

APERIO

### La Bella Vita Sharing Menu

Zucchini, ricotta & potato croquettes, Padron peppers, Crostini with San Daniele ham & Parmesan, Tagliatelle alla tarantina, Rib eye on the bone or Baked aubergine, Tiramisu' & Affogato  
**£29.50 per person** (Minimum 2 persons)

#### Mezze board

Grilled haloumi, hummus, Labneh & walnuts, grilled aubergine & peppers, pitta bread  
**£15.50/£22.00** (D,Sd,N,Se,G)

#### À la carte

#### SNACKS

Olive Focaccia, Extra Virgin olive oil & balsamic - **£4.50** (G,Sd)  
Smoked almonds - **£4.50** (N) Mixed marinated olives - **£5.00** (Sd)  
Padron peppers, sea salt & lemon - **£6.00** Crostini w/ San Daniele ham, Parmesan - **£7.50** (G,D,Se,D)  
Zucchini, goats cheese & potato croquettes, red onion jam - **£7.00** (G,D,Sd)

#### SMALL PLATES

Almond gazpacho, dried olives & balsamic - **£8.00** (N,Sd)  
Burrata, heritage tomato & basil salad, gremolata - **£11.50** (D,Sd)  
Cod mousse & tapenade, Carasau bread - **£9.50** (D,G,F,Sd)  
Tortilla, onions, spinach & aioli - **£7.50** (E,Sd,Mu)  
Merguez sausages, Tahini yogurt & pitta bread - **£10.50** (Sd,G,D,MuSe)

#### PASTA & RICE

Tagliatelle alla tarantina with mussels & chilli - **16.00** (E,G,Mo,Sd)  
Tortelloni, samphire & ricotta, pecorino & black pepper - **£15.50** (E,G,D)  
Fusilli rabbit ragu' olives & cocoa- **£16.50** (E,G,D,Sd,Ce)  
Risotto, roast garlic, red peppers & blue goats cheese - **£ 15.00** (D,Sd,Ce)

#### LARGE PLATES

Rib eye on the bone, capers & oregano dip - **£29.50** (Sd)  
Baked aubergine, tomato, chilli, pine nuts & smoked ricotta - **16.00** (Ce,N,Sd,D)  
Confit chicken thigh, romesco, corn bread & grilled courgettes - **17.00** (D,N,G,Sd)  
Fritto misto & parsley mayo with squid, prawns & whitebait - **25.00** (F,Mo,C,E,Mu,Sd,G)  
Whole grilled red snapper, ratatouille & new potatoes (2 persons)- **40.00** (F,Ce,Sd,D)

#### SIDES

Italian leaves salad, mustard dressing - **£5.00** (Mu,sd) Tender stem broccoli chilli & garlic- **£6.50** (Sd)  
New potatoes, butter & parsley - **£6.00** (D) Heritage tomato & balsamic - **£5.50** (Sd)  
Fries, truffle mayo - **£5.00 each** (G,E,Mu,Sd)

#### DESSERT

Caramel crème catalane, blood orange sorbet - **£8.00** (E,D,G,So)  
Dark chocolate & cherry mousse, plum sorbet - **£8.00** (S,Sd) - **£8.00** (E,D,G,So,N)  
Hazelnut & apricot mille feuille, banana & passion fruit sorbet - **£8.00** (E,D,G,So,N)  
Apero's Tiramisu` - **£8.00** (E,D,G,S) Selection of Ice Cream (3 scoops) - **£6.00** (D,E)  
Affogato- **£5.00** (+ disaronno **£3**) (E,D,Sd)  
Cheese selection, Blue Goat Cheese, Prosecco aged cheese & Buffalo camembert- **£14.50**  
(D,G,SD,Se)

Some of our dishes can be made vegan, please let the service knows and we will do our best to accommodate.

**Allergy key** - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.