

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

Antipasto Italiano misto (2+ pers.)	pp 17	Street Tacos (3 pieces large)	24
(various types of Premium cold cuts, vegetables and bread)		• Pulled chicken – chilli Salsa – avocado – tomato – feta	
Antipasto of burrata and grilled vegetables	17	• Pulled beef – chipotle, smoked jalapeño pepper – Greek yoghurt – iceberg lettuce	
Chicken wings from poulterer 'Lieben', crispy fried, tender and beautifully seasoned (5 pcs)	13	• Roasted vegetables – chickpea humus – tzatziki	
The tastiest Greek mezze:	17	Arrosticini (min. 3 pieces)	a piece 2,90
Scrocchiarella – tzatziki – spicy feta mix – Kalamata olives		(grilled lamb skewers)	
Marinated olives	5	Assortment of handmade croquettes (min. 3 pieces) to choose from:	
Calamari fritti	16	• Veal with Duvel	3,80
'Nobashi prawns' tempura with sweet and sour dipping sauce (5 off)	17	• Wagyu meat	4
Pimientos de Padron (tenderly baked Spanish peppers)	11	• Scampi with red curry	3,80
Pimientos de padron with honey – miso sesame sauce	14	• Tomato – Mozzarella – basil	3,80
Patatas bravas originale	8,50	• Iberico ham	3,80
Crispy sweet potato fries with truffle mayonnaise and Parmesan shavings	9	• Grey shrimps	3,80
Chips, baked in olive oil, with spicy aioli mayonnaise and tomato coulis	8	• Assorted croquettes (6 pieces, 1 of each)	23
Mini L'Aperi Vino burger (premium beef), Cheddar cheese, fried onion, tomato, lettuce, pancetta and ketchup	7,50	Bruschetta with tomato and buffalo mozzarella (2 pieces)	7,50
Miniburger pulled chicken slider with toasted sesame, iceberg lettuce and chilli mayonnaise	7,50	Bruschetta vitello tonnato (2 pieces)	7,50
Vegetarian slider with mushrooms, roasted tomato and courgette	7,50	Burrata and mushroom duxelles bruschetta (2 pieces)	7,50
Degustation of 3 mini burgers	19,50	Tuna salad and caper bruschetta (2 pieces)	7,50
		Chickpea humus and guanciale bruschetta (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	12
<i>Tomato sauce, buffalo mozzarella, basil</i>	
Scrocchiarella 'Dario' Signature	15
<i>Mozzarella Fior di latte, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	
Scrocchiarella tartufo	21
<i>Stracciatella and fresh truffle</i>	
Scrocchiarella Mortadella	15
<i>Tomato, mortadella, buffalo mozzarella, pistachio and pesto</i>	
Scrocchiarella prosciutto cotto	15
<i>Italian cooked ham, green asparagus, black Taggiasca olives and Pachino tomatoes</i>	
Scrocchiarella Guanciale	15
<i>Fior di latte, artichoke, guanciale and lemon zest</i>	

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

COLD

Vitello tonnato classico	19
Sashimi of salmon, marinated in beetroot, Jonagold and dill	19
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	18
Caprese salad (tomato & mozzarella) with basil, pesto and Iberico ham	25

WARM

Spaghetti and clams	26
Chicken piccata (crispy breaded) with a sauce of capers, lemon, cream and parsley, served with spinach and tagliatelle	24
Orecchiette pasta 'Dario' (fresh tomato, buffalo mozzarella, Italian pork and fennel mince)	19
Spaghetti al ragu	19
Spaghetti with meatballs and tomato sauce 'della nonna'	22
Italian polpette (meatballs) with a slightly spicy tomato sauce	17
Oven casserole with polpo 'Pil Pil' with tomato, chilli, garlic, flat-leaf parsley and potato slices	27
Baked skin-on cod fillet with courgette, rapini and confit tomatoes, served with mashed potatoes	34
Seared tuna tataki with toasted sesame seeds, wakame, Sicilian extra virgin olive oil and spaghetti aglio olio	32
Ossobuco, a delicious classic served with spaghetti aglio olio/garlic and olive oil	28
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, mushrooms, rapini, Sicilian extra virgin olive oil and roasted potatoes	34
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 polpo 'Pil Pil' with tomato, chilli, garlic, flat-leaf parsley and potato slices (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, mushrooms and rapini, fresh green pepper sauce and oven roast potatoes (2 pers.)	pp 42
Bistecca 'alla Fiorentina' with fried Padrón peppers, mushrooms, rapini	2 pers: pp 48
fresh green pepper sauce and patate al forno	3 pers: pp 32
(± 750 g – for 2 to 3 people € 96)	
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 (polpo – cod fillet – 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	Sweet potato fries	5,50
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.

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.

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.

CHARCUTERIE

[Price per 30 grams]

*This charcuterie doesn't contain gluten, lactose and milk proteins.
No addition of preservatives and coloring agents.*

Our top charcuteries are selected by the Italian meat company Levoni. 100% Italian meats in which we have put together generations of passion and all the art of excellence that have made Italy the land of good things..

Antipasto Italiano misto (a variety of charcuterie meat) with bruschetta (min. 2 persons) pp. 17

A variety of charcuterie meat with bruschetta.

Mortadella di Bologna 5

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 (Italian cooked premium ham) 6

Cooked ham of the highest quality, with meat coming from pigs raised in Italy according to the requirements of the regulations of protected raw hams.

Prosciutto di San Daniele 6

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 6,50

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.

Coppa di Parma 6

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 with a soft touch of pepper.

Il Ducato Salami Felino 5

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 Finocciona (with fennel seeds) 4,50

This Italian topping is one of the most refined you can taste. Levoni has made it his specialty and wears excellence, tradition and enjoyment are of paramount importance. The Finocchiona salami is the king of Tuscan cold cuts. This pork sausage is made from pigs bred in Italy and flavored with fennel seeds. A soft sausage with an unsurpassed aroma.

Schiacciata piccante 5

Schiacciata Piccante is a charcuterie originating from Calabria. The fatty and lean parts are cut with a knife. The color tends to stone red and the shape is usually crushed. Notes of chili and paprika characterize this resolutely full-bodied and very precisely spicy product, without excess.

Paleta Iberico 12

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]

Parmigiano Reggiano 4

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.

Carboncino 4

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.

Pecorino stagionata in grotta al tartufo (pasteurised) 4,50

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.

Marzolino tinto rosso (pasteurised) 4

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.

Monna Lisa Aglio Olio e Peperoncino (pasteurised) 4

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.

ML81 Monna Lisa 'Vignaiolo' (pasteurised) 4

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.

Assortment of cheeses for 2 persons 18,50