

# Maurizio Barca

Italian Bistro Wine & Cocktail

## MENU

### CICCHETTI

Olive di Nocellara (VG)  
Nocellara olives  
4.50

Pane e Olio Extra Vergine di Oliva (VG)  
Selection of Italian bread, Puglian extra virgin olive oil  
5.00

Bruschetta al Pomodoro (VG)  
Tomato & Basil Bruschetta  
6.90

Focaccia Aglio e Rosmarino (VG)  
Rosemary & Garlic Flatbread  
6.90

### STARTER

Calamari Fritti  
Salt & Pepper squid, Tartar Sauce  
9.90

Gamberi in Tempura, Sriracha Maionese  
King prawn tempura, Sriracha mayo  
9.90

Carpaccio di Manzo con Rucola e Parmiggiano  
Beef Carpaccio, Rocket and Parmesan  
11.90

Mozzarella di Bufala e Prosciutto di Parma  
Buffalo Mozzarella with Parma Ham  
10.50

Polpette di Manzo, crostino  
Traditional beef meatball & sourdough  
9.90

Cocktail di Gamberi in Salsa Rosa  
Prawn cocktail, lettuce, cucumber & Marie Rose sauce  
10.90

Insalata di Rucola & Caprino, Pera e Noci (V)  
Goat cheese and Rocket salad, pear,  
walnut & Balsamic dressing  
9.90

Tagliere di Salumi Italiani (per 2)  
Selection of Italian charcuterie (for two)  
18.90

Burrata pugliese alla Caprese (V) 9.90  
Puglian burrata, tomato cherry  
9.90  
Add: Parma Ham 5.00

### PASTA

Spaghetti con Nduja e Burrata  
Spaghetti, with spicy Nduja and Burrata  
17.50

Lasagne alla Bolognese fatte in casa  
Homemade Beef lasagne,  
béchamel & Parmigiano  
15.90

Gnocchetti Sardi con Salsiccia e Zafferano  
Sardinia small Gnocchi, Italian Sausage  
& Saffron in creamy sauce  
15.90

Linguine ai Frutti di Mare  
Linguine, King prawn, clams, mussel  
& shellfish Bisque  
18.50

Rigatoni all' Amarticiana  
Rigatoni pasta, Guanciale, Pecorino Romano  
cheese in tomato sauce  
15.90

Spaghettoni alla Carbonara (Originale)  
Spaghettoni, Guanciale, Pecorino Romano,  
Egg yolk & Black pepper  
15.90

Add: Preserved Black Truffle 6.00

Pappardelle al Ragu d'Agnello,  
Pecorino Romano e Menta  
Pappardelle, slow-cooked Lamb ragout,  
Mint & Pecorino Romano  
17.90

Ravioli di Ricotta e Spinaci  
al Burro e Salvia (V)  
Ravioli stuffed Spinach and Ricotta with  
Sage and Butter emulsion  
14.90

Penne all'Arrabiata (VG)  
Penne pasta, Chilli and Garlic in tomato sauce  
14.90

Tagliolino al Tartufo Nero,  
Burro e Parmiggiano (V)  
Tagliolino, truffle sauce, preserved  
Black Truffle butter & Parmesan  
19.50

### MAIN

Paillard di pollo & Insalata di stagione  
Pounded Chicken breast & seasonal salad  
16.50

Scaloppina di Vitello alla Milanese  
Panko breadcrumb Veal escalope  
17.90

Filetto alla tartara, uovo di Quaglia, Crostini  
Beef Steak Tartar, Quail's egg yolk, Toasted  
Sourdough and Salad  
16.90

Filetto di Branzino con Insalata di stagione  
Seabass fillet with seasonal Salad  
17.50

Gamberoni alla Diavola  
Argentina King prawn, Chilli Garlic butter, white wine  
18.90

### SIDE

Patate fritte (V)  
Deep-fried fries  
4.50

Insalata di Pomodoro e Cipolla rossa (VG)  
Tomato onion salad, balsamic dressing  
5.00

Broccoli aglio e peperoncino (VG)  
Steamed broccoli, garlic, chilli olive oil  
5.00

Insalata di Rucola e Parmigiano (V)  
Rocket, Parmesan, Balsamic dressing  
6.50

### TOPPINGS

Cherry tomato 2.50	Anchovies 2.50
Chilli 1.50	Mozzarella 3.00
Capers 1.50	Burrata 5.50
Olives 2.00	Buffalo Mozzarella 4.50
Garlic 1.00	Italian sausage 3.50
Onion 1.50	Parma Ham 4.50
Rocket 2.00	Black truffle (preserved) 6.00
Mixed Mushroom 2.50	

### GOURMET PIZZA

Parma Ham & Grana Padano  
Tomato sauce, Fior di latte mozzarella,  
Cherry tomatoes, rocket, olive oil  
15.90

Diavola  
Tomato sauce, Fior di latte mozzarella, 'Nduja, spicy  
Spianata Calabrese, Black Olives  
14.90

