



**Maurizio
Dining & Co.**

Italian aperitivo and wine bar

Welcome to Maurizio Dining & Co.

@mauriziodining

info@mauriziodining.com

A relaxed and social occasion to share the passion and tradition of Italian food and wine

COCKTAILS

- APEROL SPRITZ** Aperol, Prosecco, soda water **£8**
- SIX SHOTS NEGRONI** Campari, gin, Martini rosso **£9**
- BICICLETTA** Aperol, white wine, soda water **£8**
- SBAGLIATO** Campari, Martini rosso, prosecco **£8**
- LEMPARI** Campari, limoncello, soda water **£8**
- CAMPARI & SODA** Campari, soda water **£8**
- CAMPARI MIX** Campari, white wine **£8**
- AMERICANO** Campari, Martini rosso, soda water **£8**
- BELLINI** Peach puree, prosecco **£8**
- GODFATHER** Jack Daniels, amaretto, cherry liqueur **£9**
- O-GINO** Gin, Martini rosso, tonic water, cucumber **£8**
- GIN FIZZ** Gin, lime juice, liquid sugar, tonic water **£8**
- CARDINALE** Gin, Martini bianco, lemon juice, liquid sugar, prosecco **£8**
- SGROPPINO** Lemon sorbet, vodka, prosecco **£9**
- LUMINATA** Vodka, aperol, orange juice, tonic water **£8**
- CAFFARATO** Amaretto, espresso coffee, rum **£8**
- THE MAURIZIO!** Franciacorta, vecchia Romagna, angostura, sugar cube **£10**

BEERS

- Moretti** 33cl (4.6%) **£4**
- Peroni** 33cl (5.1%) **£4**
- Peroni Red** 33cl (4.7%) **£4**
- Birra Roma** 33cl (5.2%) **£6**
- Guest beer** (please ask) **£5**
- Cider Mela Rossa** 33cl (5%) **£4**

SPIRITS

please ask to a member of staff to see what's available

- Selection of spirits (25ml) **£4**
- Selection of Premium spirits (25ml) **£6**
- Add mixer **£3**

PERFECT WITH OUR STUZZICHINI OR ANTIPASTI BOARDS

- Prosecco (125ml) **£5**
- Aperol Spritz **£8**
- Six shots Negroni **£9**
- Franciacorta (125ml)
£7.5
- House wine (125ml) **£4**
- Crodino or Sanbitter
(alcohol free) **£4**

SOFT DRINKS

- Selection of flavours
- San Pellegrino sparkling **£3**
- Crodino or San-bitter **£4**
- Coke and diet Coke **£3**
- Sprite **£3**
- Orange or apple juice **£3**
- Glass of San Pellegrino
sparkling water **£2.5**
- Bottle of San Pellegrino
sparkling water **£4**

HOT DRINKS

- Neapolitan moka espresso **£3**
- Corretto (coffee with a splash of grappa) **£4**
- Caffe latte **£4**
- Selection of teas **£3**

Gluten-free bread and pasta available. Dishes marked vg are suitable for vegans.

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

All our food is freshly prepared in our very small kitchen and during busy periods there might be a slight delay.



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FIZZ

Franciacorta Barboglio de Gaioncelli (12%) *Italian equivalent of champagne: aged, complex, dry, from Lombardy*

Glass £7.5 Bottle £37

Prosecco organic frizzante DOC (11%) *Straw colour, ripe apple and peach aroma, juicy, from Veneto*

Glass £5 Bottle £24

BIANCO (white wines)

House white (11.5%) *Dry and refreshing, blend of grapes, from Veneto*

125ml £4 250ml £6.5 500ml Carafe £12

Falanghina Beneventano IGT (13.5%) *Fruity aroma, apple, banana and pineapple flavours, from Campania*

175ml £6 Bottle £19.5

Grillo Chiara Sicilia IGT (12%) *Fresh and fragrant and full on the palate, from Sicily*

175ml £6 Bottle £16.5

Marzemina Bianca IGT 2014 (12.5%) *Gooseberries and lime aroma, clear, sharp with a long finish, from Veneto*

175ml £7 Bottle £28

Ribolla Gialla DOC (13%) *Oozing aromas of figs, wild honey and peach, crisp flavour, from Friuli*

Bottle £28

Gavi di Gavi DOCG (12.5%) *Dry and crisp, fragrant, full rich ripe taste, from Piemonte*

Bottle £30

ROSÉ

Rosato IGT (13%) *Delicate floral scents, pomegranate, from Marche*

Bottle £16.5

Siddura Nudo Cannonau Rosato DOC (13%) *Pink grapefruit and pineapple exotic taste, dry, from Sardegna*

Bottle £26.5

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ROSSO (RED WINE)

House red (12%) *Smooth and rounded, produced from the Merlot grape, from Veneto*

125ml **£4** 250ml **£6.5** 500ml Carafe **£12**

Montepulciano D'Abruzzo DOC (13%) *Ruby red with an intense spicy fruitiness, from Abruzzo*

175ml **£6** Bottle **£19.5**

Raboso (11%) *Fruity, plum, and violet, deep purple, from Veneto*

175ml **£5** Bottle **£18**

Primitivo Organic IGT (13%) *Black cherry flavours, ruby red, from Puglia*

Bottle **£20**

Bardolino Classico DOC (13%) *Forest fruits aroma, full-bodied and harmonious in flavour, from Veneto*

Bottle **£28**

Bolgheri DOC (13.5%) *Bright ruby red with purple hues, earthy aromas, from Tuscany*

Bottle **£40**

Amarone della Valpolicella Classico DOCG (16%) *Chocolate, sweet fruits, spicy aroma, soft textured, from Veneto*

Bottle **£50**

Barolo DOCG (14.5%) *Ruby red with a garnet tinge, from Piemonte*

Bottle **£45**

Brunello di Montalcino DOCG (13.5%) *Dry, warm robust with deep ruby red hues, from Tuscany*

Bottle **£55**

VINO DOLCE (SWEET)

Refrontolo Passito Rosso (14%) *Fruity and jammy with a delicious soft taste, from the Veneto region*

50ml **£5** Bottle (500ml) **£40**

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