

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-renowned 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

€ 7

APEROL SPRITZ SERVED WITH TWO CICCETTI

€ 11

Typical Venetian Finger food

APERITIVO CLASSICS



CAMPARI/CYNAR SPRITZ

€ 7

CAMPARI SELTZ

€ 9

AMERICANO

€ 9

NEGRONI

€ 9

NEGRONI SBAGLIATO

€ 9

MILANO - TORINO

€ 9

TERRAZZA SELECTION



Ask our Staff

€ 9 - € 15

NON ALCOHOLIC

CRODINO SPRITZ

€ 6

CRODINO

€ 5

COCKTAIL

€ 10

SOFT DRINK

€ 4

OUR SPECIALS



CICCHETTO/
SIGNATURE CICCHETTO

€ 3 / 4

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

PAN BRIOCHE

€ 8

The unmistakable consistency and
scent of toasted bread with egg,
bacon and blue cheese sauce

SHARED FOOD, SPRITZ MOOD



FOR FOUR

€ 55

4 Aperol Spritz and a selection
of 12 cicchetti

MIX PLATE

€ 15

Our selection of 6 cicchetti

SCHIACCIATA

€ 14

Ask our Staff

FOCACCIA

€ 8

FOCACCIA WITH RAW HAM

€ 16

MOZZARELLINE

€ 10

IN CARROZZA

€ 10

THE CHEF'S PROPOSAL



CREATIONS WITH
SEASONAL INGREDIENTS TO
ENHANCE YOUR APERITIVO

€ 15

Ask our Staff

RESTAURANT

Available from 12:00 to 14:30 and from 19:00 to 22:00

APPETIZERS



POACHED EGG WITH
HOLLANDAISE SAUCE,
CHARD AND TRUFFLE

€ 19

BEEF TARTARE WITH TUSCAN
PECORINO CHEESE,
HAZELNUTS AND BLACK
GARLIC MAYONNAISE

€ 17

ROASTED CUTTLEFISH WITH
GREEN SAUCE AND POTATOES

€ 16

HOME-SMOKED SALMON
WITH ROBIOLA CHEESE, LEEK
AND HERRING CAVIAR

€ 18

FIRST COURSES



SPAGHETTI WITH
PUMMAROLA SAUCE

€ 16

HOMEMADE MEAT RAVIOLI
WITH STEWED BEEF AND
PECORINO CHEESE

€ 18

LINGUINE WITH BLACK
CABBAGE PESTO AND RED
SHRIMP TARTARE

€ 19

PASTA AND BEANS AU GRATIN

€ 16

MAIN COURSES



HOMEMADE WRAP WITH
FRAYED BEEF TAIL, RADICCHIO
SALAD, CARROTS AND
VINAIGRETTE

€ 24

MONKFISH CRUSTED WITH
DRIED FRUIT, SPINACH,
SOUR ONION, SUN-DRIED
TOMATOES AND PINE NUTS

€ 25

ROAST PORK WITH
BAKED POTATOES

€ 23

POTATO AND TOPINAMBUR
MILLEFEUILLE, PARMIGIANO
AND CASHEW NUT

€ 20

SEASONAL SALAD

€ 12

DESSERTS



TIRAMISÙ

€ 8

SEASONAL SORBET

€ 8

PEAR AND ALMOND CAKE
WITH CARAMEL ICE CREAM
AND COCOA GRUEE

€ 9

PINE NUT ICE CREAM
WITH COCOA CRUMBLE,
RASPBERRY MOUSSE AND
TIMUT PEPPER

€ 9

BRUNCH MENÙ

APEROL SPRITZ, 3 CICCETTI,
PAN BRIOCHES, DESSERT

€ 30

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 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

JOIN OUR COMMUNITY

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

@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

Focaccia
CEREALS CONTAINING GLUTEN, SOYBEANS, MUSTARD

Focaccia with raw ham
CEREALS CONTAINING GLUTEN, SOYBEANS, MUSTARD

Schiacciata with stracciatella, nduja, arugula and balsamic vinegar
CEREALS CONTAINING GLUTEN, MILK

Schiacciata with pummarola sauce, mozzarella and basil
CEREALS CONTAINING GLUTEN, MILK

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

Panbrioche with egg, bacon and blue cheese sauce
CEREALS CONTAINING GLUTEN, MILK, FISH

CHEF'S SUGGESTIONS

FISH
CEREALS CONTAINING GLUTEN, CELERY, MOLLUSCS

MEAT
CEREALS CONTAINING GLUTEN, EGGS, MUSTARD

VEGETARIAN
MILK

STARTERS

Poached egg with hollandaise sauce, chard and truffle
EGGS, MILK

Beef tartare with Tuscan Pecorino cheese, hazelnuts and black garlic mayonnaise
EGGS, MILK, NUTS

Roasted cuttlefish with green sauce and potatoes
FISH, MOLLUSCS

Home-smoked salmon with robiola cheese, leek and herring caviar
FISH, MILK

FIRST COURSES

Spaghetti with pummarola sauce
CEREALS CONTAINING GLUTEN

Homemade meat ravioli with stewed beef and Pecorino cheese
CEREALS CONTAINING GLUTEN, EGGS, MILK

Linguine with black cabbage pesto and red shrimp tartare
CEREALS CONTAINING GLUTEN, CRUSTACEANS

Pasta and beans au gratin
CEREALS CONTAINING GLUTEN, MILK

MAIN COURSES

Homemade wrap with frayed beef tail, radicchio salad, carrots and vinaigrette
CEREALS CONTAINING GLUTEN, MILK, CELERY, MUSTARD

Monkfish crusted with dried fruit, spinach, sour onion, sun-dried tomatoes and pine nuts
FISH, NUTS

Roast pork with baked potatoes
CELERY, MUSTARD

Potato and topinambur millefeuille, Parmigiano and cashew nuts
CEREALS CONTAINING GLUTEN, MILK, NUTS

DESSERTS

Tiramisu
MILK, EGGS

Seasonal sorbet

Pear and almond cake with caramel ice cream and cocoa gruee
CEREALS CONTAINING GLUTEN, MILK, EGGS, NUTS

Pine nut ice cream with cocoa crumble, raspberry mousse and Timut pepper
CEREALS CONTAINING GLUTEN, MILK, NUTS