

Starters

ANTIPASTO MISTO FOR ONE	8
Traditional Italian starter – A mixed plate of Italian cured meats, Italian cheese and olives.	
ANTIPASTO MISTO FOR TWO	12
Traditional Italian starter – A mixed plate of Italian cured meats, Italian cheese and olives.	
PROSCIUTTO E MELONE	7
A light but tasty starter – thin slices of Parma Ham, served with juicy melon.	
CROSTINI WITH PARMA HAM	7
Garlic bread topped with Napoletana sauce, mozzarella and Parma ham.	
BRIE SALAD	7
Deep-fried Brie on a bed of seasonal leaves and cranberry jam.	
SUPPLI DI RISO	7
Rounded balls of Arborio rice, filled with mozzarella, tossed in bread crumbs and fried.	
CALAMARI FRITTI	7
A wonderful starter of deep fried squid, tossed in seasoned flour and cooked to perfection.	
CHICKEN WINGS	7
Cajun chicken wings in BBQ sauce.	
FETA CHEESE SALAD	7
Salad made up of feta cheese, red onions, olives, vine tomatoes, cucumbers and a mixture of leaves, dressed with extra virgin olive oil.	
SALAD WITH TUNA AND FETA CHEESE	7
Salad leaves, tuna, black olives and feta cheese, tossed in extra virgin olive oil.	
BRUSCHETTA	7
Garlic bread topped with fresh tomatoes, basil and extra virgin olive oil.	
CROSTINI	7
Garlic bread topped with Napoletana sauce and melted mozzarella.	
GARLIC BREAD 4 PIECES	6.5
SOUP OF THE DAY	6.5
CAPRI SALAD	7.5
Sliced vine tomatoes and mozzarella cheese with fresh basil and a pesto dressing.	

☆ Desserts ☆

TIRAMISU	6
Translated from Italian literally as “pick me up”, creamed mascarpone cheese, eggs, boudoir biscuits and a touch of espresso coffee.	
APPLE CRUMBLE TART	6
This dessert is so appealing, it consists chunks of lightly sweetened apple, covered in crisp and crunchy oats and served with cream and ice cream.	
SEMIFREDDO	6
A striking Italian dessert made with a biscuit base and layers of creamy ice cream.	
PANNA COTTA	6
Traditional Italian dessert of cream, gently cooked in the oven remaining deliciously soft.	
THREE SCOOPS OF ICE CREAM	6
Choice of Vanilla, Chocolate, Strawberry, Mint.	
CHOCOLATE FONDANT CAKE	6
Velvet smooth cake with a molten chocolate middle.	
CHOCOLATE CAKE	6
Rich chocolate cake, served with fresh cream and ice cream.	
RICH CHOCOLATE BROWNIE	6
A delicious chocolate experience.	

SWEET POTATO FRIES	4.5	GARLIC BREAD	3.5
CHIPS	3.5	BABY POTATOES	3.5
SEASONAL VEGETABLES	3.5	MIXED LEAVES SALAD	3.5

☆ Allergiens list available at the bar. Please ask your server. ☆

Wine List

ALL OUR WINE IS SERVED
IN *Riedel Crystal* GLASSES

White Wine By The Glass

SAUVIGNON BLANC DOC	6.5
PROSECO	7.9
HOUSE WINE - PINOT GRIGIO	6
ROSE ‘CERASUOLO D’ABRUZZO	6

Red Wine By The Glass

MERLOT	
HOUSE WINE - MONTEPULCIANO	6

Italian White Wine Selection

PINOT GRIGIO	24
GEWURZTRAMINER DOC	35
GAVI DI GAVI DOC	35
PROSECCO DOC	26
SAUVIGNON BLANC DOC	26
PINOT GRIGIO DOC	29
CERASUOLO D’ABRUZZO / ROSE /	24

Italian Red Wine Selection

MONTEPULCIANO	24
CHIANTI ROSSO LGT	35
NOBILE DI MONTEPULCIANO	35
RIPASSO VALPOLICELLA VALPANTENA	35
MERLOT LGT VENEZIE	26
BARBERA D’ASTI DOCG	26
BARDOLINO DOCG	26
REGAEALI ROSSI LGT	26
PRIMITIVO DI MANDURA DOC	26

Beverages

Beer

PERONI	5.5
--------	-----

Soft Drinks

FANTA	3
COCA - COLA	3
7UP	3
DIET COKE	3

Juice

APPLE JUICE	3
ORANGE JUICE	3

Tea

CAMOMILE	2
NATURAL GREEN	2
EARL GREY	2
PEPPERMINT	2

Coffee

CAPPUCINO	2.8
LATTE	2.8
HOT CHOCOLATE	2.8
MOCCA	2.8
DOUBLE ESPRESSO	2.5
AMERICANO	2.5
ESPRESSO	1.8
FLAT WHITE	2.8

Meat

ALL OUR MEAT COURSES ARE SERVED WITH ONE FREE SIDE ORDER.
CHOICE OF VEGETABLES, BABY POTATOES, CHIPS OR MIXED SALAD.

