, NUTS, DAIRY

WINE PAIRING WHITE • Falanghina • Gavi di Gavi



TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CRAFTING ITALIAN CUISINE · SINCE 1989

FISH & SEAFOOD

Pesce & Frutti di Mare

continued

PESCE

Branzino alla Mandorla Tostata GF — Sea Bass with Toasted Flaked Almonds

£30.99

★ CHEF'S SIGNATURE

A perfectly grilled seabass cooked in a fine Gavi di Gavi, finished with toasted flaked almonds and roasted baby plum tomatoes, completed with a drizzle of extra virgin olive oil. Inspired by the Arab-Sicilian tradition of Sicily.

ALLERGENS: FISH, NUTS

WINE PAIRING WHITE • Falanghina · Gavi di Gavi

Branzino al Burro, Capperi e Limone GF — Pan-Seared Sea Bass with Butter, Capers & Lemon

£29.99

★ CHEF'S SIGNATURE

A tribute to Sicily, the sun-warmed island ringed by the Tyrrhenian, Ionian and Mediterranean seas, where branzino has long been prized along its shores. We honour the lemons that Arab traders carried to Sicily during their rule from the ninth to the eleventh centuries, turning the island into a land of citrus — alongside capers that grow wild across these coasts and reach their most celebrated expression on the island of Pantelleria. Our sea bass is pan-seared and finished with a bright sauce of butter, lemon, capers, a fine **Gavi di Gavi** and fresh parsley. A refined homage to the flavours of the Sicilian coast.

ALLERGENS: FISH, DAIRY

WINE PAIRING WHITE • Falanghina · Gavi di Gavi

Salmone alla Fiorentina con Mascarpone GF — Oven-Roasted Salmon in White Wine & Mascarpone Cream

£28.95

★ CHEF'S SIGNATURE

Fresh salmon fillet, oven-roasted and finished with a velvety white wine cream of roasted red peppers, shallot onions and spinach, enriched with soft **mascarpone**. Inspired by the noble kitchens of Florence.

ALLERGENS: DAIRY, FISH

WINE PAIRING WHITE Chardonnay · Petit Chablis

Salmone al Forno con Salsa Rustica GF — Oven-Roasted Salmon with Rustic Salsa

£26.95

Fresh salmon fillet, oven-roasted in extra virgin olive oil, finished with our Chef's rustic salsa, born in our kitchen — garlic butter, roasted baby plum tomatoes and a trio of fresh herbs. Inspired by the oven traditions of Sicily.

ALLERGENS: DAIRY, FISH

WINE PAIRING WHITE • Falanghina · Pasqua Bianco

FRUTTI DI MARE

Gamberoni al Fuoco di Mare GF — King Prawns with Garlic, Chilli & Tomato

£26.95

King prawns sautéed in extra virgin olive oil with garlic, white wine, roasted baby plum tomatoes and a touch of fresh chilli, finished in a light tomato sauce with fresh parsley. The bold, vibrant taste of the Mediterranean sea. Inspired by Calabria.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina · Petit Chablis

Pollo

ALL OUR CHICKEN DISHES (EXCEPT THE MILANESE) ARE SERVED WITH ROAST POTATOES, TENDERSTEM BROCCOLI & TOPPED BABY CARROTS

Pollo alla Diana con Tartufo Nero del Maestro GF — Pan-Roasted Chicken with Black Truffle £31.99

★ CHEF'S SIGNATURE

Diana — the ancient Roman goddess of the hunt — ruled the forest, the moon, and all that grew wild within it. Deep in the hills of Umbria, hunters still walk those same sacred forests seeking the earth's most precious secret: the tartufo nero. Pan-roasted chicken breast in a sumptuous sauce of mixed porcini and baby button mushrooms, white wine and mascarpone, finished with truffle oil and black truffle powder.

ALLERGENS: DAIRY

WINE PAIRING RED • Pinot Noir · Barolo Neirano

Pollo al Madeira con Funghi e Dragoncello del Maestro GF — Chicken in Madeira with Mushrooms & Tarragon £29.99

★ CHEF'S SIGNATURE

Born on a volcanic island in the Atlantic, aged through centuries of maritime tradition, Madeira wine has graced the finest tables of Europe for over three hundred years. Pan-roasted chicken breast in a rich Madeira wine sauce with mixed porcini and baby button mushrooms, shallots and mascarpone, finished with fresh dragoncello — the aromatic wild tarragon of the Italian countryside.

