# APERITIVO TIME

When I am back home in Italy I love the café culture and the cicchetti served during the aperitivo hours - an Italian tradition for pre-dinner drinks with friends.

At My Prosecco Bar its Aperitivo Time 4pm to 7pm everyday where you can drink, relax and also enjoy some wonderful cicchetti on me! Salute!

## PIZZETTE

#### **ZUCCA**

BUTTERNUT SQUASH, DOLCELATTE CHEESE & WALNUT (v)

#### **PUTTANESCA**

MOZZARELLA, TOMATO, CHILLI, ANCHOVY, OLIVE & SAGE

#### CRISPY COD BRUSCHETTA

# LEMON MAYONNAISE & TOASTED CIABATTA

Whenever I have a party at my house my friends always ask me to make this dish. The flavours of the wild crispy cod served on lemon mayonnaise and toasted ciabatta is unbeatable.

#### **GRISSINI & PARMA HAM**

#### **BASIL PESTO**

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.

#### ARANCINE

# CRISPY MUSHROOM RISOTTO BALL & MOZZARELLA (V)

While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine.

Try them - you'll want to learn those secrets too!

### TOMATO BRUSCHETTA

#### CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

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!

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



• MY RESTAURANT •