

In Italy the "aperitivo" is very popular, especially in the north of Italy. Milan prides itself as "capital of the aperitivo". Traditionally offered with a pre-dinner drink, the aperitivo can be as small as a few cheeses and olives or as great as an elaborate meal including hot dishes, pizza and even pasta. In Italy, the aperitivo is becoming an attraction in itself as many more bars and restaurants aggressively compete for what is now being known as the "aperitivo crowd".



Dinner Menu

aperitivo

[ah-pehr-uh-TĒ-vo]

1. Derived from the Latin verb "aperire" meaning "to open".
2. An alcoholic drink or something small to eat enjoyed before a large meal.
3. Applies to all types of small Italian foods (cakes, fruits, pork butcheries, cheeses, etc.) which are served along with drinks, corresponding to the Spanish concept of tapas and Russian zakouski.
4. Can also refer to a social occasion involving cocktails and a light meal without a meal afterwards.

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APERITIVOBISTRO.COM

small plates

piattini

small plates

Verdure

Breaded Artichokes | 8
four cheese stuffed, roasted
red pepper garlic cream sauce

Green Beans | 6
almonds, roast garlic,
shaved parmesan, olive oil

Wild Mushroom Puff Pastry | 10
provoleta cheese, drunken onion,
spinach, truffle fonduta

Asparagus | 7
lemon zest, olive oil, roasted cherry tomatoes,
caramelized shallots

vegetables

Fritti

Calamari | 10
arugula, sweet chili glaze

Cantonese Pork &
Shrimp Dumplings | 9
bok choy, mushroom, spicy hoisin glaze

Flash Fried Oysters | 12
chipotle remoulade, bell pepper slaw

Thai Beef Spring Roll | 10
bean sprouts, mint, bok choy,
glass noodles, ponzu

lightly fried

small plates

piattini

small plates

Carne

Fennel Dusted Lamb Chops | 12
demi, rosemary, mint gastrique

7-Hour Cherry Pepper Pork | 10
fresh fried chips, pepper jack cheese

Hoisin BBQ Ribs | 10
spicy hoisin glazed pork ribs, sesame yuzu
red cabbage, sticky rice 'fries', sambal ketchup

Formaggio

Warm Fresh Mozzarella | 7
balsamic reduction, oven grilled
mascarpone polenta, pomodoro sauce

Goat Cheese | 8
toasted almond goat cheese croquettes,
fig jam, rosemary honey

Cheese Plate | market price
trio of cheeses & assorted accompaniments

Sushi

Spicy Tuna Roll | 8

Tempura Surf & Turf Roll | 9
wasabi aioli, sweet soy glaze

Lobster & Crab Roll | 9
avocado, jalapeño,
red onion cilantro, lime zest

Sushi Platter | 23
all three rolls, three dipping sauces

Frutti di Mare

Seared Scallop | 9
spinach creamed potato, tomato jam,
brown sugar bacon crunch

Lemon Pepper Swordfish Medallions | 11
olive relish, arugula, warmed hazelnut vinaigrette

Clams Tartufo | 12
butter poached leeks, truffle cream,
crisp pancetta, garlic crostini

Stuffed Shrimp | 11
goat cheese and chorizo stuffed tempura shrimp,
avocado crema, drunken onions

Zuppa Mussels | 9
tomato garlic broth, herbed garlic crostini

Hot Antipasti for Two | 12 per person
shrimp, mussels, clams, calamari, artichokes,
hot peppers, roasted red peppers,
herbed garlic crostini

Crudo

Spicy Tuna Tartare
with Wasabi Sauce | 11
wasabi aioli, sriracha,
fried panko crumbs, wonton chips

Beef Tenderloin Carpaccio
with Truffle Oil | 10
parmesan cheese crisps, fried leeks,
truffle oil, roasted garlic

Oysters | 12
mint cucumber salsa, daikon nest

small plates

piattini

small plates

meats

cheeses

sushi

seafood

meat

Primi

Zuppe del Giorno | 5

Candied Walnut Chicken Salad | 13

arugula, gorgonzola, red grapes,
fried leeks, truffle vinaigrette

Spinach and Goat Cheese Insalata | 12

almond coated goat cheese 'croutons', drunken onions,
raspberry, granny smith apple, white balsamic vinaigrette

Caesar Insalata | 9/5

heart of the romaine served
with garlic rubbed croutons,
white anchovies, caesar dressing
and parmigiano reggiano

Arugula & Spring Mix Insalata | 8/5

red onion, tomato, pecorino cheese,
white balsamic vinaigrette

Pizze

let your server know if you'd like a traditional or whole wheat shell

Margherita | 11

roma tomato, fresh mozzarella, basil

Buffalo Chicken | 14

red onion, gorgonzola, cilantro

Twice Baked | 15

cheddar, mozzarella, scallions, bacon,
potato, sour cream drizzle

Spinach & Goat Cheese | 14

sun-dried tomato, roasted red peppers,
herb garlic butter, balsamic glaze

Wild Mushroom | 14

provoleta, ricotta, shiitake,
portobello, cremini, button

Rabe & Sausage | 14

plum tomato, ricotta, mozzarella,
red pepper flakes

- served on whole wheat shell unless specified -

Bacon & Caramelized Onion | 15

fontinella, mozzarella, thyme, roasted garlic

Pasta

Rigatoni & Gorgonzola | 17

apple smoked bacon, roasted cherry tomato,
spinach, olive oil, toasted panko

Linguine Gamberetto al Limone | 26

roast tomato, onion, asparagus, tarragon,
red pepper flake, lemon

Mini Rigatoni Pomodoro | 14

pecorino romano, basil

Seafood Fra Diavolo | 28

shrimp, scallops, clams, mussels, calamari,
spicy pomodoro sauce, linguine

Gnocchi & Sausage | 18

fennel, pomodoro, smoked mozzarella

Piatti

8 oz Filet | 31

roasted garlic mashed potatoes,
grilled asparagus

Ahi Tuna | 29

coriander-panko crust, scallop & shiitake dumpling,
long beans, shiitake miso broth, shiitake crisps

14 oz Grilled New York Strip | 29

roasted fingerling potatoes, grilled asparagus

Lobster Tail Risotto | 36

butter poached lobster tail, sweet pea purée,
lemon tarragon beurre blanc, crispy leeks,
sweet and sour cherry tomato

Bacon Wrapped Pork Tenderloin | 25

sour cream & chive whipped potatoes,
green beans, roasted grapes, grape gastrique

Grilled Swordfish Agrodolce | 27

roasted eggplant and garlic couscous,
golden raisin caponata, carrot-ginger puree,
rosemary honey

Pan Roasted Half Chicken | 19

tuscan potato salad, spinach,
roasted vegetables,
fava bean, rosemary honey

Summer Bass | 31

pan roasted sea bass, zest crust, long beans,
heirloom tomato, crispy battered
white anchovy, basil, triple citrus vinaigrette

Veal Maria | 24

breaded veal cutlet, cherry tomato,
arugula, red onion, lemon, olive oil