ALLERGENS: DAIRY

WINE PAIRING RED • Pinot Noir WHITE • Petit Chablis

Pollo ai Funghi Porcini GF — Pan-Roasted Chicken in Porcini Cream £24.95

Pan-roasted chicken breast in a sumptuous mushroom sauce — mixed porcini and baby button mushrooms, white wine and Parmigiano Reggiano. Earthy, indulgent and deeply comforting. Inspired by the ancient woodlands of Piemonte and Lombardia.

ALLERGENS: DAIRY

WINE PAIRING WHITE • Sauvignon RED • Pinot Noir

Pollo alla Fiorentina con Mascarpone GF — Chicken Florentine with Spinach & Mascarpone £25.99

★ CHEF'S SIGNATURE

Pan-roasted chicken breast bathed in a silky white wine cream of roasted baby plum tomatoes, spinach, sweet red pepper and shallot onions, enriched with soft **mascarpone**, crowned with Parmigiano Reggiano. Elegant, refined and deeply Florentine.

ALLERGENS: DAIRY

WINE PAIRING WHITE • Petit Chablis · Sauvignon

Pollo alla Milanese — Chicken Milanese £24.50

A timeless Lombardian classic — chicken breast, thinly pounded and golden-fried in a perfectly crispy coating of organic brown breadcrumbs. Served over our Spaghetti Napoli, born in our kitchen, crowned with freshly grated Parmigiano Reggiano. Gluten-free version available by pre-order — £27.00

ALLERGENS: GLUTEN, DAIRY (STANDARD) · DAIRY (GF PRE-ORDER)

WINE PAIRING WHITE • Pinot Grigio · Sauvignon

Pollo Piccante alla Calabrese del Maestro GF — Spicy Calabrian Chicken £26.50

★ CHEF'S SIGNATURE

Succulent chicken breast with Portobello and button mushrooms, onions and sweet peppers, gently cooked in white wine and a homemade light tomato sauce, lifted by a touch of two Calabrian chillies — fiery Peperoncino di Calabria and a spoonful of 'nduja, the soft, spreadable salame of Calabria — for warmth and depth of flavour rather than sheer heat. Finished with fresh herbs. Inspired by the sun-drenched, fiery cooking of Calabria, in southern Italy.

ALLERGENS: CONTAINS PORK ('NDUJA)

WINE PAIRING RED • Pinot Noir · WHITE • Falanghina



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A JOURNEY THROUGH ITALY

Pasta — Chef's Signature & Classics

All our pasta sauces are gluten-free. Gluten-free rigatoni is available in any dish — please inform your server.

FILETTO

Tagliatelle Terra e Mare del Maestro **SURF & TURF** **GF** — Tagliatelle Surf & Turf — Fillet Steak & King Prawns **£39.99**

★ **CHEF'S SIGNATURE**

Tender fillet steak and king prawns sautéed in extra virgin olive oil and garlic with fresh herbs, roasted baby plum tomatoes and shallot onions — no sauce, just the pure, vibrant flavours of land and sea together. Inspired by the sun-drenched coast of Puglia, where the olive groves meet the bounty of two seas.

ALLERGENS: GLUTEN (PASTA), CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Gavi di Gavi

Fettuccine Umbra alla Griglia **GF** — Fettuccine with Grilled Fillet of Beef **£31.90**

★ **CHEF'S SIGNATURE**

Silky fettuccine ribbons coated in extra virgin olive oil and deglazed with white wine — crowned with thinly sliced fillet steak, roasted baby plum tomatoes, sweet red pepper, shallot onions, garlic, mushrooms and a fresh herb trio. Finished with Parmigiano Reggiano, fresh rocket and a drizzle of Verde del Maestro. Bold, satisfying and deeply Umbrian.

ALLERGENS: GLUTEN (PASTA), DAIRY

WINE PAIRING WHITE • Sauvignon • Pecorino

Fettuccine al Filetto e Pesto del Maestro **GF** — Fettuccine with Fillet of Beef & Pesto **£31.90**

★ **CHEF'S SIGNATURE**

Silky fettuccine ribbons generously tossed in Verde del Maestro — our signature pesto, born in our kitchen — crowned with tender pan-seared slices of premium fillet of beef, finished with freshly grated Pecorino and delicate Pecorino shavings. Two of the kitchen's finest creations, united in perfect harmony. Inspired by the pesto traditions of Liguria.

