



APERIO

### La Bella Vita Sharing Menu

Short ribs croquettes, Padron peppers, Chorizo de Bellota, almonds & garlic crostini, Risotto, saffron, cauliflower & taleggio, Bavette steak or Beetroot, leeks & black bomber quiche, Blackcurrant, Ivoire chocolate & almond tart & Affogato  
**£29.50 per person** (Minimum 2 persons)

#### Antipasti Board

Burrata, Finocchiona, San Daniele ham, Chorizo de bellota Iberico, pickled vegetables & olives

**£16.00/£24.50** (D,G,Sd,Mu)

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

**£15.50/£22.00** (D,Sd,N,Se,G)

### À la carte

#### SNACKS

Olives 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**

Chorizo de Bellota Iberico, almonds & garlic crostini - **£8.50** (G, Sd,Se,N)

#### SMALL PLATES

Jerusalem artichoke velouté & Oscietra caviar - **£8.50** (D,G,Ce,Sd,F)

Burrata, Hazelnuts, honey & chilli crackers - **£11.50** (D, N, G)

Short ribs croquettes, mustard mayo - **£9.50** (Ce,G,E,Sd,Mu)

Steamed mussels, tomato, chorizo - **£8.00** (Ce,Sd,Mo,S)

#### PASTA & RICE

Venison & pecorino Sardo Bigoli - **£16.00** (E,G,Sd,D,Ce)

Prawns, lemon & celeriac raviolis - **£16.00** (E,G,D,C)

Artichoke, sage & black truffle fusilli - **£15.50** (E,G,D,Sd)

Saffron, cauliflower & taleggio Risotto - **£15.00** (D,Sd,Ce)

#### LARGE PLATES

Bavette steak, fries, garlic & herb butter - **£26.50** (Sd,D)

Beetroot, leeks & black bomber quiche - **£15.50** (G,D)

Duck leg, confit red cabbage, grilled pumpkin & black berry sauce - **£18.50** (D,Sd)

Mackerel fillet, horseradish pomme puree, heritage carrots & gremolata - **£19.00** (F,D,Sd)

#### SIDES

Italian leaves salad & mustard dressing - **£5.00** (Mu,sd) Fries, truffle mayo - **£5.00** (G,E,Mu,Sd)

New potatoes, butter & parsley - **£6.00** (D) Spiced red cabbage - **£5.50** (Sd,D)

#### DESSERTS

Sticky dates pudding, honeycomb crumble & vanilla Ice cream - **£8.00** (E,D,G,Sd,S)

Cocoa nib parfait, kumquat & blood orange sorbet - **£8.00** (S,Sd,G)

Blackcurrant & hazelnut, Ivoire chocolate & almond tart - **£8.00** (E,D,G,Sd,S,N)

Selection of Ice Cream (3 scoops) - **£6.00** (D,E) Affogato - **£5.00** (+ disaronno **£3**) (E,D,Sd)

Cheese selection, Stilton, Comte & Black Bomber - **£14.50** (D,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) 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.