



Welcome to Maurizio Dining & Co. @mauriziodining info@mauriziodining.com
A relaxed and social occasion to share the passion and tradition of Italian food and wine

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

FIZZ

Franciacorta Barboglio de Gaioncelli (12%) *Italian equivalent of champagne: aged, complex, dry, from Lombardy*
Glass £7.5 Bottle £37

Prosecco organic frizzante DOC (11%) *Straw colour, ripe apple and peach aroma, juicy, from Veneto*
Glass £5 Bottle £24

BIANCO (white wines)

House white (11.5%) *Dry and refreshing, blend of grapes, from Veneto*
125ml £4 250ml £6.5 500ml Carafe £12

Falanghina Beneventano IGT (13.5%) *Fruity aroma, apple, banana and pineapple flavours, from Campania*
175ml £6 Bottle £19.5

Grillo Chiara Sicilia IGT (12%) *Fresh and fragrant and full on the palate, from Sicily*
175ml £6 Bottle £16.5

Marzemina Bianca IGT 2014 (12.5%) *Gooseberries and lime aroma, clear, sharp with a long finish, from Veneto*
175ml £7 Bottle £28

Ribolla Gialla DOC (13%) *Oozing aromas of figs, wild honey and peach, crisp flavour, from Friuli*
Bottle £28

Gavi di Gavi DOCG (12.5%) *Dry and crisp, fragrant, full rich ripe taste, from Piemonte*
Bottle £30

ROSÉ

Rosato IGT (13%) *Delicate floral scents, pomegranate, from Marche*
Bottle £16.5

Siddura Nudo Cannonau Rosato DOC (13%) *Pink grapefruit and pineapple exotic taste, dry, from Sardegna*
Bottle £26.5

Gluten-free bread and pasta available. Dishes marked vg are suitable for vegans.

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



**Maurizio
Dining & Co.**

Italian appetizers and wine bar

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ROSSO (RED WINE)

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

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

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

175ml **£6** Bottle **£19.5**

Raboso (11%) *Fruity, plum, and violet, deep purple, from Veneto*

175ml **£5** Bottle **£18**

Primitivo Organic IGT (13%) *Black cherry flavours, ruby red, from Puglia*

Bottle **£20**

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

Bottle **£28**

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

Bottle **£40**

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

Bottle **£50**

Barolo DOCG (14.5%) *Ruby red with a garnet tinge, from Piemonte*

Bottle **£45**

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

Bottle **£55**

VINO DOLCE (SWEET)

Refrontolo Passito Rosso (14%) *Fruity and jammy with a delicious soft taste, from the Veneto region*

50ml **£5** Bottle (500ml) **£40**

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