ALLERGENS: GLUTEN (PASTA), DAIRY, NUTS (PESTO)

WINE PAIRING RED • Primitivo • Nero d'Avola

Tagliatelle al Filetto e Ragù Lento del Maestro **GF** — Tagliatelle with Tender Fillet Ragù **£31.90**

★ **CHEF'S SIGNATURE**

A timeless Bolognese, made with our finest cut. Instead of mince, the Chef uses diced fillet steak — so naturally tender it melts in the mouth, with all the softness of a cut braised for hours, yet it is simply our prime fillet at its best. Folded through a rich tomato sauce with Italian red wine and a drizzle of extra virgin olive oil. Simple, classic and unforgettable. Served over fresh tagliatelle.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING RED Chianti Classico • Primitivo

CARNE

Tagliatelle alla Bolognese **GF** — Tagliatelle with Slow-Cooked Beef Ragù **£17.50**

Egg ribbon pasta coated in extra virgin olive oil, with a rich beef mince sauce. Inspired by Emilia-Romagna. Available by pre-order.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING RED Chianti Classico • Primitivo

Bucatini all'Amatriciana **GF** — Bucatini with Guanciale & Tomato **£19.60**

Inspired by the ancient tables of Amatrice — where this iconic Roman recipe was born. Bucatini pasta with guanciale or pancetta (subject to availability), shallot onions, fresh chilli and a rich tomato sauce gently deglazed with white wine and a touch of butter, finished with grated Pecorino.

ALLERGENS: GLUTEN (PASTA), DAIRY

WINE PAIRING RED • Primitivo • Salice Salentino

Spaghetti alla Carbonara del Patrono **GF** — Spaghetti Carbonara with Guanciale **£18.50**

Spaghetti with guanciale or pancetta (subject to availability), egg yolk and Parmigiano Reggiano, gently folded into a velvety white wine cream sauce. Inspired by the roots of Rome's Trastevere, where Carbonara was first crafted in the mid-20th century.

ALLERGENS: GLUTEN (PASTA), DAIRY, EGGS

WINE PAIRING RED • Primitivo • Merlot



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Pasta — Chef's Signature & Classics

From the coast — fish & shellfish

———— PESCE & FRUTTI DI MARE ————

Linguine Maestrale del Mare GF — Linguine with Seven Treasures of the Sea

£27.95

★ CHEF'S SIGNATURE

◆ Seven different types of seafood

Where the classic recipe calls for just three types of seafood, our Chef Patron elevates it to his own signature — seven different treasures of the sea, for a richer, more generous taste of the Mediterranean. Named after the Maestrale, the mighty Mediterranean sea wind: New Zealand mussels, meat mussels, baby clams, clam meat, baby octopus, king prawns and calamari, in a rich tomato sauce with roasted baby plum tomatoes, white wine, garlic and a touch of fresh chilli. Inspired by the coastal traditions of Liguria, Sicily and Puglia.

ALLERGENS: GLUTEN (PASTA), CRUSTACEANS, MOLLUSCS

WINE PAIRING WHITE • Falanghina • Sauvignon

Linguine Granchio e Gamberi alla Veneziana del Maestro GF — Linguine with Fresh Crab & King Prawns

£29.99

★ CHEF'S SIGNATURE

In Venice, the most serene of cities, the finest things are always shared in good company. So our Chef Patron brings together fresh crab meat and king prawns, sautéed in extra virgin olive oil with garlic, a fine Gavi di Gavi, roasted baby plum tomatoes and a touch of fresh chilli, lifted by a delicate touch of cream and finished with lemon zest and fresh herbs. A celebration of the sea, born in our kitchen. Inspired by La Serenissima — the most serene Venice.

ALLERGENS: GLUTEN (PASTA), CRUSTACEANS, MOLLUSCS, DAIRY

WINE PAIRING WHITE • Falanghina • Petit Chablis

Fettuccine alla Serenissima del Maestro GF — Fettuccine with Salmon & King Prawns in Tomato

£26.95

★ CHEF'S SIGNATURE

La Serenissima — the Most Serene Republic of Venice. Fettuccine pasta with fresh salmon and king prawns in a delicate tomato sauce with roasted baby plum tomatoes, white wine and a velvety touch of cream and mascarpone, finished with a fresh herb trio. Silky, refined and deeply Venetian.

ALLERGENS: GLUTEN (PASTA), DAIRY, FISH, CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Petit Chablis

Linguine Laguna Veneziana GF — Linguine with Clams, White Wine & Chilli

£23.99

Clams sautéed in extra virgin olive oil with garlic, white wine, roasted baby plum tomatoes and a touch of fresh chilli, finished with fresh herbs. Soulful, elemental and deeply of the lagoon. Inspired by the ancient fishing traditions of the Venetian Lagoon.

ALLERGENS: GLUTEN (PASTA), MOLLUSCS

WINE PAIRING WHITE • Falanghina • Pinot Grigio

Tagliatelle al Fuoco del Sud GF — Spicy Tagliatelle with King Prawns

£24.99

Tagliatelle with king prawns sautéed in extra virgin olive oil with garlic, white wine, roasted baby plum tomatoes and a touch of fresh chilli, finished in a rich tomato sauce. Bold, vibrant and unmistakably southern. Inspired by Calabria and Basilicata.

