

L'APÉRI VINO SHARING FOOD

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, (Irish beef fillet ± 450 g), with a tomato, courgette and basil salad, fresh green pepper sauce and roasted potatoes (2 pers.)	pp 42
Bistecca 'alla Fiorentina' with fried Padrón peppers, with a tomato, courgette and basil salad, fresh green pepper sauce and roasted potatoes (± 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 roasted potatoes	pp 34
Grill mix (mixed grill) of fish (polpo – seabass – scampi – tuna) with fresh tartar sauce, a mixed salad, and roasted potatoes (2+ pers.)	pp 34

COMPLEMENTARY (A PERSON)

Mixed salad	5,50	Fresh fries	5,50
Warm vegetable assortment	6,50	Patate al forno	6,50
Pasta aglio olio	6,50	Sweet potato fries	5,50
Pasta pomodoro	6,50	Home-made tartar sauce	2,70
		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 pcs): € 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 TO SHARE

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 drumsticks 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	3,90
Calamari fritti	16	• Beef	3,90
'Nobashi prawns' tempura with sweet and sour dipping sauce (5 off)	17	• Scampi with red curry	3,90
Pimientos de Padron (tenderly baked Spanish peppers)	11	• Tomato – mozzarella – basil	3,90
Pimientos de padron with honey – miso sesame sauce	14	• Iberico ham	3,90
Patatas bravas originale	8,50	• Grey shrimps	3,90
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 slow-roasted tomato, burrata, avocado and basil (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 spinach, roasted tomato and courgette	7,50	Bruschetta with Napoli salami, Calabrian 'nduja, smoked scamorza cheese, tomato and rocket	7,50
Degustation of 3 mini burgers	19,50	Tuna salad and caper bruschetta (2 pieces)	7,50
		Bruschetta with sauteed spinach, Italian sausage and stracchino cheese (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>	13
Scrocchiarella 'Dario' Signature <i>Mozzarella Fior di latte, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	17
Scrocchiarella Avocado <i>Buffalo mozzarella, cherry tomatoes, pesto, rocket, black olive crumble</i>	18
Scrocchiarella Mortadella <i>Tomato, mortadella, buffalo mozzarella, pistachio and pesto</i>	17

PURE FOOD TO SHARE OR NOT TO SHARE

COLD

Vitello tonnato classico	19
Hand-cut tuna carpaccio, aubergine, tomato salsa, basil and capers	19
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan and extra-virgin olive oil	18
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
Rigatoni with scampi in a lightly spicy tomato cream sauce, green asparagus, and crispy pancetta	24
Chicken piccata (crispy breaded) with tomato and basil spaghetti	23
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
Grilled octopus (Galician-style) with creamy mashed potatoes, olive oil and paprika powder	25
Grilled sea bass with baby leek mash, clams, and buttery green asparagus in a white wine sauce	34
Seared tuna tataki, San Marzano tomato fondue, ginger, ponzu, sesame oil, toasted sesame seeds, wakame and spaghetti aglio olio	34
Ossobuco, a delicious classic served with spaghetti aglio olio/garlic and olive oil or roasted potatoes	28
L'Aperi Vino burger of premium beef, cheddar cheese, fried onion, tomato, lettuce, and pancetta, ketchup and chips	26
Tagliata di manzo (Irish beef fillet) tomato, courgette and basil salad, fresh green pepper sauce, Sicilian extra virgin olive oil and roasted potatoes	36
Arrosticini (grilled lamb skewers) with salad and roasted potatoes (6 pieces)	25

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

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