



VALENTINE'S VENETIAN DINNER

@ Loco, 44 Mill Road, Cambridge,
CB1 2AS

Tuesday 14th February 2017, 6-11pm

*For one night only, Maurizio Dining & Co. brings you the taste of Venice with our special menu.
Aperitivo followed by three courses, each paired with a fine Italian wine, chosen to bring out the flavours.*

MENU

APERITIVO - *Calice Di Benvenuto*

Pan-fried mini beef and potato meatball



A glass of Gran Brut Prosecco Superiore, DOCG Colvendra

PRIMO - *Trio Serenissima*

Scallop gratin in shell served with creamed peas

Folpedo: boiled octopus with extra-virgin olive oil and lemon on a bed of watercress

Baccalà mantecato: crostino with a blend of stockfish, olive oil, garlic and parsley



A glass of Marzemina Bianca 2014

SECONDO - *Branzino con polenta grigliata*

Fillet of sea bass, pan-fried zucchini, cherry tomatoes and parsley served on grilled polenta



A glass of Blanc de Blanchis DOC Collio 2015 or a glass of Raboso DOC Piave 2010

DOLCE - *Crema di Limone e amaretti*

Lemon and amaretti cream pot with chocolate dipped biscuit



A glass of Refrontolo Passito DOCG, Colvendra or caffè espresso

£36 per person all-inclusive

TO BOOK: INFO@MAURIZIODINING.COM /TEL: 07957735844/ www.mauriziodining.com/ @mauriziodining

Please let us know in advance if you have any food allergies. List of ingredients available.

Our mission is to share the passion and tradition of authentic homemade Italian food served with fine wines. Bespoke menus created for your special occasion, family or corporate events.