
• 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!

PIZZETTE

SUPER-SPICY

SPICY SALAMI, 'NDUJA, PEPPER,
BUFFALO MOZZARELLA, PARSLEY & CHILLI

MARINARA

ANCHOVIES, TOMATO, CAPERS, OLIVES
& OREGANO

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.

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY, PISTACHIO
& TOASTED CIABATTA (n)

Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage.

Italian Adriatic Escape p.12

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.