

# Maurizio Dining & Co.

Italian aperitivo and wine bar

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

Every Thursday 2 for £10 on all cocktails

## APERITIVO PICCOLO

*crisps, green olives,  
peanuts and choose  
a drink from:*

- Prosecco - £5
- Aperol Spritz - £8
- Negroni - £8
- Franciacorta - £7.5
- Crodino (alcohol free) - £4

## APERITIVO TRADIZIONE

*antipasti board and a glass  
of Prosecco, Italian beer house  
red or white wine*

- For 1 person - £9.50
- For 2 sharing - £18

## APERITIVO GRANDE

*antipasti board, homemade  
tomato sauce, and  
a bottle of house Prosecco,  
Montepulciano red wine,  
rosé or Grillo white wine*

- For 3 or more sharing - £40

## DOLCE

- Homemade tiramisù - £6
- Panforte with a  
50ml glass of passito wine (when  
available) - £9
- Affogato al caffè - £6
- Homemade chocolate salame - £6
- Selection of gelati from £4

## ANTIPASTI BOARDS

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

- For 1 person - £7
- For 2 sharing - £14

### Misto (mixed)

cured meat and cheeses, olives,  
sun-dried tomatoes  
and Italian bread

### Formaggio (cheese) -v

Auricchio, pecorino, parmigiano,  
gorgonzola, olives, sun-dried  
tomatoes and crackers

### Salumi (cured meat)

San Daniele ham, Gran Biscotto  
ham, salame, 'nduja, olives, sun-  
dried tomatoes and Italian bread

### Vegan

garlicky cannellini beans,  
green salad, homemade chilli relish,  
olives, sun-dried tomatoes and  
Italian bread

**Gluten-free bread available  
please ask**

## BRUSCHETTA

*toasted Italian bread with toppings*

- Original bruschetta - **vegan** - £6
- Homemade garlic bread - **vegan** - £6
- Gorgonzola D.O.P - **v** - £6
- Mozzarella di Bufala Campana - **v** - £6

**Pizzetta:** Mozzarella di Bufala Campana  
on homemade tomato sauce - **v** - £7

**Scampagnato:** Mozzarella di Bufala  
Campana, tomato, oregano - **v** - £7

**Impiastrato:** Salame, gorgonzola and  
anchovy fillets - £7

**Zuzzurellone:** Gran Biscotto ham  
mozzarella di Bufala Campana  
and sun-dried tomatoes - £8

**Corazzato:** 'nduja, pecorino and capers - £8

**Arrizzato:** Gran Biscotto ham  
auricchio and chillies - £8

**Grifone:** beef ragù, mozzarella di Bufala - £10

## ITALIAN TAPAS

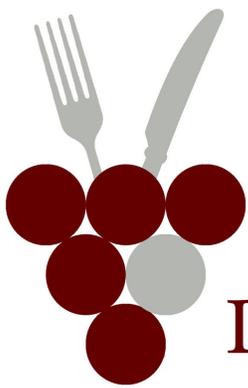
*small plates served  
with Italian bread*

- homemade tomato sauce - **vegan** - £3.5
- green olives - **vegan** - £4
- anchovy fillets with lemon - £5
- Caprese salad - **v** - £6.5
- Ceci (chickpeas) with 'nduja - £7
- Chilli chickpeas - **vegan** - £5
- Garlicky cannellini beans - **vegan** - £4.5
- Green salad - **vegan** - £4
- Fried pancetta with gorgonzola - £7
- Homemade chilli relish - **vegan** - £3.5

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**PIATTO DEL GIORNO** from £10.5  
home cooked sauces with pasta of the day

*Check our board to see what's cooking today  
from the list below or ask us for more details*

- Homemade beef ragù - £14.5
- Homemade lasagna - £13.5
- Italian sausage in tomato sauce - £14.5
- Italian sausage and friarielli (turnip tops) - £15.5
- Homemade beef meatballs - £15.5
- Homemade tomato sauce - **vegan** - £10.5
- Garlic, extra virgin olive oil and chilli relish - **vegan** - £10.5
- Gorgonzola and cream - **v** - £13.5
- Pesto - **v** - £13.5
- Carbonara (eggs and pancetta) - £15.5
- Marinara (seafood in tomato sauce) - £15.5
- Capers, anchovy fillets and chilli relish - £13.5
- 'nduja, garlic and capers - £13.5
- Gnocchi al pesto/gorgonzola/homemade tomato sauce - £13.5
- Tortellini with Gran Biscotto ham and cream - £13.5
- Risotto zafferano with porcini (minimum order for 2) - **v** - £15.5pp

