

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 € 6,00

APEROL SPRITZ SERVED WITH TWO CICHETTI € 10,00

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

CICHETTI € 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 PROSCIUTTO € 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

BAKED CHEVRE WITH CHIODINI MUSHROOMS, MOUNTAIN PINE HONEY AND TOAST BREAD € 15,00

VEAL BELLY WITH COCONUT, BERGAMOT AND OLIVES € 16,00

BLACK SQUID-INK CUTTLEFISH WITH POTATO MOUSSE € 16,00

BLANCHED KING PRAWNS WITH GUANCIALE, POLENTA AND AUTUMN SALAD € 17,00

FIRST COURSES

SPAGHETTI WITH PUMMAROLA SAUCE € 15,00

HOMEMADE CHEESE RAVIOLI WITH BLACK TRUMPETS, CHANTERELLES AND TOASTED HAZELNUTS € 17,00

CRISPY LASAGNETTA WITH DUCK RAGOUT AND RED WINE SAUCE € 16,00

HOMEMADE BUCKWHEAT TAGLIATELLE WITH SCALLOPS, OYSTER AND ARTICHOKE € 17,00

MAIN COURSES

BEEF FILLET WITH MASHED POTATOES AND MUSTARD SEEDS € 24,00

CATCH OF THE DAY € 23,00

PUMPKIN PIE, BLUE CHEESE, BALSAMIC VINEGAR AND ROSEMARY € 18,00

ROASTED OCTOPUS, CELERIAC, HOMEMADE BBQ € 20,00

SEASONAL SALAD € 12,00

DESSERTS

TIRAMISU € 8,00

PEANUT, CARAMEL, CHOCOLATE € 8,00

APPLE AND VANILLA TART € 8,00

WHITE CHOCOLATE AND RHUBARB PANNA COTTA € 8,00

BRUNCH MENÙ

APEROL SPRITZ, 3 CICHETTI, 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 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 bacon, mushrooms and taleggio cheese
CEREALS CONTAINING GLUTEN, MILK

Schiacciata with radicchio, balsamic vinegar and walnuts
CEREALS CONTAINING GLUTEN, NUTS

Focaccia with prosciutto
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
CEREALS CONTAINING GLUTEN, FISH, MILK

MEAT
CEREALS CONTAINING GLUTEN

VEGETARIAN
CEREALS CONTAINING GLUTEN, MILK

CICHETTI

Ossobuco meatball
CEREALS CONTAINING GLUTEN, CELERY, MILK, EGGS

Tremezzino with Prosciutto di Praga, horseradish and mushrooms
CEREALS CONTAINING GLUTEN, EGGS

Focaccia with sopressa, chiodini and taleggio cheese
CEREALS CONTAINING GLUTEN, MILK

Polenta and baccalà mantecato
FISH, CEREALS CONTAINING GLUTEN*

Buffalo mozzarella with cherry tomatoes in oil and anchovy
MILK, FISH

Octopus, celery and pimenton
MOLLUSCS

Panella with radicchio in red wine and capers
CEREALS CONTAINING GLUTEN*

Tartlet with spicy gorgonzola and figs
CEREALS CONTAINING GLUTEN, MILK

Pumpkin and scamorza cheese bombetta
MILK, CEREALS CONTAINING GLUTEN*

*Contamination in fryer

STARTERS

Baked chevre with chiodini mushrooms, mountain pine honey and toast bread
CEREALS CONTAINING GLUTEN, MILK

Veal belly with coconut, bergamot and olives

Black Squid-ink cuttlefish with potato mousse
MOLLUSCS, MILK

Blanched king prawns with guanciale, polenta and autumn salad
CRUSTACEANS

FIRST COURSES

Spaghetti with pummarola sauce
CEREALS CONTAINING GLUTEN

Homemade cheese ravioli with black trumpets, chanterelles and toasted hazelnuts
CEREALS CONTAINING GLUTEN, MILK, NUTS

Crispy lasagnetta with duck ragout and red wine sauce
CEREALS CONTAINING GLUTEN, MILK

Homemade buckwheat tagliatelle with scallops, oyster and artichokes
CEREALS CONTAINING GLUTEN, MOLLUSCS

MAIN COURSES

Beef fillet with mashed potatoes and mustard seeds
MUSTARD

Catch of the day

Pumpkin pie, blue cheese, balsamic vinegar and rosemary
MILK, EGGS

Roasted octopus, celeriac, homemade BBQ
MOLLUSCS, MILK, CELERY

DESSERTS

Tiramisu
EGGS, MILK

Peanut, Caramel, Chocolate
EGGS, CEREALS CONTAINING GLUTEN, PEANUTS

Apple and Vanilla tart
CEREALS CONTAINING GLUTEN, MILK, EGGS

White chocolate and rhubarb panna cotta
MILK