



APERRO

### La Bella Vita Sharing Menu

Potato croquettes, Padron peppers, Burrata with caponata & pine nuts, Risotto with wild mushrooms & porcini, Spicy baby chicken OR Cauliflower steak, Strawberry & passion fruit cheesecake & Affogato

**£33.00 per person** (Minimum 2 persons)

#### Antipasti Board

Burrata, Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives

**£17.00/£25.00** (M,G,Sd,Mu)

#### Mezze Board

Grilled halloumi, hummus, Labneh & walnuts, grilled aubergine & peppers, pitta bread

**£16.00/£23.00** (M,Sd,N,Se,G)

#### À la carte

#### SNACKS

Olives Focaccia, Extra Virgin olive oil & balsamic - **£5.00** (G,Sd)

Smoked almonds - **£5.00** (N)

Mixed marinated olives - **£5.00** (Sd)

Padron peppers, sea salt & lemon - **£6.00**

Potato croquettes & basil mayo **£6.50** (E,G,M,Sd,)

#### SMALL PLATES

Carrot hummus, glazed carrots, pomegranate molasses & walnuts - **£12.00** (M,N)

Burrata with caponata & pine nuts - **£13.50** (M,N, Sd)

Beef carpaccio, hazelnuts, mustard mayo & mix cress salad **£16.50** (E,Sd,Mu,N)

Salmon gravlax, lemon, mix cress & crostini - **£14.50** (F,SdMu,G)

#### PASTA & RICE

Ravioli with slow cooked beef & fresh tomato sauce - **18.50** (E,G,Sd,M,Ce)

Linguine, lobster, cherry tomatoes & lemon - **£23.50** (E,G,C,Sd)

Tagliatelle, black truffle, butter & parmesan - **£20.50** (E,G,M)

Risotto, wild mushrooms & porcini - **£ 18.00** (M,Sd)

#### LARGE PLATES

Sirloin steak, gorgonzola & walnut sauce - **£29.50** (N,M)

Cauliflower steak, pine nuts & golden raisins dip- **£20.50** (N)

Spicy baby chicken, crispy polenta, jus & mix wild mushrooms - **£25.50** (Sd,M)

Stone bass, Cavolo Nero, glazed baby carrots & salmoriglio sauce - **£26.00** (F,Sd)

#### SIDES

Italian leaves salad & mustard dressing - **£6.00** (Mu,Sd)

New potatoes, butter & parsley - **£6.00** (M)

Green beans - **£6.00** (Sd)

Fries, truffle mayo - **£5.00** (G,E,Mu,Sd)

Sprouting broccoli with garlic & chilli - **£6.00**

#### DESSERTS

White chocolate cheesecake, banana & passion fruit sorbet- **£9.00** (E,M,G,S)

Black forest parfait, apricot sorbet- **£8.50 VEGAN** (S,Sd)

Apero Tiramisu - **£9.00** (E,M,G,S)

Affogato- **£5.00** (+ disaronno **£3**) (E,M,Sd)

Cheese sélection, Stilton, Comte & Black Bomber- **£14.50** (M,G,Sd,Se)

**Some of our dishes can be made vegan, please let your server know and we will do our best to accommodate**

**Allergy key** - Crustaceans (C) Celery (Ce) Milk (M) 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.