ALLERGENS: GLUTEN (PASTA), CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Petit Chablis

Tagliatelle Riviera di Gamberi GF — Tagliatelle with King Prawns & Cherry Tomatoes

£24.99

★ CHEF'S SIGNATURE

Tagliatelle with king prawns in extra virgin olive oil with garlic, white wine and roasted baby plum tomatoes, finished with fresh parsley. A delicate coastal reinterpretation of the classic Aglio e Olio. Inspired by the sun-kissed shores of the Ligurian Riviera.

ALLERGENS: GLUTEN (PASTA), CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Pinot Grigio



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Pasta — Chef's Signature & Classics

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POLLO

Tagliatelle Blu al Cuore di Pollo GF — Tagliatelle with Chicken in Blue Cheese Cream £23.50

★ CHEF'S SIGNATURE

Tagliatelle ribbons enveloped in a rich, velvety sweet blue cheese cream sauce, delicately balanced with white wine. Tender pan-seared chicken breast folded into the sauce, crowned with lightly toasted walnut crumbs and Parmigiano Reggiano. Indulgent, comforting and deeply satisfying. Inspired by the rich dairy traditions of Lombardia.

ALLERGENS: GLUTEN (PASTA), DAIRY, NUTS

WINE PAIRING WHITE Chardonnay · Falanghina

Linguine al Pesto con Pollo GF — Linguine with Pan-Seared Chicken in Our Pesto £21.50

★ CHEF'S SIGNATURE

Linguine pasta coated in Verde del Maestro — our signature pesto, born in our kitchen — with succulent pan-seared chicken breast, freshly grated Pecorino and delicate Pecorino shavings. Inspired by the sun-drenched hillsides of Liguria.

ALLERGENS: GLUTEN (PASTA), DAIRY, NUTS (PESTO)

WINE PAIRING WHITE Falanghina · Pinot Grigio

Rigatoni alla Nicoletta GF — Rigatoni with Chicken in Tomato Sauce £20.50

★ CHEF'S SIGNATURE

A heartfelt creation by the Chef Patron, dedicated to his beloved daughter, Nicole. Rigatoni pasta with chicken breast in a vibrant tomato sauce with garlic, white wine, roasted baby plum tomatoes, a touch of fresh chilli and a fresh herb trio. A recipe born of love, now shared from our kitchen to your table.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING WHITE Pinot Grigio · Falanghina

VEGETARIANA

Tagliatelle al Tartufo dell'Umbria V GF — Tagliatelle in Umbrian Black Truffle Cream £29.90

★ CHEF'S SIGNATURE

Tagliatelle ribbons enveloped in a luxurious black truffle cream sauce, enriched with Parmigiano Reggiano and a touch of butter. Finished with a drizzle of black truffle oil and seasonal truffle shavings. Rich, deeply aromatic and undeniably indulgent. Inspired by the truffle-rich hills of Umbria.

ALLERGENS: GLUTEN (PASTA), DAIRY

WINE PAIRING RED Pinot Noir · Barolo Neirano

Rigatoni dell'Orto al Tartufo del Maestro V GF — Garden Vegetable Rigatoni with Porcini & Truffle £27.50

★ CHEF'S SIGNATURE

The garden meets the forest. Rigatoni pasta with courgettes, aubergines, sweet red pepper, shallot onions and mixed porcini and baby button mushrooms, gently cooked in a tomato sauce with white wine and fresh herbs, finished with a drizzle of extra virgin truffle oil. A vibrant celebration of the Italian garden, crowned with the treasure of the Umbrian forest.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING RED Pinot Noir · Barolo Neirano



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Pasta — Chef's Signature & Classics

continued

VEGETARIANA

Fettuccine Umbra Aglio, Olio e Tartufo del Maestro V GF — Umbrian Fettuccine, Aglio e Olio with Truffle Oil **£22.50**

★ **CHEF'S SIGNATURE**

The Chef Patron's reinterpretation of the timeless Aglio e Olio. Fettuccine ribbons tossed in extra virgin olive oil and garlic, then finished with a generous drizzle of truffle oil, grated Parmesan and a delicate dusting of black truffle powder. Its truffle character comes purely from the oil and the dusting — where the oil becomes liquid gold. Inspired by the truffle-scented hills of Umbria.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING RED • Pinot Noir · Barolo Vignane

Linguine al Pesto con Burrata e Pinoli V GF — Linguine with Pesto, Burrata & Pine Nuts **£21.50**

★ **CHEF'S SIGNATURE**

Linguine delicately tossed in Verde del Maestro, finished with the creamy softness of burrata, freshly grated Pecorino, delicate Pecorino shavings and the gentle crunch of lightly toasted pine nuts. Quiet elegance, bold simplicity. Inspired by the noble heritage of the Ligurian Riviera.

