

# PIZZETTE - PIZZA

[ Ø 22 CM ]

<b>Pane</b>	7,00
<i>Aperitif pizza. Olive oil, garlic, rosemary</i>	
<i>Suppl. San Daniele ham: 4,00</i>	
<b>Tartufo</b>	22,00
<i>Fior di latte mozzarella, Valle d'Aosta d.o.p. Fontina cheese, fresh seasonal truffle</i>	
<b>Margherita d.o.p.</b>	10,00
<i>Tomato sauce, Fior di latte mozzarella, basil</i>	
<b>Vegetariana</b>	12,00
<i>Tomato sauce, Fior di latte mozzarella, oregano, grilled vegetables</i>	
<b>Quattro Stagioni</b>	12,00
<i>Tomato sauce, Fior di latte mozzarella, oregano, boiled ham with herbs, chestnut mushrooms, Taggiasca olives, artichoke</i>	
<b>Carbonara pancetta</b>	12,00
<i>Fior di latte mozzarella, Parmigiano, pancetta, egg, garlic</i>	
<b>Scampi</b>	13,00
<i>Tomato sauce, Fior di latte mozzarella, basil, garlic, scampi</i>	
<b>Dario</b>	12,00
<i>Fior di latte mozzarella, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	
<b>San Daniele</b>	12,00
<i>San Daniele ham cured for 24 months, buffalo mozzarella, rocket, Pachino tomatoes, Parmigiano, olive oil</i>	
<b>Tonno</b>	12,00
<i>Tomato sauce, Fior di latte mozzarella, tuna, onion</i>	
<b>Calzoncino</b>	12,00
<i>Calzone, tomato sauce, Fior di latte mozzarella, boiled ham with herbs, mushrooms, Taggiasca olives, artichoke</i>	
<b>Carpaccio tartufo</b>	18,00
<i>Carpaccio of beef, Fior di latte mozzarella, fresh seasonal truffle</i>	

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

Antipasto Italiano misto (various types of Premium cold cuts, vegetables and bread) (2 persons)	28,00	Assortment of handmade croquettes (min 3 pcs) to choose from:	
Marinated olives	4,50	• Osso Buco	3,50
Calamari fritti	16,00	• Mushrooms	3,50
Pimientos de Padron (tenderly baked Spanish peppers)	8,00	• Tomato - Mozzarella - basil	3,50
Patatas bravas originale	8,00	• Iberico ham	3,50
Chips, baked in olive oil, with spicy aioli mayonnaise and tomato coulis	8,00	• Cod brandade	3,50
Mini burger 'Dario', fennel mince, buffalo mozzarella, San Marzano tomato, lettuce, basil mayonnaise	6,50	Bruschetta with Roma tomato and San Daniele (2 pieces)	5,50
Mini vegetable burger, herb breaded mozzarella and tomato salsa	6,50	Bruschetta with beef carpaccio, Parmigiano and rocket (2 pieces)	5,50
Mini fish burger, salad, Roma tomato and fresh tartare sauce	6,50	Bruschetta with Almogrote (spicy garlic/cheese spread from the Canary Islands) (2 pieces)	5,50
Degustation of 3 mini burgers	19,00	Bruschetta with smoked salmon and herb cheese (2 pieces)	5,50
Arrosticini (min. 3 pieces) <i>a piece</i>	2,60	Bruschetta with humus and vegetable salsa (2 pieces)	5,50
(grilled lamb skewers)		Assortment of bruschette (5 pieces, one of each piece)	13,50

## PURE FOOD [ Small portions, pure taste ]

### COLD

Vitello tonnato classico with fresh tuna	17,00
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan and extra-virgin olive oil	16,00
Sashimi of fresh salmon, marinated in beetroot and L'Aperi Vino gin, Jonagold apples and dill	17,00
Toasted focaccia filled with tuna, sautéed Pachino tomatoes, oregano and grilled courgette	14,00
Caesar salad	16,00

### WARM

Penne saporite, mildly spiced with chicken fillet strips, fresh Romano tomato and button mushrooms	16,00
Spaghetti with shrimps, courgette and pesto Genovese	16,50
Orecchiette pasta 'Dario' (fresh tomato, buffle mozzarella, Italian minced meat with fennel)	15,50
Spaghetti al ragu	14,00
Italian polpette (meatballs) with a slightly spicy tomato sauce	14,00
Melanzana alle Parmigina (zucchini, buffle mozzarella, Parmigiano, tomato)	15,00

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

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.

Baby squid a la plancha with homemade tartare sauce	17,00
Sauté of clams, mussels and scampi	18,00
Sea bass with Pachino tomatoes, taggiasca olives, pistachios and olive oil	18,50
L'Aperi vino burger 'Dario', fennel mince, buffalo mozzarella, San Marzano tomato, lettuce, basil mayonnaise, chunky chips	22,00
Tagliata di manzo of filet mignon, rocket, Pachino tomatoes and Parmigiano	19,50
Tagliata of tuna, sesame seed, sautéed pak choi and melting tomato	18,50

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

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

Arrosticini (grilled lamb skewers) with salad and patate al forno (Italian oven roasted potatoes) 12 pieces (2 pers.)	pp 24,00
Tagliata di manzo, (beef tenderloin ± 450 g) Angus beef, Ireland, with fresh and tasty mixed salad and oven roast potatoes (2 pers.)	35,00 pp
Ribeye entrecôte (± 450 g) Angus beef, Ireland, with fresh and tasty mixed salad and oven roast potatoes (2 pers.)	35,00 pp
Grigliata Mista of meat (chicken – arrosticini – beef tenderloin – burger) (2 pers.)	pp 28,00
Grigliata Mista (mixed grill) of fish (shrimps – sea bass – polpo – baby squid) (2 pers.)	pp 28,00

These dishes are being served with oven baked potatoes and lettuce

### COMPLEMENTARY (A PERSON)

Mixed salad	3,80
Warm vegetable assortment	5,00
Pasta aglio olio	4,80
Pasta pomodoro	4,80
Patate al forno	4,80
Handcut fries (6 pcs.)	4,80
Homemade tartar sauce	1,75
Homemade mayonnaise	1,50

## SWEET FOOD

Tiramisu	8,50
Dame Blanche	8,50
Affogato (vanilla ice-cream and espresso)	8,50
Churros with chocolate dip	8,50

## L'APÉRI VINO'S CHEF CHOICE

47,00 pp

A five-course tasting menu, curated by our chef. The perfect way to experience Apéri Vino! This tasting is only available from 2 persons and per table and cannot be ordered anymore after 20:30 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.