



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

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

Ceci (chickpeas) with 'nduja - £6.50

## 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:*

Fettuccine al ragù - £13

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

Risotto zafferano with peas

(minimum order for 2) - **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 Arriccìa,  
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 a dietary requirement or an allergy to any food product, please advise us prior to ordering.**

*10% service charge added to tables of 6+*