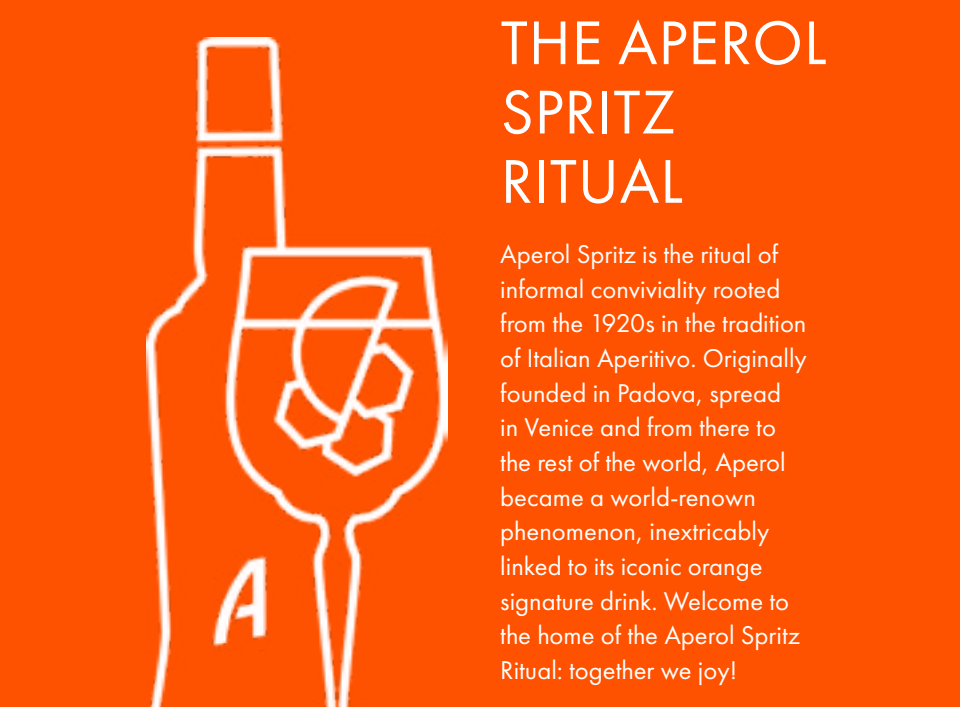


APEROL

TERRAZZA



MENÙ



THE APEROL SPRITZ RITUAL

Aperol Spritz is the ritual of informal conviviality rooted from the 1920s in the tradition of Italian Aperitivo. Originally founded in Padova, spread in Venice and from there to the rest of the world, Aperol became a world-renown phenomenon, inextricably linked to its iconic orange signature drink. Welcome to the home of the Aperol Spritz Ritual: together we joy!

3 PARTS OF PROSECCO

2 PARTS OF APEROL

1 SPLASH OF SODA

BAR

APEROL SPRITZ € 6,00

APEROL SPRITZ SERVED WITH TWO CICCHETTI € 10,00
Typical Venetian Finger food

APERITIVO CLASSICS

CAMPARI/CYNAR SPRITZ € 6,00

CAMPARI SELTZ € 7,00

AMERICANO € 9,00

NEGRONI € 9,00

NEGRONI SBAGLIATO € 9,00

MILANO - TORINO € 9,00

TERRAZZA SELECTION

Ask our Staff

NON ALCOHOLIC

CRODINO € 5,00

COCKTAIL € 8,00

SOFT DRINK € 4,00

OUR SPECIALS

CICCHETTI € 3,00

The Venetian Aperitivo pairing. Traditional recipes in bites, with quality seasonal ingredients

PAN BRIOCHE € 8,00

The unmistakable consistency and scent of toasted bread with avocado, eggs, and bacon

