

# PIZZETTE

[ Ø 22 CM ]

<b>Pane</b>	7,50
<i>Aperitif pizza. Olive oil, garlic, rosemary Supplement San Daniele ham: € 5</i>	
<b>Margherita d.o.p.</b>	13
<i>Tomato sauce, Fior di latte mozzarella, basil</i>	
<b>Prosciutto</b>	15,50
<i>Tomato sauce, Fior di latte mozzarella, cooked ham</i>	
<b>Vegetariana</b>	15
<i>Tomato sauce, Fior di latte mozzarella, oregano, grilled vegetables</i>	
<b>Quattro Stagioni</b>	15
<i>Tomato sauce, Fior di latte mozzarella, oregano, boiled ham with herbs, chestnut mushrooms, Taggiasca olives, artichoke</i>	
<b>Carbonara pancetta 'Signature pizza'</b>	15
<i>Fior di latte mozzarella, Parmigiano, pancetta, egg, garlic</i>	
<b>Scampi</b>	16
<i>Tomato sauce, Fior di latte mozzarella, basil, garlic, scampi</i>	
<b>Dario 'Signature pizza'</b>	15
<i>Fior di latte mozzarella, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	
<b>Tonno</b>	15
<i>Tomato sauce, Fior di latte mozzarella, tuna, onion</i>	
<b>Calzoncino</b>	15
<i>Calzone, tomato sauce, Fior di latte mozzarella, boiled ham with herbs, mushrooms, Taggiasca olives, artichoke</i>	
<b>Diavola</b>	15
<i>Nduja (spicy spreadable Calabrian pork sausage), salami, buffalo mozzarella, basil, fresh tomatoes</i>	

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

Antipasto Italiano misto (various types of Premium cold cuts, vegetables and bread) (2+ pers.)	pp	15	Assortment of handmade croquettes (min. 3 pieces) to choose from:	
Marinated olives		5	• Osso Buco	3,80
Calamari fritti		16	• Slow-cooked beef cheek	3,80
Pimientos de Padron (tenderly baked Spanish peppers)		7	• Scampi with red curry	3,80
Patatas bravas originale		8	• Tomato – Mozzarella – basil	3,80
Chips, baked in olive oil, with spicy aioli mayonnaise and tomato coulis		8	• Iberico ham	3,80
Mini veal burger, smoked paprika mayonnaise, tomato and iceberg lettuce		7	• Cod	3,80
Mini vegetarian chickpea burger, tzatziki, lettuce and tomatoes		7	• Assorted croquettes (6 pieces, 1 of each)	22,80
Mini crispy chicken burger, mango chutney, and iceberg lettuce		7	Bruschetta with hummus and fried pancetta (2 pieces)	7
Degustation of 3 mini burgers		19,50	Bruschetta vitello tonnato (2 pieces)	7
Arrosticini (min. 3 pieces) (grilled lamb skewers)	<i>a piece</i>	2,90	Bruschetta with Italian cooked ham, buffalo mozzarella and pesto (2 pieces)	7
			Bruschetta with a mango salsa (2 pieces)	7
			Bruschetta with guacamole and a tomato tartare (2 pieces)	7
			Assortment of bruschette (5 pieces, one of each piece)	17,50

## PURE FOOD [ Small portions, pure taste ]

### COLD

Vitello tonnato classico		17
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan and extra-virgin olive oil		16,50
Ceasarsalade		17
Caprese salad (tomato & mozzarella) with basil		16

### WARM

'Bikini' toast with Italian cooked ham, Fontina cheese, tomato salad and a mild sambal mayonnaise		16
Spaghetti frutti di mare (fried calamari, squid, mussels and clams)		24
Sautéed mussels and clams		22
Penne with scampi, green asparagus and San Marzano		19
Orecchiette pasta 'Dario' (fresh tomato, buffalo mozzarella, Italian pork and fennel mince)		19
Spaghetti al ragu		17
Spaghetti with meatballs and tomato sauce 'della nonna'		19
Italian polpette (meatballs) with a slightly spicy tomato sauce		15
Melanzana alle Parmigina (zucchini, buffalo mozzarella, Parmigiano, tomato)		17

Additional side dishes can be ordered separately (see complementary).

'Pil pil' (peeled) gambas, with chilli, garlic, flat-leaf parsley, and baby jacket potatoes	25
Sea bass with lemon-thyme butter, taggiasche olives, datterino tomatoes, baby artichoke and baby jacket potatoes	28
Seared tuna tataki, salade Niçoise salad with warm potatoes	28
Escalope 'alla Milanese', pasta pomodoro (tomatoes)	24
Saltimbocca with San Daniele ham, sage and Fontina cheese, pasta aglio olio (garlic and oil)	25
L'Apéri Vino burger of premium beef, cheddar cheese, fried onion, tomato, lettuce, and pancetta, ketchup and thick-cut chips	24
Tagliata di manzo of filet mignon, rocket, Pachino tomatoes and Parmigiano and patate al forno	29
Arrosticini (grilled lamb skewers) with salad and patate al forno (6 pieces)	25

Additional side dishes can be ordered separately (see complementary).

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

Arrosticini (grilled lamb skewers) with salad, fresh chilli oil and patate al forno (Italian oven roasted potatoes) 12 pieces (2 pers.)	pp	25
Tagliata di manzo, (beef tenderloin ± 450 g) Angus beef, Ireland, with fresh and tasty mixed salad, fresh green pepper sauce and oven roast potatoes (2 pers.)	pp	39
Bistecca 'alla Fiorentina' with fried Padrón peppers, a tasty mixed salad, fresh green pepper sauce and patate al forno (± 750 g – for 2 to 3 people € 96)	2 pers: pp 3 pers: pp	48 32
Grigliata Mista of meat (Veal cutlet – arrosticini – beef tenderloin – burger) (2+ pers.)	pp	32
Argentinean chimichurri, mixed salad, and patate al forno		
Grigliata Mista (mixed grill) of fish (gamba-sea bass-squid-fried calamari) (2+ pers.) with fresh tartar sauce, a mixed salad, and patate al forno	pp	32
Gambas 'Pil pil' in the oven (peeled), with chilli, garlic, flat-leaf parsley, and baby jacket potatoes (2+ pers.)	pp	25

### COMPLEMENTARY (A PERSON)

Mixed salad	5,50	Patate al forno	6,50
Warm vegetable assortment	6,50	Handcut fries (6 pieces)	6,50
Pasta aglio olio	6,50	Homemade tartar sauce	2,70
Pasta pomodoro	6,50	Homemade mayonnaise	1,70

## SWEET FOOD

Tiramisu	11	Churros with chocolate dip	11
Dame Blanche	11	Caffé Tiramisu	7
Panna cotta with red fruit	11		

**L'APÉRI VINO'S CHEF CHOICE** 4 courses without dessert: € 49,50 pp / 5 courses with dessert: € 55 pp  
 A 4 or 5 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).  
 Supplement Italian cheese (3 pcs): € 9.

