

## FINGERFOOD [ Little bites with a glass of wine or aperitif ]

Antipasto Italiano misto (various types of Premium cold cuts, cheeses, vegetables and bread) (2 persons)	26,00	Assortment of Spanish handmade croquettes (min 3 pcs) to choose from:	
Calamari fritti	15,00	• Octopus, grilled pepper and mashed potatoes	3,50
Marinated olives	4,00	• Mushrooms	3,50
Pimientos de Padron (tenderly baked Spanish peppers)	8,00	• Egg sunny side up, white truffle and foie gras	3,50
Tortilla with Padron peppers, feta cheese and tomato	9,00	• Iberico ham	3,50
Patatas bravas originale	7,50	• Beef cheeks	3,50
Chips, baked in olive oil, with spicy aioli mayonnaise and tomato coulis	7,50	• Cod à la plancha and fish sauce from the bay of Biscay	3,50
Mini beef burger, cheddar, gherkin and chilli mayonnaise	6,50	Bruschetta with tomato burrata and balsamic dressing (2 pc)	5,50
Mini scampi burger, iceberg lettuce, tangy yoghurt dressing	6,50	Bruschetta with roast beef, peas, ricotta and a mustard sauce (2 pc)	5,50
Mini mozzarella burger smoked sweet pepper crust and jalapeño mayonnaise	6,50	Bruschetta with Cambozola, copa di Parma and apple chutney (2 pc)	5,50
Degustation of 3 mini burgers	19,00	Bruschetta with brandade of cod and garden cress (2 pc)	5,50
Arrosticini (min. 3 pieces) <i>a piece</i>	2,50	Bruschetta with tuna salad and apple capers (2 pc)	5,50
		Assortment of bruschette (5 pieces, one of each piece)	13,50

## PURE FOOD [ Small portions, pure taste ]

### COLD

Vitello tonato classico with fresh tuna	17,00
Carpaccio beef 'Premium' beef, rocket leaves, Parmigiano and drops of truffle mayonnaise	17,00
Carpaccio of fresh beetroot marinated salmon, Jonagold apple and dill	17,00
Olivier sala L'Aperi Vino style with fresh tuna	17,00
Green asparagus Italian style, Culatello ham, Parmigiano and extra virgin olive oil	15,00
Toasted focaccia bread with buffalo mozzarella, tomato and San Daniele ham	13,00

### WARM

Penne, San Marzano tomato, olive oil and Iberico ham	15,50
Orecchiette pasta 'Dario' (fresh tomato, buffle mozzarella, Italian minced meat with fennel)	15,50
Gnocchi, tomato sauce, basil, smoked pancetta, Parmigiano	15,50
Spaghetti al ragu	13,50
Saffron risotto with Ossobuco stew	16,00
Italian polpette (meatballs) with a slicy tomato sauce	13,00

The complementary for these dishes can be ordered separately (see complementary)

Melanzana alle Parmigina (zucchini, buffalo mozzarella, Parmigiano, tomato)	11,00
Baby squid two ways: a la plancha with fresh tartare, olive oil, tomato and fennel	17,00
Grilled polpo, home dried tomatoes, chickpeas and mashed potato	17,00
Monkfish, sauce made with lemon and white wine, capers, sautéed pointed cabbage and grilled green asparagus	18,50
Tagliata of tuna, cream of broccoli, courgette en Swiss chard	18,50
Sautéed clams and mussels	15,00
Tagliata di manzo (rare grilled beef steak) with rocket, olive oil and slivers of Parmigiano	18,50
Crispy pan fried chicken thighs with kimchi mayonnaise and a feta, tomato and fennel salad	16,00
<i>The complementary for these dishes can be ordered separately (see complementary)</i>	

## L'APÉRI VINO SHARING FOOD [ Large portions pure tastes, to share ]

Arrosticini (grilled lamb skewers) 12 pieces (2 pers.)	pp 22,00
Tagliata di manzo (± 450 gr filet pur) 'Angus Premium grain fed beef' (2 pers.)	34,00 pp
Ribeye entrecôte (± 450 g) 'Angus Premium grain fed beef' (2 pers.)	34,00 pp
Grigliata Mista of meat (chicken – arrosticini – beef tenderloin – beefburger) (2 pers.)	pp 28,00
Grigliata Mista (mixed grill) of fish (tuna – monkfish – polpo – baby squid) (2 pers.)	pp 28,00
<i>These dishes are being served with oven baked potatoes and lettuce</i>	

## COMPLEMENTARY (A PERSON)

Mixed salad	3,50
Warm vegetable assortment	5,00
Pasta aglio olio	4,00
Pasta pomodoro	4,00
Patate al forno	4,00
Confit potatoes (really tasty!)	5,00
Handcut fries (6 pcs.)	4,00
Homemade tartar sauce	1,75
Homemade mayonnaise	1,50

## SWEET FOOD

Tiramisu	8,00
Dame Blanche	8,00
Panna cotta with peach and Italian meringue	8,00
Crema Catalana	8,00
Churros with chocolate dip	8,00

## L'APÉRI VINO'S CHEF CHOICE

45,00 pp

A comprehensive tasting, curated by our chef, including dessert, coffee or tea. The perfect way to experience Apéri Vino! This tasting is only available from 2 persons and per table and cannot be ordered anymore after 21:00 PM. (this menu will take about 1,5h to 2h).

To avoid long waiting time and to assure a great service level we kindly ask groups of 6 people to choose maximum 4 different dishes per course per table.