Gluten-free pasta available, please ask

## **SPECIALE FOR 2** - £35

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

## **SHARING BOWLS**

Ordering the same piatto del giorno?  
Try our pasta sharing bowls

Medium (sharing for 4) - £40  
Large (sharing for 6) - £60

## **SALAD**

Garlicky ceci (chick peas), sun-dried tomatoes  
green salad and basil - **vegan** - £10

Cannellini beans, sun-dried tomatoes, pickled red  
onions green salad and parsley - **vegan** - £10

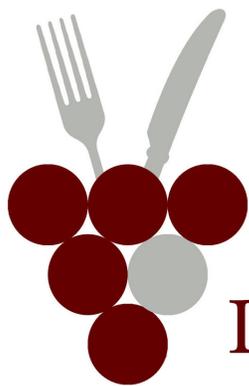
Green salad - **vegan** - £4

## **PIZZA**

original Neapolitan recipes  
and check our board to see if  
pizza is on the menu today

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## FIZZ

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

Glass - £7.5      Bottle - £37      (OUT - £30)

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

Glass - £5      Bottle - £22      (OUT - £16)

## BIANCO (white wines)

**House white** (11.5%) – dry and refreshing, blend of grapes, Veneto

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

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

175ml - £6      Bottle - £19.5      (OUT - £15.5)

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

175ml - £6      Bottle - £16.5      (OUT - £12.5)

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

175ml - £7      Bottle - £28      (OUT - £24)

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

Bottle - £28      (OUT - £24)

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

Bottle - £30      (OUT - £26)

## ROSÉ

**Rosato** IGT (13%) - delicate floral scents, pomegranate, Marche

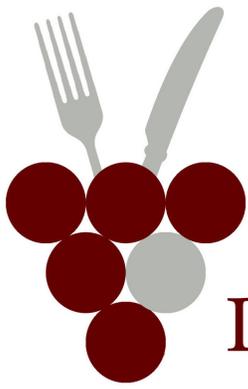
Bottle - £16.6      (OUT - £12.5)

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

Bottle - £26.5      (OUT - £20)

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## ROSSO (red wine)

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

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

**Chianti DOCG** (12.5%) – red and black cherry flavours, a classic from Tuscany

175ml - £6      500ml Carafe - £16      2L fiasco - £60 (OUT - £50)

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

175ml - £6      Bottle - £19.5      (OUT - £15.5)

**Raboso** (11%) - fruity, plum, black cherry and violet, deep purple, Veneto

175ml - £5      Bottle - £18      (OUT - £14)

**Ciliegiolo 100%** (14%) - intense aroma of cherry, raspberry and blackberry, ruby red colour, Tuscany

Bottle - £30      (OUT - £25)

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

Bottle - £28      (OUT - £25)

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

Bottle - £40      (OUT - £35)

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

Bottle - £50      (OUT - £40)

**Barolo DOCG** (14.5%) – ruby red with a garnet tinge, Piemonte

Bottle - £45      (OUT - £40)

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

Bottle - £55      (OUT - £45)

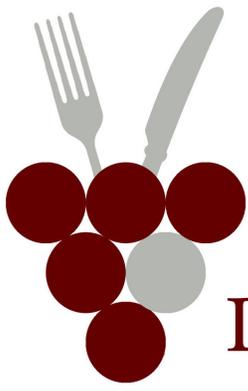
## VINO DOLCE (SWEET)

**Refrontolo Passito Rosso** (14%) – fruity and jammy with a delicious soft taste, Veneto region

50ml - £5      Bottle (500ml) - £40      (OUT - £35)

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## COCKTAILS

- APEROL SPRITZ** Aperol, Prosecco, soda water - £8
- NEGRONI (6 shots)** Campari, gin, Martini rosso - £8
- 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 - £8
- 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 - £8
- LUMINATA** Vodka, aperol, orange juice, tonic water - £8
- CAFFARATO** Amaretto, espresso coffee, rum - £8
- THE MAURIZIO!** Franciacorta, vecchia Romagna, angostura, sugar cube - £10

## BEER

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

**SPIRITS** selection of spirits from £4  
(add mixer from £3)

## SOFT DRINKS

- Selection of flavours San Pellegrino sparkling - £3
- Crodino - £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

- Moka espresso mamma mia £3
- Corretto (coffee with a splash of grappa) £4
- Selection of teas from - £3

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