



RESTAURANT & BAR

Maurilio's Big Five

Italian classics designed to be shared. Priced at £50 each.

Tuesday

Orecchiette con cime di rapa, salsiccia e peperoncino
Orecchiette pasta from Puglia sautéed with turnip tops, sausage, garlic & chilli,
finished with Pecorino cheese

Stefano's wine pairing: Timorasso La Spinetta 2024, Piemonte
12.75/ 53/ 80

Wednesday

Gnocchi alla Romana, ragù di coda di bue
Baked Roman-style semolina gnocchi served with slow-cooked oxtail ragout

Stefano's wine pairing: Barbera d'Alba Vignota 2022, Lombardia
13.50/ 52/ 79.75

Thursday

Pizzoccheri della Valtellina
A hearty Alpine speciality, buckwheat pasta blended with Savoy cabbage,
potatoes,
melted Alpine cheese, garlic & sage

Stefano's wine pairing: Inferno Valtellina Superiore 2022, Lombardia
15/ 60/ 90

Friday

Fregola ai frutti di mare
Traditional Sardinian pasta pearls served with seafood in a rich tomato and shellfish
broth

Stefano's wine pairing: Barbagia Bianco Granatza 2023, Sardegna
12.50/ 50/ 76

Saturday

Tonnarelli alla carbonara
Thick fresh spaghetti tossed with crispy pork cheek, egg yolk, pecorino & black
pepper

Stefano's wine pairing: Dolcetto d'Alba "Vigna La Costa", 2023/24, Piemonte
10/ 39.50/ 59.50