ALLERGENS: GLUTEN (PASTA), DAIRY, NUTS

WINE PAIRING WHITE • Pinot Grigio · Sauvignon

Rigatoni dell'Orto Mediterraneo V GF — Mediterranean Garden Vegetable Rigatoni in Tomato **£19.99**

Rigatoni pasta with courgettes, aubergines, sweet red pepper, shallot onions, button mushrooms and fresh cherry tomatoes, gently cooked in a tomato sauce with white wine and extra virgin olive oil, infused with fresh herbs. A vibrant, earthy classic celebrating the sun-kissed harvest of the Italian garden.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING WHITE • Falanghina · Pinot Grigio

Rigatoni alla Romana Piccante V GF — Rigatoni in Spicy Tomato & White Wine Sauce **£17.70**

A bold and fiery spicy tomato sauce with white wine, fresh chilli and a trio of fresh herbs — parsley, basil and chives. Inspired by the traditional Amatriciana, reimagined without guanciale to honour the flavours of Roman simplicity with a touch of heat. Inspired by Lazio — Roman tradition.

ALLERGENS: GLUTEN (PASTA)

WINE PAIRING WHITE • Malvasia · Pinot Grigio



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT

CRAFTING ITALIAN CUISINE · SINCE 1989

BAKED PASTA · RISOTTO

Pasta al Forno

Baked Pasta · Born in our kitchen with time, patience and love

PASTA AL FORNO

Lasagna ai Frutti di Mare del Maestro — Baked Seafood Lasagne

£30.50

★ CHEF'S SIGNATURE

A lasagne of the sea — rarely found on any menu, and never made in haste. The treasures of our coast — mussel and clam meat, baby octopus, king prawns and calamari — layered between delicate sheets of pasta and bound in a rosé sauce built upon a slow-simmered prawn-shell bisque, a splash of **Gavi di Gavi**, a touch of double cream and roasted baby plum tomatoes. Finished, as the Italian coast insists, without a trace of cheese — so the sea alone may speak. A refined rarity, born in our kitchen.

ALLERGENS: CRUSTACEANS, MOLLUSCS, DAIRY, GLUTEN (PASTA SHEETS)

WINE PAIRING WHITE • Falanghina • Gavi di Gavi

Lasagna Vincisgrassi del Maestro — Marche-Style Baked Lasagne

£28.95

★ CHEF'S SIGNATURE

Italy's most noble baked pasta — first recorded in Le Marche in 1779, one of the oldest documented pasta dishes in all of Italian history. Where an everyday lasagne is made with minced meat, ours is built on meat slow-braised for hours in **Chianti Classico** until it falls apart on the fork — layered with porcini mushrooms and a whisper of black truffle, blanketed in a velvety béchamel and finished with Parmigiano Reggiano. A dish of rare depth and heritage, and a tribute to the gastronomic soul of central Italy.

ALLERGENS: GLUTEN (PASTA SHEETS), DAIRY

WINE PAIRING RED • Primitivo • Chianti Classico

Lasagna alla Bolognese Classica — Classic Lasagne with Slow-Braised Beef Ragù

£19.95

A timeless Italian classic, made entirely in our kitchen. Layers of pasta filled with a rich slow-cooked meat ragù — celery, carrots, onion and Italian red wine — blanketed in a velvety béchamel and finished with Parmigiano Reggiano. Rooted in the great culinary tradition of Bologna.

ALLERGENS: GLUTEN (PASTA SHEETS), DAIRY

WINE PAIRING RED • Primitivo • Chianti Classico

Parmigiana di Melanzane del Maestro V GF — Oven-Baked Aubergine Parmigiana

£19.95

★ CHEF'S SIGNATURE

One of Italy's most cherished baked dishes, made entirely in our kitchen with time, patience and care. Layers of tender aubergine, rich tomato sauce and melted mozzarella, slowly built and baked to perfection. Finished with a velvety Fonduta di Parmigiano Reggiano and crowned with freshly grated Pecorino Romano and delicate Pecorino shavings.

