

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 – seabass – giant shrimp – 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'APERI 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.

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.

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

Antipasto Italiano misto (2+ pers.) (various types of Premium cold cuts, vegetables and bread)	pp 17	Street Tacos (3 pieces large) Pulled beef – chipotle, smoked jalapeño pepper – Greek yoghurt – iceberg lettuce	24
Chicken wings from poulterer 'Lieben', crispy fried, tender and beautifully seasoned (5 pcs)	13	Arrosticini (min. 3 pieces) (grilled lamb skewers)	a piece 2,90
The tastiest Greek mezze: Scrocchiarella – tzatziki – spicy feta mix – Kalamata olives	17	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)	11	• Tomato – Mozzarella – basil	3,80
Pimientos de padron with honey – miso sesame sauce	14	• Iberico ham	3,80
Patatas bravas originale	8,50	• Grey shrimps	3,80
Crispy sweet potato fries with truffle mayonnaise and Parmesan shavings	9	• 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 <i>Tomato sauce, buffalo mozzarella, basil</i>	12
Scrocchiarella 'Dario' Signature <i>Mozzarella Fior di latte, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	15
Scrocchiarella tartufo <i>Stracciatella and fresh truffle</i>	21
Scrocchiarella Mortadella <i>Tomato, mortadella, buffalo mozzarella, pistachio and pesto</i>	15

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

Melanzana alle Parmigina (eggplant, buffalo mozzarella, Parmigiano, tomato)	18
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	25
Baked seabass 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
L'Aperi VINO burger of premium beef, cheddar cheese, fried onion, tomato, lettuce, and pancetta, ketchup and 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).

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