
• APERITIVO TIME •

When I am back home in Italy I love visiting cool bars for Aperitivo....an Italian tradition for a pre-dinner drink with friends. I love it.

At My Prosecco Bar its Aperitivo time 4pm to 6.30pm everyday where you can drink, relax and also enjoy some wonderful Cicchetti on me! Salute!

CAPRESE PANINI

TOMATO, BUFFALO MOZZARELLA & BASIL

Everybody loves the classic combination of tomato and buffalo mozzarella. Melting it in a warm panini makes it even more special.

CALABRESE PANINI

SPICY CALABRIAN SAUSAGE & FONTINA CHEESE

This delicious sausage is complemented perfectly by the creamy flavour of the buffalo mozzarella.

CERIGNOLA OLIVES

CHILLI, GARLIC & ROSEMARY (v)

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

GRISSINI & PARMA HAM

ITALIAN BREADSTICKS WRAPPED IN PARMA HAM (n)

The sweetness of Parma Ham – from the Emilia Romagna region, aged for 18 months – rolled around a crispy Grissini is a combination made in heaven.

A Taste of the Sun p.36

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes.

So that's exactly what we do!

The Italian Diet p.48

PECORINO CHUNKS

TRUFFLE HONEY

Pecorino is a traditional hard cheese and when paired with the sweet truffle honey is perfection.



• MY PROSECCO BAR •