ALLERGENS: DAIRY

WINE PAIRING WHITE • Falanghina • Pecorino



TRATTORIA CONTEMPORANEA
— DI MARCIO —
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BAKED PASTA · RISOTTO

Risotti

Risotti · The slow art of Arborio rice

RISOTTI

Risotto al Tonio V GF — Black Truffle Risotto with Asparagus & Mascarpone £29.95

★ CHEF'S SIGNATURE

Some friendships are built over a table. Tony Fowkes came to Marcio's as a guest — and stayed as a brother. A craftsman by trade, he gave two years of his skill, his time and his dedication — voluntarily — helping to renovate the very space that surrounds you now. This risotto — earthy black truffle, tender asparagus and a velvety touch of mascarpone — was one of Tony's most beloved dishes from those years together. So the Chef made it permanent. Because some dishes are a recipe. And some are a tribute. Arborio rice enveloped in a delicate black truffle cream with fresh asparagus and mascarpone, finished with aged Parmigiano Reggiano. Inspired by Piemonte & Umbria.

WINE PAIRING RED • Pinot Noir • Barolo Neirano

Risotto alla Mindina GF — Saffron Risotto with Salmon & Courgette £28.90

◆ Zafferano — exotic · aphrodisiac · treasured since antiquity

★ CHEF'S SIGNATURE

Born in our kitchen as a special — and never allowed to leave. Fresh salmon, delicate diced courgettes, golden saffron, chives, fresh parsley and a gentle touch of creamy goat's cheese. It was Mindy who made it permanent — she tried it, fell in love, and from that day on orders nothing else. So our Chef Patron dedicated this dish to her forever. In Italy, they would call her Mindina — and so the dish bears her name. Because some recipes are not made by the chef alone. They are completed by the people who fall in love with them.

WINE PAIRING WHITE • Falanghina • Petit Chablis

Risotto Maestoso del Mare GF — Seafood Risotto £27.95

★ CHEF'S SIGNATURE

Arborio rice with seven treasures of the sea: New Zealand mussels, meat mussels, meat clams, baby clams, baby octopus, king prawns and calamari — brought together in a rich tomato sauce with white wine, garlic, roasted baby plum tomatoes and fresh herbs. A majestic celebration of the Italian sea. Inspired by Campania and Sicily.

WINE PAIRING WHITE • Falanghina • Lugana

Risotto al Fuoco del Sud GF — Spiced King Prawn Risotto £24.99

Arborio rice with king prawns in extra virgin olive oil and garlic, deglazed with white wine, finished in a rich tomato sauce with roasted baby plum tomatoes, shallot onions and fresh herbs — and ignited with fresh chilli. Bold, vibrant and unapologetically southern. Inspired by Calabria and Basilicata.

WINE PAIRING WHITE • Falanghina • Gavi di Gavi

Risotto Reale di Pollo, Porcini e Mascarpone GF — Chicken, Porcini & Mascarpone Risotto £24.99

★ CHEF'S SIGNATURE

A regal creation of Arborio rice with tender chicken breast and a refined selection of mixed porcini and baby button mushrooms, enveloped in a velvety **mascarpone** and white wine sauce, crowned with grated and shaved aged Parmigiano Reggiano. Inspired by Toscana and Piemonte.

ALLERGENS: DAIRY

WINE PAIRING RED • Pinot Noir WHITE Chardonnay

Risotto dell'Orto Mediterraneo V GF — Mediterranean Garden Risotto £20.99

★ CHEF'S SIGNATURE

Arborio rice with courgettes, aubergines, sweet red pepper, shallot onions, button mushrooms and fresh cherry tomatoes, slowly cooked in a tomato sauce with white wine and extra virgin olive oil, infused with fresh herbs. A vibrant, earthy classic celebrating the sun-kissed harvest of the Italian garden.

WINE PAIRING WHITE • Pinot Grigio • Falanghina



TRATTORIA CONTEMPORANEA
— DI MARCIO —
ITALIAN RESTAURANT
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CHEF'S SIGNATURE SALADS

Insalate

More than a salad — a Chef's Signature experience. Garden-fresh leaves crowned with the finest meats, seafood and cheeses, freshly grilled and served warm. Where the cool of the garden meets the heat of the fire — an explosion of flavour at your table.

INSALATE

Insalata Reale di Filetto del Maestro GF

★ CHEF'S SIGNATURE

Filetto e Asparagi — Grilled Fillet of Beef & Asparagus Salad

£39.50

Tender grilled fillet of beef over fresh green leaves and chargrilled asparagus, finished with a delicate drizzle of truffle honey, extra virgin olive oil and balsamic glaze. In the spirit of the Tuscan tagliata.

Terra e Mare — Grilled Fillet of Beef & King Prawn Salad · Surf & Turf

£45.00

Tender grilled fillet of beef and grilled king prawns over fresh green leaves and chargrilled asparagus, finished with extra virgin olive oil and balsamic glaze, with a fresh lemon dressing served on the side.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina RED Pinot Noir

Insalata di Branzino del Maestro GF — Grilled Sea Bass Salad with Poached Egg

£26.50

★ CHEF'S SIGNATURE

Fresh sea bass fillet, grilled to perfection, served with a soft poached egg and shaved fennel on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, dressed with our Verde del Maestro and balsamic dressing. Inspired by the pristine waters of the Calabrian and Amalfitan coast.

