



A LA CARTE MENU

Cambio Marcia is an independent modern Osteria, blending traditional Italian culinary heritage with contemporary flair.

Traditionally, an Osteria was a place to visit for a good glass of wine, but evolved over hundreds of years to include a small menu of home cooked regional dishes which changed often.

Our food is centred on cherished family recipes passed down through generations, with an emphasis on Ligurian, Northern Italian dishes.

Our menu changes with the seasons in addition to our daily specials.

ANTIPASTI

- OLIVES** ve/gf £3.95
- SAGE FOCACCIA** v/ve option £4.95
Homemade pan focaccia & dip.
- POMODORINA** ve/gf option £7.95
Classic Italian bruschetta with fresh tomato & basil.
- BURRATA** v+gf option £12.25
Creamy burrata on a bed of oven roasted peppers & finished with garlic olive oil & oregano.
- LIGURIAN SELECTION** ★ v/gf options £12.95
*A bitesize selection of three iconic Ligurian savoury pies:
'Polpettone': potato, green beans, parmesan & herbs. 'Baciocca': thinly sliced potato & bacon
'Zucchini': Courgette & Ricotta.*
- TARTARE DI VERDURE** £10.95
Ve + gf option
Roasted red peppers sautéed with onions, aubergine & tomatoes, served with focaccia crostini.
- BEEF CROQUETTES** £12.95
Braised brisket, breadcrumbed, cooked until golden, topped with parmesan on a bed of homemade spicy mayo.
- FARINATA CIPOLLE** ★ gf + v/ ve options £9.95
Ligurian chickpea flour savoury crepe, with stracchino cheese.
- CAMBIO MARCIA** £15.95
PLATTER gf option
Parma ham, spianata salami, Parmesan, pickled vegetables & crostini.

FOCACCIA RECCO STYLE ★

Minimum 2 people - allow 15 minutes

Secret recipe of cheesy focaccia made by two paper-thin layers of yeast free dough, filled with stracchino cheese & oven baked. A MUST TRY!

- AL FORMAGGIO** £26.95 **LA PIZZATA** £32.00 **AL PESTO** £30.00
- The classic with v With the addition of our rich Classic with our v*
stracchino cheese. Cambio Marcia tomato sauce. homemade basil pesto

Please advise a member of the team if you have a food allergy. We will endeavor to avoid cross contamination, however as we regularly handle allergens and have a small kitchen, we can't guarantee that a dish is free from allergens.

MAINS

MANDILLI DE SEA AL PESTO

v+gf option

£17.00

'Silk handkerchief' thin sheets of regional fresh pasta tossed with our traditional Genovese basil pesto.

RAVIOLI ALL'ERBETTE

★ v

£18.95

Spinach ricotta Ravioli served with traditional Northern Italian creamy sauce, infused with thyme, marjoram, rosemary, parmesan & pine nuts.

GREEN FETTUCCINE AL "RAGÙ D'ANATRA"

gf option £19.00

Slow braised Duck Ragù with a hint of warming nutmeg, white wine, cognac & Thyme, served with ribbons of Fettuccine pasta & freshly grated parmesan.

RISOTTO ZUCCA E FUNGHI

gf + v+ ve option

£17.50

A popular Piedmontese risotto made with roasted pumpkin cream, Porcini mushrooms, and chestnuts, finished with aged Parmesan.

TAGLIOLINI AL RAGÙ DI PESCE

gf option

£21.00

Delicate Ragu style seafood pasta of finely chopped swordfish, red prawns, mussels, squid & clams, slowly cooked in homemade fish broth & cherry tomatoes, served with fresh tagliolini pasta.

PORK CHOP "MILANESE STYLE"

£26.95

Pork Chop coated with herby breadcrumbs, cooked on the bone until golden, with rosemary roast potatoes, rocket salad & homemade cranberry sauce.

ARRABBIATA PASTA

ve+ gf option

£14.00

Penne pasta in a spicy homemade tomato sauce, scattered with parsley, served with parmesan.

MAINS

SHORT RIBS AL "VINO ROSSO" gf £24.95

Slow cooked tender beef, braised with sage, rosemary, red wine & homemade beef broth, served with its flavourful braising sauce.

SPALLA D'AGNELLO AL FORNO gf £27.95

Slow cooked Lamb Shoulder, served with creamy mashed potatoes, braised apple red cabbage, finished with a white wine & sage infused sauce.

BRANZINO ALLA LIGURE ★ gf £22.95

Sea bass fillet, oven baked on a bed of thinly sliced potatoes, capers, taggiasche olives & cherry tomatoes. Served with lemon, olive oil parsley sauce.

MELANZANE ALLA PARMIGIANA v/gf £14.95

A classic Italian dish – layers of aubergine, tomato passata, parmesan cheese, olive oil, topped with mozzarella & oven baked.

TAGLIATA DI MANZO gf £28.50

Grilled beef steak, thickly cut served on a bed of rocket, with cherry tomatoes, shaved parmesan and drizzled with a balsamic glaze.

SIDES

CREAMY MASHED POTATOES £4.95

BAKED ROSEMARY POTATOES £4.95

GRILLED AUBERGINE & GREMOLATA £5.25

ITALIAN SALAD WITH PARMESAN SHAVINGS £4.95

FAGIOLINI GREEN BEANS, GARLIC LEMON DRESSING £4.95

SLOW BRAISED RED CABBAGE & APPLE £5.95

DESSERTS

TIRAMISÙ UNCLE MAX ★ v

£9.00

Savoardi biscuits dipped in espresso coffee, layers of mascarpone & egg cream, dusted with cocoa.

TORTA DI MELE v

£8.50

Apple cake with yoghurt, pine nuts, cinnamon & raisins served with vanilla gelato - a cherished family recipe!

CHEESE SELECTION

v/gf option

£12.45

Parmesan

Gorgonzola IGOR

Pear Pecorino

Stracchino

TORTINO AL CIOCCOLATO ve/gf

£9.00

Rich chocolate & raspberry tart paired with zesty raspberry sorbet.

PLUMS CROSTATA v

£9.00

A traditional homemade shortcrust pastry filled with plum marmellata, oven baked until golden, served with vanilla gelato.

COPPA GELATO gf/ve option

£8.50

Traditional creamy Vanilla Italian gelato (v/gf)

Velvety Dark Chocolate (ve/gf)

SORBETTO gf+ve

£6.50

Refreshing Raspberry sorbet.