



## VALENTINE'S DINNER

Wednesday 14 February 2018

£45 per person including wine

£35 per person excluding wine

*Aperitivo followed by three courses, each paired with a fine Italian wine,  
chosen to bring out the flavours.*

### MENU

#### APERITIVO - *Calice Di Benvenuto* - (v)

Welcome bites of mini bruschetta and a mix of green and black olives - (v)



125ml glass of Prosecco organic DOC

#### PRIMO - *Maurizio's insalata di stoccafisso OR insalata di ceci e parmigiano* - (v)

Stockfish, red onion and crushed peas served with grilled focaccia bread

Chickpeas, parmesan shavings, red onion and crushed peas served with grilled focaccia bread - (v)



125ml glass of sparkling Franciacorta Barboglio de Gaioncelli

#### SECONDO - *Fettuccine pasta con ragù di fagiano e tartufo OR con tartufo* - (v)

Pheasant ragù served with truffle and fettuccine pasta

Pan-fried truffle served with fettuccine pasta - (v)



125ml glass of Amarone della Valpolicella Classico DOCG 2012

#### DOLCE - *Sorbetto di fragole OR tavolozza di formaggi* - (v)

Homemade strawberry sorbet, a refreshing pudding served with a chocolate - (v)

Cheeseboard featuring auricchio, pecorino, parmigiano, gorgonzola with Italian crackers - (v)



50ml glass of vino dolce Refrontolo Passito DOCG, Colvendra

**£45 per person all-inclusive. £35 per person without wine. Groups welcome**

**The wines featured will also be available to purchase on the night by glass, carafe, or bottle.**

TO BOOK: [INFO@MAURIZIODINING.COM](mailto:INFO@MAURIZIODINING.COM) /TEL: 07957735844/ [www.mauriziodining.com/](http://www.mauriziodining.com/) @mauriziodining

*Please let us know in advance if you have any food allergies. Vegan and gluten-free options available.*