Calzone Napoletano  
Tomato sauce, Fior di latte mozzarella, Ricotta cheese,  
Salame Napoli, Cotto ham & Oregano  
14.90

Bufalina (V)  
Yellow tomato sauce, Buffalo mozzarella, fresh Basil  
14.50

Mortadella, Burrata  
Fior di latte mozzarella  
14.90

Southern Italy  
Tomato sauce, Fior di latte mozzarella, Salame Napoli,  
Italian Sausage, Ricotta cheese, Cherry tomato  
14.90

Tartufina (V)  
Fior di latte mozzarella, mixed mushroom, Burrata,  
Preserved Black truffle  
17.90

### CLASSIC PIZZA

Marinara (VG)  
Tomato sauce, garlic, oregano  
7.50

Margherita (V)  
Tomato sauce, Fior di latte mozzarella, fresh basil  
9.90

4 Formaggi (V)  
Fior di latte mozzarella, Gorgonzola,  
Pecorino Romano, Grana Padano  
13.90

Vegetariana (V)  
Tomato sauce, Fior di latte mozzarella, Courgette,  
Red Onion, Mixed peppers, Black olives  
13.90

Prosciutto Cotto e Funghi  
Tomato sauce, Fior di latte mozzarella  
13.90

Pepperoni  
Tomato sauce, Fior di latte mozzarella  
13.90

V: VEGETARIAN | VG: VEGAN

An optional 12.5% service charge will be applied to your bill all of which goes to the staff.  
We cannot guarantee the absence of traces of nuts or other allergens.  
If you have a food allergy or a special dietary requirement, please inform a member of the staff

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## DRINKS

### SPARKLING WINE

	125ml	bottle	
NV Prosecco Frizzante, Ca di Alte Veneto, Italy		7.80	31.00
NV Grande Reserve Brut Sophie Baron Champagne, France			66.00
NV Cuvee Rose Devaux Champagne, France			86.00

### WHITE WINE

	175ml	250ml	bottle
Cataratto, Casa Mia Sicily, Italy			26.00
Verdicchio di Mettatica, Cantine Belisario Marche, Italy			32.00
Sauvignon Blanc, Cotes de Thau Languedoc, France	8.00	12.50	32.00
Pinot Grigio delle Venezie Veneto, Italy	8.80	13.80	33.00
Muscadet, Sevre et Maine Sur Lie Loire, France			36.00
Albariño "Sentadiño" Rias Baixas Galicia, Spain			38.00
Riesling Reserve, Cave de Hunawirh Alsace, France			40.00
Sauvignon Blanc, Framingham Marlborough, New Zealand			45.00
Gavi di Gavi, La Giustiniana Piedmont, Italy			46.00
Sancerre, "L'Indiscrete" Anthony Girard Loire, France			61.00
Chablis, "St. Martin" Domaine La Roche Burgundy, France			66.00

### ROSE WINE

	175ml	250ml	bottle
Pinot Grigio Rosato, Ponte Pietra Veneto, Italy	7.30	11.30	29.00
Chateaudu Rouët Rose "Estrelle" Cote de Provence, France			39.00

### RED WINE

	175ml	250ml	bottle
Nero d'Avola, Palazzo Sicily, Italy			26.00
Cabernet Sauvignon, Excelsior Robertson Valley, South Africa			31.00
Rioja Crianza (Tempranillo and Granche), Gran Dominio Rioja, Spain			32.00
Montepulciano d'Abruzzo, Fantine Farnese Abruzzo, Italy	9.30	13.30	33.00
Chianti Mediceo Tuscany, Italy	10.50	14.50	34.00
Valponicella Alpha Zeta Veneto, Italy			36.00
Primitivo, A Mano Apulia, Italy			37.00
Malbec, Amalaya Calchaqui valley salta, Argentina			38.00
Shiraz "Lionheart of the Barossa" Dandelion Vineyards South Australia, Australia			43.00
Chateau Macquin Saint-Gorge Saint-Emilion Saint-Emilion, Bordeaux, France			49.00
Crozes-Hermitage Maison Les Alexandrins Northern Rhone, France			59.00
Nebbiolo Langhe, Massolino Piedmont, Italy			61.00
Chateau Larose-Perganson Cru Bourgeois Superier Haut-Medoc, Bordeaux, France			66.00
Pinot Noir, Maranges "Sur le Chene" Domain Chevrot Burgundy, France			81.00

### BEERS

Nastro Azzurro Peroni (Italy)	5.90
Pilsner Freedom (England)	5.90
Ipa Brewdog (Scotland)	5.90
Meteor Blanche (France)	6.00
Stout Old Engine Oil (Scotland)	7.00
Lucky Saint 0.5% vol (Germany)	6.00

### SOFT DRINKS

Juice (Orange, Apple, Tomato)	3.00
Coca Cola	3.00
Diet Cola	3.00
Coca Cola Zero	3.00
Lemonade	3.00
Soda Water	3.00
Tonic Water	3.00
Ginger Ale	3.00
Ginger Beer	3.00
Still Water 0.5L	3.50
Sparkling Water 0.5L	3.50