POLLO AL FUNGHI Grilled chicken breast with mushroom sauce.	16
POLLO ALL'ARRABBIATA Grilled chicken breast in Arrabbiata sauce.	16
POLLO'AL VINO BIANCO Grilled chicken breast, cooked in white wine sauce.	16
POLLO ALLA CACCIATORA Grilled chicken breast served on a bed of creamy basil risotto with roast vegetables and tomato sauce.	16
POLLO PARMIGIANA Fried tender fillet of chicken in bread crumbs and topped with napoletana sauce and parmesan.	16
POLLO TUSCANY Grilled chicken breast with vegetables and napoletana sauce, served on a bed of pesto tagliatelle.	16
COTTOLETA ALLA MILANESE Fried tender fillet of Irish chicken, coated in bread crumbs.	16
HOMEMADE BURGER Bunless burger, served with sautee onions, sautee mushrooms and pepper sauce.	16
SALMON Oven baked fillet of salmon served with dill sauce (please allow 25 min to prepare)	16
FILLET OF COD IN PIZZAIOLA SAUCE Fried fillet of fresh cod in a light crispy batter with cherry tomato sauce, olives, anchovies and capers.	16
POLLO SORRENTO Pan-fried fillet of chicken with onions, mushrooms and peppers in a classic Napoletana sauce, infused with garlic and chilli.	16

Pasta

SPAGHETTI CONTADINA 🍅 Spaghetti pasta with strips of chicken, broccoli and sun-dried tomatoes in olive oil, garlic and chilli sauce. Finished with fresh basil pesto.	16
PENNE AL SALMONE Penne pasta in a wonderful slightly creamy tomato sauce with shallots and smoked salmon.	16
PENNE ALLA VODKA Penne pasta in alight rose' sauce with diced Parma ham, Italian pancetta and shallots. Finished with a hint of vodka.	16
PENNE ALL'AMATRICIANA 🍷 Another well known traditional Italian pasta dish with our tasty Napoletana sauce, Italian pancetta, shallots chilli and garlic.	16
TAGLIATELLE APRILE Infusion of chicken and smoked pancetta, finished in field mushroom and tomato sauce.	16
SMOKED SALMON RISOTTO Risotto with smoked salmon, rocket and parmesan.	16
PENNE PRIMAVERA 🌿 Pasta with a mixture of cherry tomatoes, courgettes and peppers.	16
RAVIOLI CON RICOTTA E SPINACI 🌿 Ravioli filled with ricotta cheese and spinach served in a slightly creamy rose' sauce with spinach.	16
PENNE ALL'ARRABBIATA 🌿🍷 Typical dish from the South of Italy using our tasty Napoletana tomato sauce with some chilli and garlic.	16
PENNE ALL'ARRABBIATA WITH CHICKEN 🍷 Penne with Napoletana sauce, garlic and some nice hot chilli peppers and chicken.	16
TAGLIATELLE WITH CHICKEN AND MUSHROOMS Tagliatelle with chicken and mushrooms in a tasty creamy sauce.	16
SPAGHETTI BOLOGNESE Spaghetti pasta served in Bolognese sauce.	16
SPAGHETTI CARBONARA Spaghetti with crispy pancetta, egg yolk, cream, parmesan cheese and black pepper.	16
LASAGNA AL FORNO Sheets of pasta layered with bolognese and bechamel sauces, parmesan cheese and cooked in the oven, served with a choice of chips or garlic bread.	16
SPAGHETTI WITH MEATBALLS Spaghetti with meatballs in Napoletana sauce	16
SPAGHETTI AGLIO E OLIO 🌿🍷 Spaghetti with chilli, garlic, olive oil and fresh basil.	16
RISOTTO WITH MUSHROOMS 🌿 Rice dish, made with mushrooms, sun-dried tomatoes, parsley, garlic and a touch of white wine.	16