SHARED FOOD, SPRITZ MOOD

FOR FOUR € 45,00

4 Aperol Spritz and a selection of 12 cicchetti

MIX PLATE € 15,00

Our selection of 6 cicchetti

SCHIACCIATA € 14,00

Ask our Staff

FOCACCIA € 8,00

FOCACCIA WITH POTATOES ONION AND CRUDO € 16,00

MOZZARELLINE IN CARROZZA € 10,00

THE CHEF'S PROPOSAL

CREATIONS WITH SEASONAL INGREDIENTS TO ENHANCE YOUR APERITIVO € 15,00

Ask our Staff

RESTAURANT

APPETIZERS

CHICKPEA HUMMUS, BLACK CHICKPEAS, WAKAME SEAWEED, SEASONAL VEGETABLES AND VENUS RICE WAFER € 15,00

BONELESS VEAL RIBS WITH CAULIFLOWER AND BAY LEAF POWDER € 16,00

CRISPY EGG, LEEK, PECORINO CREAM AND TRUFFLE OIL € 15,00

SCALLOPS, BROCCOLO FIOLOLO AND GUANCIALE € 17,00

FIRST COURSES

SPAGHETTI WITH PUMMAROLA SAUCE € 16,00

CRISPY LASAGNETTA WITH FISH RAGOUT AND PROSECCO REDUCTION € 17,00

HOME-MADE RAVIOLI FILLED WITH YOLK AND BACON, PECORINO AND THREE PEPPER SAUCE WITH SMOKED OIL € 17,00

HOME-MADE BUCKWHEAT TAGLIATELLE WITH PRAWNS, RADICCHIO AND ORANGE € 17,00

MAIN COURSES

BEEF FILLET, POTATOES, CHIVES AND MUSTARD € 25,00

TURBOT, CARDONCELLI, MANDARIN AND ANISE SAUCE € 24,00

ARTICHOKES AND TOPINAMBUR AU GRATIN WITH PARMIGIANO AND CASHEW NUT SAUCE € 20,00

STEWED BACCALÀ, TAGGIASCHE OLIVES AND CRISPY POLENTA € 21,00

SEASONAL SALAD € 12,00

DESSERTS

TIRAMISÙ € 8,00

CHOCOLATE SOUFFLÉ WITH VANILLA AND CARAMEL SAUCE WITH ICE CREAM € 9,00

PANNA COTTA WITH CHESTNUTS € 8,00

LIENZ CAKE AND CITRUS FRUIT COMPOTE WITH GRAND MARNIER € 8,00

BRUNCH MENÙ

APEROL SPRITZ, 3 CICCHETTI, PAN BriocheS, DESSERT € 25,00

Available only on weekends

Vegan options available upon request

Terrazza Aperol follows the procedures of the Food Safety Management Manual through the HACCP system in accordance with Reg. EC 853/04. Fish intended to be served raw or almost raw has been subjected to a preventive treatment in compliance with the requirements of Reg. EC 853/04. We would like to inform you that, according to market availability, some products are frozen or deep-frozen at origin. The staff is available for any information on substances and allergens and if it is possible to consult the appropriate documentation available to consumers. VAT and service included. Terrazza Aperol promotes responsible consumption of alcoholic beverages.

APEROL

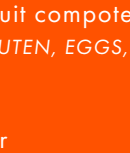
TERRAZZA

MERCHANDISING

Discover the new Aperol branded joyful range, all Made in Veneto: ask our team!



@terrazzaaperolvenezia
www.terrazza.aperol.com



ENJOY APEROL RESPONSIBLY

REGISTER OF ALLERGENS

FOOD BITES

Savoury biscuits Olives and Capers
CEREALS CONTAINING GLUTEN

Savoury biscuits Smoked ricotta and pumpkin seeds
CEREALS CONTAINING GLUTEN, MILK, EGGS

Almonds
NUTS

Olives

BAR PROPOSAL

Schiacciata with pancetta coppata, radicchio and gorgonzola
MILK, CEREALS CONTAINING GLUTEN

Schiacciata with chicory and brie
MILK, CEREALS CONTAINING GLUTEN

Focaccia with potatoes, onion and crudo
CEREALS CONTAINING GLUTEN

Our mozzarella in carrozza with anchovy sauce and ham sauce
CEREALS CONTAINING GLUTEN, MILK, FISH, EGGS

Panbrioche with avocado, eggs, and bacon
CEREALS CONTAINING GLUTEN, MILK, EGGS

CHEF'S SUGGESTIONS

FISH
NUTS

MEAT
MILK, MAY CONTAIN NUTS

VEGETARIAN
MILK, MAY CONTAIN NUTS

CICCHETTI

Bresaola, rocket, Parmigiano Reggiano and balsamic vinegar puffs
CEREALS CONTAINING GLUTEN, MILK, EGG, MAY CONTAIN NUTS

Ossobuco meatball
CELERY, CEREALS CONTAINING GLUTEN, MILK, EGG, MAY CONTAIN NUTS

Focaccia with pancetta coppata and leek
CEREALS CONTAINING GLUTEN, MAY CONTAIN NUTS

Tuna croquette
CEREALS CONTAINING GLUTEN, FISH, EGG

Crispy polenta, baccalà mantecato, hazelnut oil and lemon gel
FISH, NUTS, CEREALS CONTAINING GLUTEN*

Tartlet with pumpkin cream, pumpkin seeds, pumpkin oil and sour onion
CEREALS CONTAINING GLUTEN, MAY CONTAIN, SESAME, NUTS

Frittatina with ricotta and spinach
MILK, EGGS

Panella with chicory and candied chilly
MAY CONTAIN NUTS AND CEREALS CONTAINING GLUTEN*

Buffalo mozzarella with radicchio, tomato and anchovy
MILK, FISH

STARTERS

Chickpea hummus, black chickpeas, wakame seaweed, seasonal vegetables and venus rice wafer
SESAME

Boneless veal ribs with cauliflower and bay leaf powder
MILK, SOYA, MUSTARD

Crispy egg, leek, pecorino cream and truffle oil
MILK, CEREALS CONTAINING GLUTEN, EGG, MAY CONTAIN NUTS

Scallops, broccolo Fiolaro and guanciale
MOLLUSCS

FIRST COURSES

Spaghetti with pummarola sauce
CEREALS CONTAINING GLUTEN

Crispy lasagnetta with fish ragout and Prosecco reduction
CEREALS CONTAINING GLUTEN, MILK, FISH, EGGS, CRUSTACEANS, MOLLUSCS, SOYA

Home-made ravioli filled with yolk and bacon, pecorino and three pepper sauce with smoked oil
CEREALS CONTAINING GLUTEN, MILK, EGGS

Home-made buckwheat tagliatelle with prawns, radicchio and orange
SHELLFISH, CEREALS CONTAINING GLUTEN, EGG

MAIN COURSES

Beef fillet, potatoes, chives and mustard
MUSTARD, MILK

Turbot, cardoncelli, mandarin and anise sauce
FISH

Artichokes and topinambur au gratin with Parmigiano and cashew nut sauce
MILK, NUTS

Stewed Baccalà, Taggiasche olives and crispy polenta
FISH, CEREALS CONTAINING GLUTEN*

DESSERTS

Tiramisù
MILK, EGGS

Chocolate soufflé with vanilla and caramel sauce with ice cream
MILK, EGGS

Panna cotta with chestnuts
MILK

Lienz cake and citrus fruit compote with Grand Marnier
CEREALS CONTAINING GLUTEN, EGGS, NUTS

* Contamination in fryer