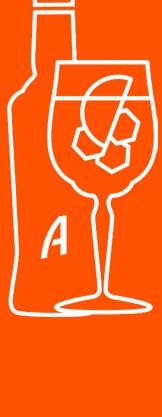


## MENÙ



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## 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 APEROL

SPRITZ

**RITUAL** 

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** SERVED WITH TWO CICCHETTI Typical Venetian Finger food

**APEROL** SPRITZ

**APERITIVO CLASSICS** 

€ 7

€ 11

€ 7

€ 9

€9-€15

€ 6

CAMPARI/CYNAR SPRITZ CAMPARI SELTZ **AMERICANO NEGRONI** 

**NEGRONI SBAGLIATO** 

MILANO - TORINO

€ 9 € 9 € 9 € 9

Ask our Staff NON ALCOHOLIC **CRODINO SPRITZ** 

**CRODINO** 

COCKTAIL

SOFT DRINK

**TERRAZZA** 

SELECTION

€ 5 € 10 € 4

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

PAN BRIOCHE

**OUR SPECIALS** 

scent of toasted bread with egg, bacon and blue cheese souce SHARED FOOD, SPRITZ MOOD FOR FOUR

4 Aperol Spritz and a selection

of 12 cicchetti

MIX PLATE

The unmistakable consistency and

€ 8

€ 55

€ 15

€ 14

€ 8

€ 16

€ 10

€ 15

€ 3 / 4

**SCHIACCIATA** Ask our Staff **FOCACCIA** FOCACCIA WITH RAW HAM

Our selection of 6 cicchetti

MOZZARELLINE IN CARROZZA THE CHEF'S **PROPOSAL** 

**CREATIONS WITH** 

Ask our Staff

SEASONAL INGREDIENTS TO ENHANCE YOUR APERITIVO RESTAURANT Available from 12:00 to 14:30 and from 19:00 to 22:00

POACHED EGG WITH HOLLANDAISE SAUCE, CHARD AND TRUFFLE 🕖 BEEF TARTARE WITH TUSCAN PECORINO CHEESE,

**APPETIZERS** 

HOME-SMOKED SALMON WITH ROBIOLA CHEESE, LEEK

€ 19 € 17

€ 16

€ 18

AND HERRING CAVIAR FIRST COURSES SPAGHETTI WITH

PUMMAROLA SAUCE

WITH STEWED BEEF AND

HOMEMADE MEAT RAVIOLI

PASTA AND BEANS AU GRATIN

HAZELNUTS AND BLACK GARLIC MAYONNAISE

ROASTED CUTTLEFISH WITH GREEN SAUCE AND POTATOES

PECORINO CHEESE LINGUINE WITH BLACK CABBAGE PESTO AND RED SHRIMP TARTARE

€ 16

€ 18

€ 19

€ 16

€ 25

€ 23

€ 20

€ 12

€ 8

€ 8

€ 9

€ 9

€ 30

MAIN COURSES HOMEMADE WRAP WITH FRAYED BEEF TAIL, RADICCHIO SALAD, CARROTS AND

VINAIGRETTE

SOUR ONION, SUN-DRIED TOMATOES AND PINE NUTS **ROAST PORK WITH BAKED POTATOES** POTATO AND TOPINAMBUR

€ 24 MONKFISH CRUSTED WITH DRIED FRUIT, SPINACH,

**DESSERTS** TIRAMISÙ

**BRUNCH MENÙ** APEROL SPRITZ, 3 CICCHETTI, PAN BRIOCHES, DESSERT

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 852/04. 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 it is possible to consult the

appropriate documentation available to consumers. VAT and service included. Terrazza Aperol promotes responsible consumption of alcoholic beverages

TIMUT PEPPER

MILLEFEUILLE, PARMIGIANO AND CASHEW NUT 🕖 **SEASONAL SALAD** 

SEASONAL SORBET PEAR AND ALMOND CAKE WITH CARAMEL ICE CREAM AND COCOA GRUEE PINE NUT ICE CREAM WITH COCOA CRUMBLE, RASPBERRY MOUSSE AND

JOIN OUR COMMUNITY Sign up to find out the latest news and events and receive a special gift for your birthday!

PEROL

TERRAZZA



**FOOD BITES** 

Olives

Focaccia

vinegar

**BAR PROPOSAL** 

Focaccia with raw ham

**CHEF'S SUGGESTIONS** 

**STARTERS** 

@terrazzaaperolvenezia

**ENJOY APEROL RESPONSIBLY** 

## MEAT **VEGETARIAN**

Schiacciata with stracciatella, nduja, arugula and balsamic

Schiacciata with pummarola sauce, mozzarella and basil

Our mozzarella in carrozza with anchovy sauce and ham sauce

Panbrioche with egg, bacon and blue cheese souce

black garlic mayonnaise Roasted cuttlefish with green sauce and potatoes Home-smoked salmon with robiola cheese, leek and herring caviar

Poached egg with hollandaise sauce, chard and truffle

Beef tartare with Tuscan Pecorino cheese, hazelnuts and

Linguine with black cabbage pesto and red shrimp tartare Pasta and beans au gratin

Pecorino cheese

**FIRST COURSES** 

Spaghetti with pummarola sauce CEREALS CONTAINING GLUTEN

Homemade meat ravioli with stewed beef and

**MAIN COURSES** Homemade wrap with frayed beef tail, radicchio salad, carrots and vinaigrette Monkfish crusted with dried fruit, spinach, sour onion,

and cocoa gruee

**DESSERTS** MILK, EGGS Seasonal sorbet

shew nuts

and Timut pepper

CEREALS CONTAINING GLUTEN, MILK

Roast pork with baked potatoes

Potato and topinambur millefeuille, Parmigiano and ca-

Pear and almond cake with caramel ice cream Pine nut ice cream with cocoa crumble, raspberry mousse