Pizza

MARGHERITA Napoletana sauce and mozzarella.	15.5
VEGETARIANA 🌿 Napoletana sauce, mushrooms, onions, peppers, sweet corn and mozzarella.	16
QUATRO FORMAGGI 🌿 Ricotta cheese, parmesan, cheddar and mozzarella.	16
MOLICONE Napoletana sauce, mozzarella, ham, pepperoni, free range egg.	16
CAPRICCIOSA Napoletana sauce, mozzarella, ham, mushrooms, artichoke, black olives.	16
PEPPERONI Napoletana sauce, mozzarella, pepperoni.	16
APRILE Strips of smoked Parma Ham, rocket salad, parmesan shavings.	16
NAPOLEATANA Napoletana sauce, capers, anchovies, olives and mozzarella.	16
PANCETTA Napoletana sauce, Italian pancetta, onions, mushrooms, pepperoni and mozzarella.	16
HAWAIIAN Napoletana sauce, ham, pineapple, sweet corn and mozzarella.	16
ISABELLA Napoletana sauce, ham, mushrooms and mozzarella.	16
QUATRO STAGIONI Napoletana sauce, ham, mushrooms, onions, peppers and mozzarella.	16
DIAVOLA 🍷 Napoletana sauce, strips of smoked Parma Ham, pepperoni, mozzarella and chilli.	16
MESSICANA 🍷 Napoletana sauce, mozzarella, hot spicy beef and jalapenos.	16
VESUVIO 🍷 Napoletana sauce, mozzarella, cajun chicken and red onion.	16
MEAT LOVERS 🍷 Napoletana sauce, mozzarella, ham, smoked Parma ham, pepperoni and minced chilli beef.	16

Extra Toppings:

1 EURO EACH TOPPING

Anchovies, sweet corn, free range egg, ham, peppers, onions, mushrooms, olives, capers, Italian pancetta, pepperoni, pineapple, smoked Parma Ham, parmesan, jalapenos, mozzarella, rocket salad, chilli, Cajun chicken, Napoletana sauce, tuna, fresh basil, fresh garlic, squid, prawns, mussels, artichokes, spicy beef, sundried tomatoes.

Aprile's Signature Dishes

MEATBALLS IN TOMATO SAUCE Traditional Italian style meatballs in tomato sauce. SET MENU SUPPLEMENT 4 EURO.	7.9
GAMBERI PICCANTI Spicy prawns, pan-fried with chilli, garlic oil and Arrabbiata sauce. SET MENU SUPPLEMENT 4 EURO.	9.5
GAMBERI E CALAMARI FRITTI A wonderful starter of deep-fried squid and tiger prawns, tossed in seasoned flour and cooked to perfection. SET MENU SUPPLEMENT 4 EURO.	9.5
HONEY GLAZED PORK BELLY RIBS This Honey Glazed Crispy Pork Belly Ribs is roasted and crunchy on the outside, fork tender on the inside. Served with side of your choice. SET MENU SUPPLEMENT 4 EURO.	19.9
FRITTURA DI GAMBERI E CALAMARI Deep-fried squid and tiger prawns, tossed in seasoned flour, cooked to perfection. Served with side of your choice. SET MENU SUPPLEMENT 4 EURO.	19.9
LAMB SHANK Tender, fall off the bone lamb shank braised in a luxurious red wine gravy. Served with side of your choice. SET MENU SUPPLEMENT 4 EURO.	19.9
TONNARELLI ALLA PESCATORA Tonnarelli pasta with a cocktail of seafood and cherry tomatoes in a white wine and garlic sauce. Served with side of your choice. SET MENU SUPPLEMENT 4 EURO.	19.9
10 OZ RIB - EYE STEAK Our thick - rib eye* is aged 21 days for exceptional tenderness and flavour, lightly seasoned and grilled to order. Served with pepper sauce and side of your choice. SET MENU SUPPLEMENT 4 EURO.	19.9
PENNE MARE E MONTI Penne pasta with strips of beef, succulent prawns, chilli and rich tomato sauce. Finished with cream and basil pesto. SET MENU SUPPLEMENT 4 EURO.	19.9
FRUTTI DI MARE PIZZA Napoletana sauce, mozzarella, selected fresh seafood, sundried tomatoes and pesto sauce. SET MENU SUPPLEMENT 4 EURO.	19.9
SEAFOOD RISOTTO Selected fresh seafood cooked with superfine Arborio rice and fresh herbs. SET MENU SUPPLEMENT 4 EURO.	19.9
CHEF'S PASTA Tagliatelle pasta with succulent prawns, cherry tomato, sweet chilli, garlic and a touch of pesto. SET MENU SUPPLEMENT 4 EURO.	19.9