



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

PASTA DISHES OF THE DAY - check the board to see what's available today

PIZZA OF THE DAY - coming soon! Check the board to see what's available from May 18th

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, 'nduja, olives, sun-dried tomatoes and Italian bread

Vegan

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

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

Gluten-free bread and pasta available, please ask.

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.

SPECIALE FOR 2 - £35

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

APERITIVO PICCOLO

a drink and olives

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

APERITIVO TRADIZIONE

any 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

any antipasti board and a bottle of Prosecco, Montepulciano red wine or Grillo white wine

For 4 sharing - £40

DOLCE

Homemade tiramisù - £6
Affogato al caffè - £6
Homemade chocolate salame - £6
Selection of gelati from £4

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, tomato, oregano - **v** - £7

Impiastrato: Salame, gorgonzola and anchovy fillets - £7

Zuzzurellone: Gran Biscotto ham mozzarella di Bufala, 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** - £6
garlicky cannellini beans - **vegan** - £6.50
green salad - **vegan** - £4
fried pancetta with gorgonzola - £7
homemade chilli relish - **vegan** - £3.5

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