



Italian aperitivo - a relaxed and social occasion
to share the passion and tradition of Italian food and wine

Maurizio Dining & Co.

Italian aperitivo and wine bar

Every Thursday 2 for £10 on all cocktails

BRUSCHETTA

toasted focaccia bread with toppings

£5 each

Original bruschetta - **vegan**

Homemade garlic bread - **vegan**

Gorgonzola D.O.P - **v**

Mozzarella di Bufala Campana - **v**

£6 each

Pizzetta: Mozzarella di Bufala Campana
on homemade tomato sauce - **v**

Scampagnato: Mozzarella di Bufala,
tomato, oregano - **v**

Impiastrato: Salame, gorgonzola and
anchovies

£7 each

Zuzzurellone: Gran Biscotto ham,
mozzarella di Bufala, sun-dried
tomatoes

Corazzato: 'nduja (spicy salame
paste), auricchio cheese and red onion

Arrizzato: Porchetta, auricchio,
artichokes, chillies

CICCHETTI

*small plates served
with focaccia bread*

Bowl of mixed olives - **vegan** - £3.50

Bowl of anchovies - £4.50

Caprese salad - **v** - £6

Beef meatballs in tomato sauce - £6.50

Ceci (chickpeas) with 'nduja - £6.50

Frittata (omelette) with pecorino cheese - **v** - £6

APERITIVO

a drink and a nibble

Prosecco - £4.60

Aperol Spritz - £8

Negroni - £8

Franciacorta - £7

PIATTO DEL GIORNO

main dish of the day

check to see what's available from:

Homemade lasagna - £13

Tuscan sausage and friarielli (turnip tops)
with pasta - £13

Homemade beef meatballs with pasta - £13

Spaghetti carbonara

(eggs and pancetta) - £13

Tortellini pasta with cream and ham - £13

Spaghetti marinara

(seafood in tomato sauce) - £13

Spaghetti with capers,
anchovies and chillies - £13

Spaghetti with garlic, olive oil
and chillies - **vegan** - £10

Pasta with tomato sauce - **vegan** - £10

Gnocchi with gorgonzola - **v** - £13

Ceci (chick peas), sun-dried tomatoes
cheese and basil salad - **v** - £10

Trofie pasta al pesto - **v** - £13

TAVOLOZZA DI ANTIPASTI

*wooden boards with a selection of
meats and cheeses perfect for sharing*

For 2 sharing - £12

Formaggio (cheese) -v - Auricchio,
pecorino, parmigiano, gorgonzola,
olives, red onions, sun-dried tomatoes
and crackers

Salumi (cured meat) - Prosciutto
crudo, prosciutto cotto, porchetta,
salame, olives, red onions, sun-dried
tomatoes and focaccia bread

Misto (mixed) - cured meat
and cheeses, olives, artichokes, sun-
dried tomatoes and focaccia bread

Grifone (cured meat)
San Daniele ham OR
Porchetta di Arriccia,
green salad and focaccia bread

SPECIALE FOR 2 - £30

Two main dishes of the day and
a carafe of house red or white wine

DOLCE

Homemade tiramisù - £5

Panforte with a

50ml glass of passito wine - £8

Affogato al caffè - £4

Homemade chocolate salame - £4.50

Selection of gelati from £4

Gluten-free dishes available, please ask.

If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.