

MENU BACARO

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!



APEROL SPRITZ € 5,00

Served with one cicchetto

Campari / Cynar Spritz € 5,00

OUR SPECIALS

- Cicchetto** € 3,00
The Venetian Aperitivo pairing. Traditional recipes in bites, with quality seasonal ingredients
- Sweet Pan Brioche** € 4,00
The unmistakable consistency and scent of toasted bread: choose yours

SHARED FOOD, SPRITZ MOOD

For four: 4 Aperol Spritz and a selection of 12 cicchetti	€ 45,00
Mix Plate: our selection of 6 cicchetti	€ 15,00
Focaccia	€ 8,00
Focaccia with ham	€ 16,00
Spuntino veneziano ask our Staff	€ 10,00
Schiacciata ask our Staff	€ 14,00

COCKTAILS *

- Negroni
Negroni Sbagliato
Americano
Milano - Torino € 7,00

Other cocktails € 10,00

NON-ALCOHOLIC *

- Crodino € 4,00
Cocktail € 6,00

HOT & COLD DRINKS

- Espresso Lavazza € 1,20
Cappuccino € 2,00
Shaken Espresso
Selection of teas and infusions € 3,00
Mineral water 0,5l € 2,00
Soft Drinks
Juices € 3,00

* Served with food bites

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.



@terrazzaaperolvnezia