

FINGERFOOD TO SHARE

Antipasto Italiano misto (2+ pers.) (various types of Premium cold cuts, vegetables and bread)	pp 18	Street Tacos (3 pieces large) Pulled beef – chipotle, smoked jalapeño pepper – Greek yoghurt – iceberg lettuce	25
Chicken drumsticks from poulterer 'Lieben', crispy fried, tender and beautifully seasoned (5 pcs)	15	Arrosticini (min. 3 pieces) (grilled lamb skewers)	a piece 3,50
The tastiest Greek mezze: Scrocchiarella – tzatziki – spicy feta mix – Kalamata olives	18	Assortment of handmade croquettes (min. 3 pieces) to choose from:	
Marinated olives	6	• Veal with Duvel	4
Calamari fritti	17	• Beef	4
'Nobashi prawns' tempura with sweet and sour dipping sauce (5 off)	18	• Scampi with red curry	4
Pimientos de Padron (tenderly baked Spanish peppers)	12	• Tomato – mozzarella – basil	4
Pimientos de padron with honey – miso sesame sauce	15	• Iberico ham	4
Patatas bravas originale	10	• Grey shrimps	4
Crispy sweet potato fries with truffle mayonnaise and Parmesan shavings	10	• Assorted croquettes (6 pieces, 1 of each)	24
Mini L'Aperi Vino burger (premium beef), Cheddar cheese, fried onion, tomato, lettuce, pancetta and ketchup	8	Bruschetta with slow-roasted tomato, burrata, avocado and basil (2 pieces)	8,50
Miniburger pulled chicken slider with toasted sesame, iceberg lettuce and chilli mayonnaise	8	Bruschetta vitello tonnato (2 pieces)	8,50
Vegetarian slider with spinach, roasted tomato and courgette	8	Bruschetta with Napoli salami, Calabrian 'nduja, smoked scamorza cheese, tomato and rocket	8,50
Degustation of 3 mini burgers	24	Tuna salad and caper bruschetta (2 pieces)	8,50
		Bruschetta with sauteed spinach, Italian sausage and stracchino cheese (2 pieces)	21
		Assortment of bruschette (5 pieces, one of each piece)	

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

Scrocchiarella Margherita <i>Tomato sauce, buffalo mozzarella, basil</i>	15
Scrocchiarella 'Dario' Signature <i>Mozzarella Fior di latte, Pachino tomatoes, spicy salami, buffalo mozzarella</i>	18
Scrocchiarella Avocado <i>Buffalo mozzarella, cherry tomatoes, pesto, rocket, black olive crumble</i>	19
Scrocchiarella Mortadella <i>Tomato, mortadella, buffalo mozzarella, pistachio and pesto</i>	18

PURE FOOD TO SHARE OR NOT TO SHARE

COLD

Vitello tonnato classico	22
Hand-cut tuna carpaccio, aubergine, tomato salsa, basil and capers	24
Carpaccio beef 'Premium' beef, rocket leaves, Parmesan and extra-virgin olive oil	22
Caprese salad (tomato & mozzarella) with basil	22
Caprese salad (tomato & mozzarella) with basil, pesto and Iberico ham	26

WARM

Melanzana alle Parmigina (eggplant, buffalo mozzarella, Parmigiano, tomato)	19
Spaghetti and clams	27
Rigatoni with scampi in a lightly spicy tomato cream sauce, green asparagus, and crispy pancetta	26
Chicken piccata (crispy breaded) with tomato and basil spaghetti	26
Orecchiette pasta 'Dario' (fresh tomato, buffalo mozzarella, Italian pork and fennel mince)	24
Spaghetti al ragu	22
Spaghetti with meatballs and tomato sauce 'della nonna'	24
Italian polpette (meatballs) with a slightly spicy tomato sauce	18
Grilled octopus (Galician-style) with creamy mashed potatoes, olive oil and paprika powder	27
Grilled sea bass with baby leek mash, clams, and buttery green asparagus in a white wine sauce	33
Seared tuna tataki, San Marzano tomato fondue, ginger, ponzu, sesame oil, toasted sesame seeds, wakame and spaghetti aglio olio	33
Ossobuco, a delicious classic served with spaghetti aglio olio/garlic and olive oil or roasted potatoes	29
L'Aperi Vino burger of premium beef, cheddar cheese, fried onion, tomato, lettuce, and pancetta, ketchup and chips	28
Tagliata di manzo (Irish beef fillet) tomato, courgette and basil salad, fresh green pepper sauce, Sicilian extra virgin olive oil and roasted potatoes	38
Arrosticini (grilled lamb skewers) with salad and roasted potatoes (6 pieces)	26

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

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.

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 26
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 44
Bistecca 'alla Fiorentina' with fried Padrón peppers, with a tomato, courgette and basil salad, fresh green pepper sauce and roasted potatoes	2 pers: pp 48 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 roasted potatoes	pp 36
Grill mix (mixed grill) of fish (polpo – seabass – scampi – tuna) with fresh tartar sauce, a mixed salad, and roasted potatoes (2+ pers.)	pp 36

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	12
Dame Blanche	12
Scrocchiarella 'Nutella' met hazelnoot	14
Affogato, the delicious Italian dolce with vanilla ice cream and piping hot, super strong espresso	10
Churros with chocolate dip	12
Caffè Tiramisu	8
Italian cheese board (1 pers.)	15

L'APÉRI VINO'S CHEF CHOICE

4 courses without dessert: € 56 pp / 5 courses with dessert: € 66 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): € 10.

Some dishes contain allergens. You can ask our waiters the allergen list to avoid risk.

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