ALLERGENS: FISH, EGGS

WINE PAIRING WHITE • Falanghina • Petit Chablis

Insalata di Salmone alla Riviera GF — Grilled Salmon Salad

£25.99

Fresh salmon fillet, grilled and gently flaked, served on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives, shallots and capers, dressed with our Verde del Maestro and balsamic dressing. Inspired by the sun-kissed shores of the Ligurian Riviera.

ALLERGENS: FISH

WINE PAIRING WHITE • Falanghina · Chardonnay

Insalata di Mare del Maestro GF — Seafood Selection Salad

£25.50

★ CHEF'S SIGNATURE

A celebration of the sea — mixed seafood on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, finished with a whisper of Peperoncino di Calabria and a touch of Colatura di Alici di Cetara, dressed with our Verde del Maestro and balsamic dressing. Inspired by the ancient fishing village of Cetara on the Amalfi Coast.

ALLERGENS: FISH, CRUSTACEANS, MOLLUSCS

WINE PAIRING WHITE • Falanghina · Lugana



TRATTORIA CONTEMPORANEA
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CHEF'S SIGNATURE SALADS

Insalate

continued

INSALATE

Tonno Siciliano in Insalata di Sole GF — Sicilian Tuna Salad with Poached Egg

£25.99

★ CHEF'S SIGNATURE

Premium tuna with a soft poached egg, served on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, dressed with our Verde del Maestro and balsamic dressing — a sun-drenched salad with the soul of Sicily.

ALLERGENS: FISH, EGGS

WINE PAIRING WHITE • Falanghina • Gavi di Gavi

Gamberi in Giardino GF — Crisp Golden King Prawn Salad

£24.99

Nine crispy golden king prawns in a light gluten-free coating, served on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, dressed with our Verde del Maestro and balsamic dressing. Inspired by the Ligurian tradition of fritto misto di mare.

ALLERGENS: CRUSTACEANS

WINE PAIRING WHITE • Falanghina • Pinot Grigio

Freschezza di Collina al Caprino V GF — Goat's Cheese & Leaf Salad

£22.00

Creamy goat's cheese served on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, finished with our Verde del Maestro and balsamic dressing. Inspired by the hilltop villages of Umbria.

ALLERGENS: DAIRY

WINE PAIRING WHITE • Sauvignon ROSÉ • 11 Minute Rosé

Insalata di Pollo alla Campagna GF — Grilled Chicken & Pancetta Salad

£21.50

Tender grilled chicken breast with crispy pancetta, served on a bed of mixed leaves, cherry tomatoes, cucumber, Kalamata olives and shallots, dressed with our Verde del Maestro and balsamic dressing. Inspired by the rustic farmhouse kitchens of Tuscany.

WINE PAIRING WHITE • Pinot Grigio RED • La deliziosa



TRATTORIA CONTEMPORANEA

— DI MARCIO —

ITALIAN RESTAURANT

CRAFTING ITALIAN CUISINE · SINCE 1989

SIDE DISHES

Contorni

Simple Italian sides with authentic charm

CONTORNI

Asparagi Saltati al Burro d'Aglione e Parmigiano GF — Sautéed Asparagus with Garlic & Parmigiano £9.20

Fresh asparagus sautéed in extra virgin olive oil and garlic, finished with grated Parmigiano Reggiano and generous Parmigiano shavings, served with a wedge of Sicilian lemon. Inspired by Emilia-Romagna.

Verdure di Stagione V GF — Steamed Seasonal Vegetables £8.50

Baby carrots and tenderstem broccoli, gently steamed and drizzled with extra virgin olive oil.

Broccoletti al Parmigiano e Peperoncino GF — Tenderstem Broccoli with Chilli & Parmigiano £8.99

Tenderstem broccoli sautéed in extra virgin olive oil and garlic, finished with a touch of fresh chilli, grated Parmigiano Reggiano and generous Parmigiano shavings, served with a wedge of Sicilian lemon. Inspired by the bold flavours of Southern Italy.

Insalata di Rucola con Parmigiano V GF — Rocket & Parmigiano Reggiano Salad £6.99

Fresh rocket leaves with grated Parmigiano Reggiano and delicate Parmigiano shavings, served with a wedge of Sicilian lemon.

Insalata della Casa V GF — Garden Salad £6.20

A fresh garden salad with mixed green leaves, vine tomatoes, cucumber and shallot onions, topped with Verde del Maestro.

