

LUNCH MENU

*AVAILABLE EVERY DAY TILL 6pm

STARTERS

ZUPPA DEL GIORNO

Soup of the day

ARANCINI DI CARNE

Breaded deep fried Risotto balls with Meat Ragù served with a lightly spiced Tomato sauce

MOZZA ROCCOCO (V)

Buffalo Mozzarella cheese with sweet roasted Peppers, pickled Capers & Olives

COPPA DI GAMBERETTI

Baby Prawns bound with Marie Rose sauce with mixed leaves & Lemon

CARPACCIO DI PARMA

Thin slices of Parma Ham with Rocket leaves drizzled with Lemon Olive Oil

ARANCINI CON FORMAGGIO

Breaded deep fried Risotto balls with Mozzarella and Parmesan cheese served with a lightly spiced Tomato sauce

MAINS

LINGUINE AL PESTO

Flat Spaghetti served with Sicilian Pesto made from Basil, Pine Kernels, Sundried Tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive Oil & Parmigiano Cheese

LASAGNE AL FORNO

Our own Homemade, oven baked Meat Lasagne served with a side of Garlic Bread

SPAGHETTI CARBONARA

Long pasta tossed with Smoked Bacon & Egg Yolk

PENNE ARRABBIATA (VG)

Small tube Pasta with Garlic, Chilli & Tomato

POLLO DEL GIORNO

Chicken of the day (please ask your waiting staff)

SCALOPPINA DI MAIALE

Thin slices of Pork fillet with roasted Peppers, Red Onion, Mushrooms & Tomato sauce, served with Rosemary Potatoes and Vegetables

APERITIVO BURGER

Hand pressed Steak burger with smoked Pancetta, Mozzarella cheese & BBQ sauce served with homemade Chips and Coleslaw

CHICKEN CAESAR SALAD

Chargrilled Chicken & smoked Bacon tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

PANINI ITALIANO

Grilled Panini filled with Parma Ham, Mozzarella cheese & fried Aubergine, served with homemade Chips and Coleslaw

PANINI CON PESTO

Grilled Panini filled with Chicken and Provolone cheese served with homemade chips and Coleslaw

RAVIOLI CON SPINACI AL FORNO

Pasta parcels filled with Ricotta cheese and Spinach, baked with smoked Pancetta, Spinach and Tomato Salsa topped with Mozzarella cheese

MELANZANE AL FORNO

Baked Aubergine with Sicilian Tomato sauce, Mozzarella, Parmesan cheese & Basil

MOZZARELLA FRITTA (V)

Breaded Buffalo Mozzarella cheese deepfried, served with mixed leaves, grilled and roasted Vegetable salad with sweet Balsamic dressing

DESSERTS

AMARENA DI CILIEGE (V)

Sweet black Cherries served with Vanilla Ice Cream

PROFITEROLES (V)

Choux pastry balls filled with fresh Cream and covered in White Chocolate

HOME-MADE TIRAMISU (V)

Sponge biscuits soaked in Coffee and Marsala Wine, dressed in a sweet Mascarpone cream sauce

TWO COURSES - 9.95, THREE COURSES - 12.95

Aperitivo: 15 Bon Accord Street, Aberdeen AB11 6EL | visit our website at aperitivoaberdeen.com

book by calling 01224 232707 or +447500705431 or emailing aperitivoaberdeen@gmail.com | [f @aperitivo](https://www.facebook.com/aperitivo) | [@aperitivorrestaurant](https://www.instagram.com/aperitivorrestaurant)