Some dishes contain allergens. You can ask our waiters the allergen list to avoid risk. For credit card and maestro transactions under € 8, a transaction cost of € 0,50 will be charged.

# CHARCUTERIE

[ Price per 30 grams ]

*This charcuterie doesn't contain gluten, lactose and milk proteins.*

*No addition of preservatives and coloring agents.*

**Antipasto Italiano misto (a variety of charcuterie meat) with bruschetta (2 persons)** 26,00

*A variety of charcuterie meat with bruschetta.*

**Mortadella di Bologna** 3,15

*Made of ground pork. Seasoned with black pepper, myrtle berries, nutmeg and pistachio. Mortadella is a natural and slightly digestible product with a delicate taste.*

**Prosciutto cotto al tartufo (cooked truffle ham)** 4,50

*Fresh Italian ham internally cleaned and enriched with a subtle truffle filling. Roped up manually and slowly cooked. The taste is a rare mix of pure taste of ham and truffle.*

*Gluten- and lactose free*

**Prosciutto di San Daniele** 4,50

*San Daniele ham is the Queen of hams. This mountain ham is originated in the small village San Daniele del Friuli. This ham has delicate aromas and flavours. It can be eaten raw or used in simple, fast recipes. She is matured for at least 18 months.*

**Culatello** 4,80

*The most tender part is cut from the rear back portion. It's the heart of the ham. Very intense and complex taste. The maturation can increase up to 30 months.*

**Capocollo Toscano Salcis** 3,50

*Piece of the neck of a pig (coppa) is rubbed in with fennel, pepper, garlic and traditionally aged in Carta. This is a solid brown paper which makes sure that the maturing is slow and homogeneous. After 2 months of maturing the flavour is rich and intense with a soft touch of pepper.*

**Salami Felino** 3,80

*Salame Felino is a pure pork salame from Felino, a small town located in the green Baganza valley. The meat is mixed with salt, spices and natural aromas.*

**Salami Finocchiona 'Cinta Senese' (with fennel seeds)** 3,35

*An authentic Tuscan specialty. Cinta Senese is an old, almost extinct Tuscan pig breed. Cinta means 'belt' and 'Senese' means 'originated in Siena'. It's a black pig with a white belt near the shoulder and forelegs. We can see the pig already in the Middle Ages on paintings and frescos. It's a fat pig with tasteful meat. Now, it is bred again in nature.*

**Spianata dela Sila** 3,80

*Attention: This salami is the only one in our assortment which contains lactose and milk proteins. This salami is named after the 'parco Sila', a national reserve in Calabria and is made based on fresh Italian pork meat mixed with flattened pepperoncino. The fiery character of Calabria is completely reflected in this salami: an intense colour and special taste: tender in turn and a spicy aftertaste*

**Paleta Iberica** 5,50

*This Spanish Iberico ham is also known as one of the best raw ham sorts. The ham is produced mainly in Southwest Spain. This earlier called pata negra is called after the pig's black legs. However, it is not an official name anymore, it is even forbidden to use this name in Spain. It's dried shoulder ham of Iberico pigs fed with acorns.*

# CHEESE

[ Price per 30 grams ]

<b>Parmigiano Reggiano</b>	3,00
<i>Parmigiano Reggiano DOP' is a cheese from Parma and the one and only Parmesan cheese. Originated from the Mountains, 24 months old, branded by the Consortium 'Consorzio del Parmigiano Reggiano'. The uncontested Queen of Italian cheeses.</i>	
<b>Carboncino</b>	2,80
<i>Northern Italy. Creamy cheese with tender taste of 2 pasteurized milks: cow and sheep. The cheese has a cendré crust (black ash) and a maturation of 3 weeks.</i>	
<b>Pecorino stagionata in grotta al tartufo</b> (pasteurised)	4,00
<i>Pecorino with truffle: the first 60 days the cheese ripens in the maturation chamber. Afterwards, all cheeses are transferred to natural caves. There they are rubbed in with line seed oil, put on pine tables and turned once a week. Like this, the cheese ripens again 60 days and slowly develops his powerful but refined and typical truffle taste.</i>	
<b>Marzolino tinto rosso</b> (pasteurised)	2,80
<i>This is a typical cheese from the Chianti region. The name originates from the mont 'March', the period around Easter when the lambs are slaughtered. The milk which is used first for weaning, is used for making this cheese. Because the ewe is not completely lactated yet, the volume of milk doesn't suffice to produce a whole cheese. The 'Marzolino' is smaller and made by hand, which explains its typical shape. During the ripening process, the crust is rubbed with tomato purée to protect against quick drying. The bite is very soft and the taste is tender en slightly sweet.</i>	
<b>Monna Lisa Aglio Olio e Peperoncino</b> (pasteurised)	2,80
<i>This is a small cheese with a lot of character..., ripened during 60 days with a unique combination of ingredients: garlic, olive oil, peperoncino and parsley. The taste is rich and slightly spicy.</i>	
<b>ML81 Monna Lisa 'Vignaiolo'</b> (pasteurised)	2,80
<i>After around 60 days of maturing, the Monnalisa is rubbed with the grapes of the Chianti wine. This is a tradition surviving several generations and is linked to the season of grape harvest. The grape makes a long ripening possible and gives the crust a beautifully intense color. Taste: intense, slightly sweet, and creamy with a refined aftertaste.</i>	
<b>Assortment of cheeses</b>	14,00