

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

€ 10

Typical Venetian Finger food

APERITIVO CLASSICS



CAMPARI/CYNAR SPRITZ € 7

CAMPARI SELTZ € 7

AMERICANO € 9

NEGRONI € 9

NEGRONI SBAGLIATO € 9

MILANO - TORINO € 9

TERRAZZA SELECTION



Ask our Staff

NON ALCOHOLIC

CRODINO SPRITZ € 6

CRODINO € 5

SOFT DRINK € 4

OUR SPECIALS



CICCETTI € 3

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

PAN BRIOCHE € 8

The unmistakable consistency and scent of toasted bread with salmon, robiola and rocket

SHARED FOOD, SPRITZ MOOD



FOR FOUR € 50

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 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



BURRATA, TOMATO SALAD WITH SWEET AND SOUR ONIONS, BASIL AND FRISA CROUTONS € 16

BEEF TARTARE WITH BONE MARROW AND SAFFRON € 17

SEA BASS AND OYSTERS TARTARE WITH GREEN APPLE AND CHIVES € 18

WRAP WITH ROASTED SQUID, OIL, LEMON AND PARSLEY € 16

FIRST COURSES



SPAGHETTI WITH PUMMAROLA SAUCE € 16

MEAT RAVIOLI WITH RAGU € 18

BIGOLI IN SALSA € 17

FARRO WITH CREAMED CARROTS, MANGO AND RADISH € 16

MAIN COURSES



GUINEA FOWL WITH POTATOES AND SOUR CREAM € 24

EGGPLANT PARMIGIANA € 20

BLACK COD ON BREAD TOAST € 28

ROASTED TUNA AND PILAF RICE € 25

SEASONAL SALAD

€ 12

DESSERTS



TIRAMISÙ € 8

PEACH SORBET WITH FRUIT IN SYRUP € 8

CAPRESE CAKE WITH PASSION FRUIT ICE CREAM € 10

RASPBERRY CHEESECAKE € 9

BRUNCH MENÙ



APEROL SPRITZ, 3 CICCETTI, PAN BRIOCHES, DESSERT € 30

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 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

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@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 tomato confit, mozzarella, anchovy and oregano
CEREALS CONTAINING GLUTEN, MILK, FISH

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 salmon, robiola and rocket
CEREALS CONTAINING GLUTEN, MILK, FISH

CHEF'S SUGGESTIONS

FISH
CEREALS CONTAINING GLUTEN, CELERY, MOLLUSCS

MEAT
CEREALS CONTAINING GLUTEN, EGGS, MUSTARD

VEGETARIAN
MILK

CICCETTI

Ossobuco meatball
CEREALS CONTAINING GLUTEN, CELERY, MILK, EGGS

Tramezzino with porchetta and peppers
CEREALS CONTAINING GLUTEN, EGGS, MUSTARD

Sandwich with pulled pork, yogurt sauce and mustard
CEREALS CONTAINING GLUTEN, MILK, MUSTARD

Squash blossoms stuffed with ricotta and anchovies
CEREALS CONTAINING GLUTEN, FISH

Baccalà mantecato, polenta and grilled eggplant
FISH

San Marzano tomatoe stuffed with tuna, olives and capers
EGGS, FISH

Buffalo mozzarella with basil pesto and sun-dried tomatoes
MILK, NUTS

Tigella, robiola and zucchini "scapece" style
CEREALS CONTAINING GLUTEN, MILK

Bread and caponata
CEREALS CONTAINING GLUTEN

STARTERS

Burrata, tomato salad with sweet and sour onions, basil and frisa croutons
CEREALS CONTAINING GLUTEN, MILK, NUTS

Beef tartare with bone marrow and saffron

Sea bass and oysters tartare with green apple and chives
FISH, MOLLUSCS

Wrap with roasted squid, oil, lemon and parsley
CEREALS CONTAINING GLUTEN, MILK, MOLLUSCS

FIRST COURSES

Spaghetti with pummarola sauce
CEREALS CONTAINING GLUTEN

Meat ravioli with ragu
CEREALS CONTAINING GLUTEN, EGGS, MILK, CELERY

Bigoli in salsa
CEREALS CONTAINING GLUTEN, FISH

Farro with creamed carrots, mango and radish
CEREALS CONTAINING GLUTEN

MAIN COURSES

Guinea fowl with potatoes and sour cream
MILK

Eggplant parmigiana
MILK

Black cod on bread toast
CEREALS CONTAINING GLUTEN, CRUSTACEANS, FISH

Roasted tuna and pilaf rice
FISH

DESSERTS

Tiramisu
MILK, EGGS

Peach sorbet with fruit in syrup

Caprese cake with passion fruit ice cream
CEREALS CONTAINING GLUTEN, MILK, EGGS

Raspberry cheesecake
CEREALS CONTAINING GLUTEN, MILK

*Contamination in fryer