Patate Arrosto V GF — Umbrian-Style Roast Potatoes £5.90

Oven-roasted potatoes in rustic Italian style. Inspired by the countryside of Umbria.

Patatine Fritte V GF — Hand-Cut Fries £5.30

Classic French fries with a crisp golden finish.



TRATTORIA CONTEMPORANEA
— DI MARCIO —
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AFTER DINNER

Complete Your Experience

Don't forget to finish your experience with these cheese varieties and a dessert wine — discover more in our wine menu.



Chef Patron Márcio's Cheese Board

A TRUE CHEESE EXPERIENCE

Five rare & premium Italian cheeses — Formaggio al Tartufo, Gorgonzola aged in Parmigiano, Pecorino allo Zafferano, al Pistacchio & al Pepe — with our house truffle honey. The perfect partner to your dessert wine or Port.

The Board — Individual £12.50 · To Share £23.50 — save £2 with any dessert wine

VINI DA DESSERT & LIQUOROSI

The perfect partner to our cheese board — save £2 when enjoyed together.

Feudo Montoni Passito Rosé — Sicily, Italy

› Beautiful with the cheese board and truffle honey

£12.50 75ML

Feudo Montoni Passito Bianco — Sicily, Italy

› Beautiful with the cheese board and truffle honey

£12.50 75ML

Both also available — 150ml £23.00 · sealed bottle 375ml £49.00

Graham's 10-Year Tawny Port — Portugal

› The match for fillet with goat's cheese and Port

£8.80 100ML



TRATTORIA CONTEMPORANEA

— DI MARCIO —
ITALIAN RESTAURANT

The House Best-Sellers

Our most-loved dishes

— ANTIPASTI —

- Gamberoni al Forno Piccante
- Cozze Oro del Maestro
- Cozze alla Tarantina
- Cozze alla Crema
- Crostini ai Funghi con Tartufo Nero
- ★ Bruschetta di Mare del Maestro
- Bruschetta Romana
- ★ Pollo Dorato alla Toscana del Maestro

— DISHES TO SHARE —

- ★ Gran Tagliere Caprese del Maestro
- ★ Fritto Misto del Maestro
- ★ Gamberoni Dorati del Patrono
- ★ Salmone Dorato del Maestro
- ★ Gran Tagliere della Vigna del Maestro

— CARNE • MEAT —

- ★ Filetto Reale al Risotto Oro di Mare
- ★ Filetto Piccante Terra e Mare
- ★ Stinco di Agnello al Barolo
- ★ Ossobuco alla Milanese
- ★ Saltimbocca dei Cesari
- ★ Fegato Veneziano con Pancetta
- Bistecca alla Griglia

— PESCE • FISH —

- ★ Branzino al Burro, Capperi e Limone
- Salmone al Forno con Salsa Rustica
- ★ Salmone alla Fiorentina con Mascarpone
- ★ Rana Pescatrice al Zafron e Gamberoni

Please note — this is a summary of some of our best-selling dishes, shown by name only. For full descriptions, ingredients and allergen information, please see each dish on its own page in the menu, or ask a member of our team. ★ *Chef's Signature*



TRATTORIA CONTEMPORANEA

— DI MARCIO —
ITALIAN RESTAURANT

The House Best-Sellers

Pasta, Risotto & more

— POLLO · POULTRY —

★ Pollo al Madeira con Funghi e Dragoncello

Pollo ai Funghi Porcini

★ Pollo alla Diana con Tartufo Nero del Maestro

Pollo alla Milanese

— PASTA —

★ Tagliatelle Terra e Mare del Maestro

★ Linguine al Pesto con Pollo

★ Tagliatelle al Filetto e Ragù Lento del
Maestro

★ Linguine al Pesto con Burrata e Pinoli

★ Fettuccine Umbra alla Griglia

★ Tagliatelle Blu al Cuore di Pollo

★ Fettuccine Umbra Aglio, Olio e Tartufo
del Maestro

★ Rigatoni alla Nicoletta

★ Linguine Maestrale del Mare

★ Rigatoni dell'Orto al Tartufo del
Maestro

★ Fettuccine alla Serenissima del Maestro

Tagliatelle al Fuoco del Sud

★ Linguine Granchio e Gamberi alla
Veneziana

★ Tagliatelle Riviera di Gamberi

— PASTA AL FORNO —

★ Lasagna Vincisgrassi del Maestro

★ Lasagna ai Frutti di Mare del Maestro

Lasagna alla Bolognese Classica

★ Parmigiana di Melanzane del Maestro

— RISOTTO —

Risotto al Fuoco del Sud

★ Risotto Reale di Pollo, Porcini e Mascarpone

★ Risotto dell'Orto Mediterraneo

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ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

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