



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 CICCHETTI € 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 € 12,00

NON ALCOHOLIC 

CRODINO € 5,00

COCKTAIL € 8,00

SOFT DRINK € 4,00

OUR SPECIALS 

CICCHETTO € 3,00
The Venetian Aperitivo pairing. Traditional recipes in bites, with quality seasonal ingredients

SALAD PAN BRIOCHE € 8,00
The unmistakable consistency and scent of toasted bread with egg, salmon and avocado

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

FOCACCIA € 8,00

FOCACCIA WITH HAM € 16,00

MOZZARELLINE IN CARROZZA € 10,00

SCHIACCIATA € 14,00
Ask our Staff

THE CHEF'S PROPOSAL 

CREATIONS WITH SEASONAL INGREDIENTS TO ENHANCE YOUR APERITIVO € 15,00
Ask our Staff

RESTAURANT

APPETIZERS 

GAZPACHO WITH SHRIMP SEARED AND HERBS € 14,00

OUR CAPRESE WITH BURRATA € 12,00

BEEF CARPACCIO, WALNUTS AND TUSCAN PECORINO CHEESE € 13,00

OCTOPUS, POTATO, OLIVE, BASIL, AND CELERY € 14,00

FIRST COURSES 

EGGPLANT RAVIOLI WITH RED SHRIMP € 16,00

SPAGHETTI WITH PUMMAROLA SAUCE AND BASIL € 14,00

PAPPARDELLE WITH DUCK RAGOUT AND THYME € 15,00

MACCHERONI WITH ROCKET PESTO, CUTLEFISH, AND ALMONDS € 15,00

MAIN COURSES 


MACKEREL FILLET WITH LEMON, ZUCCHINI, AND SQUASH BLOSSOMS € 18,00

SEA BASS FILLET IN BASIL CRUST WITH FENNEL AND LEMON SALAD € 22,00

SIRLOIN STEAK WITH ROASTED POTATOES € 21,00

OUR EGGPLANT PARMIGIANA € 17,00

INSALATA DI STAGIONE € 12,00

DESSERTS 

OUR TIRAMISÙ € 7,00

BASIL, HAZELNUT, PEACH, AND LIME SHORTCAKE € 8,00

TEQUILA AND LEMON SORBET € 6,00

THREE CHOCOLATES WITH MARINATED PEACHES AND CHILI PEPPERS € 6,00

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.

BRUNCH MENU 

APEROL SPRITZ

3 CICCHETTI UPON CHOICE

PAN BRIOCHE WITH EGGS, SALMON AND AVOCADO

DESSERT OR FRESH FRUIT SALAD

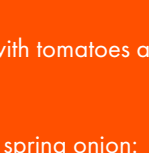
WATER & ESPRESSO COFFEE € 25,00

Available only on weekends

MERCHANDISING

Discover the new Aperol branded joyful range, all Made in Veneto:

ask our team!



@terrazzaaperolvenezia

REGISTER OF ALLERGENS

CICCHETTI

Buffalo mozzarella bites with tomatoes and pesto:
MILK, NUTS;

Tramezzino with tuna and spring onion:
CEREALS, EGGS, FISH;

Tomato au gratin and anchovy:
CEREALS, FISH, MILK;

Ossobuco meatball:
CEREALS, MILK, CELERY;

Focaccia with Osvaldo ham:
CEREALS, SULPHUR DIOXIDE;

Rolls of eggplant with robiola, onion and pine nuts:
MILK, NUTS;

Octopus and celery:
CELERY, SULPHUR DIOXIDE, MOLLUSCS;

Roast beef with tuna sauce:
CEREALS, EGGS, FISH, CELERY;

APPETIZERS

Gazpacho with shrimp seared and herbs:
CRUSTACEANS, MILK;

Our caprese with burrata:
MILK;

Beef carpaccio, walnuts and tuscan pecorino cheese:
MILK, NUTS;

Octopus, potato, olive, basil, and celery:
CELERY, SULPHUR DIOXIDE, MOLLUSCS;

FIRST COURSES

Eggplant ravioli with red shrimp:
CEREALS, CRUSTACEANS, EGGS, MILK;

Spaghetti with pummarola sauce and basil:
CEREALS;

Pappardelle with duck ragout and thyme:
CEREALS, EGGS, MILK, CELERY, SULPHUR DIOXIDE;

Maccheroni with rocket pesto, cuttlefish, and almonds:
CEREALS, NUTS, MOLLUSCS;

MAIN COURSES

Mackerel fillet with lemon, zucchini, and squash blossoms:
FISH, MILK, CELERY;

Sea bass fillet in basil crust with fennel and orange salad:
FISH, CEREALS, NUTS;

Our eggplant parmigiana:
CEREALS, CRUSTACEANS, EGGS, MILK;

DESSERTS

Our tiramisù:
EGGS, MILK;

Basil, hazelnut, peach, and lime shortcake:
CEREALS, EGGS, MILK, NUTS;

Three chocolates with marinated peaches and chili peppers:
CEREALS, EGGS, MILK, NUTS;

OTHER PRODUCTS

Mozzarella in carrozza:
CEREALS, EGGS, MILK, FISH;

Schiacciata:
CEREALS;

Focaccia:
CEREALS;