

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

Check the board to see special wine offers or ask us for more details

By the way, as a licensed bottle shop, you can buy bottles to take out from 12 noon every day

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

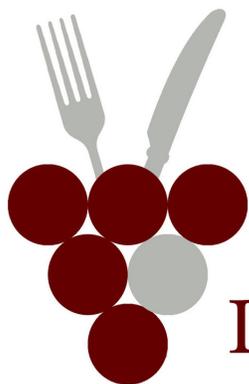
Bottle - £16.6 (OUT - £12.5)

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

Bottle - £26.5 (OUT - £20)

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 small kitchen and during busy periods there might be a slight delay.

8% service charge will be added to all tables. Grazie!



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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)

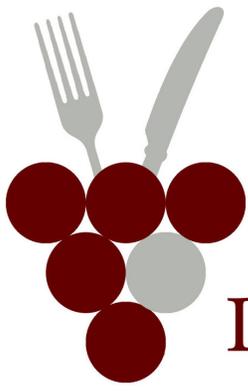
VINO DOLCE (SWEET)

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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