

## • 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

#### CLASSIC MARGHERITA

BUFFALO MOZZARELLA, TOMATO  
& FRESH BASIL (v)

#### 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 & BUFFALO RICOTTA

HONEY, WALNUTS & TOASTED CIABATTA

*Salty prosciutto together with the sweetness of the honey and the creamy buffalo ricotta is always a winner for me.*

#### 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!*

#### PECORINO CHUNKS

TRUFFLE HONEY

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

**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.**

A discretionary service charge will be added to your bill.

Estate



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• MY PROSECCO BAR •

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