



# APERITIVO

MONDAY - SATURDAY // 4PM - 7:30PM

## COCKTAILS | AED 40

Negroni

*Bitter Campari, Cinzano Rosso, Beefeater*

Aperol Spritz

*Aperol, Prosecco, Soda*

Sbagliato

*Bitter Campari, Cinzano Rosso, Prosecco*

Americano

*Bitter Campari, Cinzano Rosso, Soda*

Limoncello Spritz

*House Limoncello, Prosecco, Soda*

Paloma

*Olmecca Blanco Tequila, Grapefruit Soda, Lime, Agave*

## STUZZICHINI

Bruschetta (D)(V) 45

*Crispy bread with tomatoes, basil extra-virgin olive oil*

Tuna (N)(R) 55

*Tuna Tartar, nori, seaweed chips, avocado gel and sesame seed*

Calamari (E)(S) 55

*Fried crispy squid with lime mayo*

Calzone (D)(V) 45

*Deep fried pizza feta cheese and dill*

Olive (D)(V) 35

*Mediterranean marinated olives "stuffed" Grana Padano*

Piada (D) 55

*Baked piada with bresaola, wild rocket, ricotta cheese and truffle brunoise*

Agnolotto (D)(E)(V) 45

*Stuffed pasta with ricotta and spinach in truffle creamy sauce*

Arancini (D)(E) 45

*Cheese and salami rice bowl*

Aperitivo Board 78

*(Bruschetta, Baby zucchini pickled, Tarallo with tomato sauce, Focaccia Boscaiola style, Arancini saffron and green peas, Grissini with veal prosciutto)*

## WINES | AED 34

White

*Soave Classico Bolla, Veneto, Italy*

Red

*Baccolo Appassimento, Rosso Veneto, Italy*

Rosé

*Lupi Reali, Rosato, Abruzzo, Italy*

Prosecco

*Conte Fosco, Cuvee Brut*

## SPIRITS | AED 36

Tito's Vodka

Olmecca

Beefeater

Matusalem Platino

JW Red Label

## APERITIFS | AED 35

Amaro Montenegro

Vermouth (Rosso or Bianco)

Limoncello

Frangelico

Cynar

## BEERS

Peroni Draught 38

Moretti Draught 39

Moretti 33cl 35

## APE95

(Choice of any 2 drinks with a sharing board for AED 95)  
price is per person, min 2 people

*Bruschetta*

*Baby zucchini pickled*

*Tarallo with tomato sauce*

*Focaccia Boscaiola style*

*Arancini saffron and green peas*

*Grissini with veal prosciutto*

**RS**  
Roberto's

