

## 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	Arrosticini (min. 3 pieces) (grilled lamb skewers)	a piece 2,90
The tastiest Tzatziki, homemade crispy Scrocchiarella	10	Assortment of handmade croquettes (min. 3 pieces) to choose from:	
Marinated olives	5	• Veal with Duvel	3,80
Calamari fritti	16	• Wagyu meat	4
'Nobashi prawns' tempura with sweet and sour dipping sauce (5 off)	17	• Scampi with red curry	3,80
Pimientos de Padron (tenderly baked Spanish peppers)	8	• Tomato – Mozzarella – basil	3,80
Patatas bravas originale	8,50	• Iberico ham	3,80
Chips, baked in olive oil, with spicy aioli mayonnaise and tomato coulis	8	• Grey shrimps	3,80
Mini L'Aperi Vino burger (premium beef), Cheddar cheese, fried onion, tomato, lettuce, pancetta and ketchup	7,50	• Assorted croquettes (6 pieces, 1 of each)	23
Mini chicken and chorizo burger, smoked paprika mayonnaise, iceberg lettuce and tomato	7,50	Bruschetta with tomato and buffalo mozzarella (2 pieces)	7,50
Mini mozzarella burger, tomato, guacamole and iceberg lettuce	7,50	Bruschetta vitello tonnato (2 pieces)	7,50
Degustation of 3 mini burgers	19,50	Bruschetta with octopus salad and marinated fennel (2 pieces)	7,50
Street Tacos (3 pieces large) Pulled chicken – chilli Salsa – avocado – tomato – feta	24	Bruschetta with beef carpaccio and pesto (2 pieces)	7,50
		Bruschetta with beetroot hummus, marinated courgette, and black olive crumble (2 pieces)	7,50
		Assortment of bruschette (5 pieces, one of each piece)	17,50

## SCROCCHIARELLA [ The queen of Roman street food - Airy, crispy and addictively good ]

Scrocchiarella Margherita Tomato sauce, buffalo mozzarella, basil	12
Scrocchiarella 'Dario' Signature Mozzarella Fior di latte, Pachino tomatoes, spicy salami, buffalo mozzarella	15
Scrocchiarella Tartufo Fontina cheese, fresh truffle	19
Scrocchiarella Mortadella Tomato, mortadella, buffalo mozzarella, pistachio and pesto	15
Scrocchiarella prosciutto cotto Italian cooked ham, green asparagus, black Taggiasca olives and Pachino tomatoes	15
Scrocchiarella Guanciale Fior di latte, artichoke, guanciale and lemon zest	15

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.

## PURE FOOD [ Pure taste! To Share or Not to Share... ]

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### COLD

Vitello tonnato classico	19
Carpaccio of salmon, marinated in beetroot, Jonagold and dill	18
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan and extra-virgin olive oil	18
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan, extra-virgin olive oil and fresh truffle	28
Caprese salad (tomato & mozzarella) with basil	17
Caprese salad (tomato & mozzarella) with basil, pesto and San Daniele ham	22

### WARM

Spaghetti and clams	26
Rigatoni with chicken, green asparagus, tomato sauce, gently spiced and mild garlic	18
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 Parmigiana (eggplant, buffalo mozzarella, Parmigiano, tomato)	17
Grilled baby squid, garlic mayonnaise with green herbs and capers, tasty salad and oven roast potatoes	28
Giant wild tiger prawns 'Pil Pil' (peeled), with chilli, garlic, flat-leaf parsley, and baby jacket potatoes	27
Sea bass with Pachino tomatoes, Taggiasca olives, capers, basil, courgette, olive oil and sliced sautéed potatoes	28
Seared tuna tataki with sautéed Pimientos de Padron, soya mayonnaise and oven roast potatoes	32
Ossobuco, a delicious classic served with spaghetti aglio olio/garlic and olive oil	27
Veal medallion 'L'Aperi vino', button mushrooms, cream sauce, basil, fresh tomato, lardons and oven roast potatoes	27
L'Aperi 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, Parmigiano, extra virgin olive oil, Pimientos de Padron and oven roast potatoes	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 [ To Share or Not to Share... ]

Oven casserole with giant wild tiger prawns 'Pil Pil' (peeled) with chilli, garlic, flat-leaf parsley and skin on baby potatoes (2+ pers.)	pp 27
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 42
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 48 3 pers: pp 32
Grill mix of meat (chicken – arrosticini – beef tenderloin – burger) (2+ pers.) with green pepper sauce, mixed salad, and patate al forno	pp 32
Grill mix (mixed grill) of fish (giant tiger prawn – sea bass – baby squid – fried tuna) with fresh tartar sauce, a mixed salad, and patate al forno (2+ pers.)	pp 32

### 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	Home-made tartar sauce	2,70
Pasta pomodoro	6,50	Home-made mayonnaise	1,70

## SWEET FOOD

Tiramisu	11
Dame Blanche	11
Scrocchiarella 'Nutella' met hazelnoot	11
Affogato, the delicious Italian dolce with vanilla ice cream and piping hot, super strong espresso	9
Churros with chocolate dip	11
Caffè Tiramisu	7
Italian cheese board (1 pers.)	14

### L'APÉRI VINO'S CHEF CHOICE

4 courses without dessert: € 55 pp / 5 courses with dessert: € 65 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 pces): € 9.



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