

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 CICCETTI

€ 10,00

APERITIVO CLASSICS



CAMPARI/CYNAR SPRITZ € 6,00

CAMPARI SELTZ € 7,00

AMERICANO € 9,00

NEGRONI € 9,00

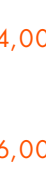
NEGRONI SBAGLIATO € 9,00

MILANO - TORINO € 9,00

TERRAZZA SELECTION

Ask our Staff

NON ALCOHOLIC



CRODINO € 5,00

COCKTAIL € 8,00

SOFT DRINK € 4,00

OUR SPECIALS



CICCETTI € 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 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



BEEF TARTARE WITH PARMIGIANO, SESAME, SPINACH AND GINGER € 14,00

BACCALÀ MANTECATO WITH PUNTARELLE SALAD AND ANCHOVY € 13,00

HUMMUS WITH TURNIPS, FETA, AND VEGETABLES € 12,00

SCALLOPS GRATIN AND SQUASH BLOSSOMS € 14,00

FIRST COURSES



SPAGHETTI WITH PUMMAROLA SAUCE AND BASIL € 14,00

CHITARRUCCIO ALLA BUSERA DI SCAMPI € 16,00

PECORINO AND PEPPER RAVIOLI WITH SMOKED SAFFRON SAUCE AND CASHEW NUTS € 15,00

PAPPARDELLE WITH RABBIT RAGOUT AND OLIVES € 15,00

MAIN COURSES



CUTTLEFISH IN TECIA WITH CRISPY POLENTA AND AIOLI SAUCE € 22,00

SLICED BEEF WITH POTATOES, RED ONION, AND GOAT CHEESE € 22,00

ARTICHOKE EGG AND CHEESE € 17,00

CATCH OF THE DAY WITH SEASONAL VEGETABLES € 22,00

SEASONAL SALAD € 12,00

DESSERTS

PISTACHIO AND RASPBERRY TARTLET € 8,00

TIRAMISÙ € 7,00

MILLEFOGLIE WITH CUSTARD AND STRAWBERRIES € 8,00

CITRUS FRUIT PARFAIT € 7,00

BRUNCH MENÙ

APEROL SPRITZ, 3 CICCETTI, PAN BRIOCHES, DESSERT € 25,00

Available only on weekends

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;

Fries: SOYBEANS, MILK, MUSTARD, CELERY

BAR PROPOSAL

Schiacciata with cooked ham, stracchino cheese and artichokes in oil: CEREALS CONTAINING GLUTEN, MILK

Schiacciata with brie and chicory: CEREALS CONTAINING GLUTEN, MILK

Focaccia with raw ham: CEREALS CONTAINING GLUTEN

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

Panbrìoche with avocado, eggs, and bacon: CEREALS CONTAINING GLUTEN, MILK, EGGS

CHEF'S SUGGESTIONS

FISH

CEREALS CONTAINING GLUTEN, FISH, MILK

MEAT

CEREALS CONTAINING GLUTEN, MILK, CELERY

VEGETARIAN

CEREALS CONTAINING GLUTEN, MILK

CICCETTI

Ossobuco meatball: CEREALS CONTAINING GLUTEN, MILK, CELERY, EGG

Tramezzino with porchetta, mustard and smoked mayo: CEREALS CONTAINING GLUTEN, EGG, MUSTARD

Courgette flowers with buffalo and herbs: CEREALS CONTAINING GLUTEN, MILK

Focaccia with mortadella and our giardiniera: CEREALS CONTAINING GLUTEN, CELERY

Basket with feta cheese, cucumber, olives, and pepper: CEREALS CONTAINING GLUTEN, MILK, EGGS

Frittatina with asparagus and pecorino cheese: MILK, EGGS

Bombette di risi e bisi: MILK

Farinata with chicory and prawns: CRUSTACEANS

Octopus, paprika and celery: MOLLUSCS, CELERY

STARTERS

Beef tartare with Parmigiano, sesame, spinach and ginger: CEREALS CONTAINING GLUTEN, MILK, EGGS, SESAME SEEDS

Baccalà mantecato with puntarelle salad and anchovy: FISH

Hummus with turnips, feta, and vegetables: NUTS, MUSTARD

Scallops gratin and squash blossoms: CEREALS CONTAINING GLUTEN, MOLLUSCS

FIRST DISHES

Spaghetti with pummarola sauce and basil: CEREALS CONTAINING GLUTEN

Chitarruccio alla busera di scampi: CEREALS CONTAINING GLUTEN, CRUSTACEANS

Pecorino and pepper ravioli with smoked saffron sauce and cashew nuts: CEREALS CONTAINING GLUTEN, MILK, NUTS

Pappardelle with rabbit ragout and olives: CEREALS CONTAINING GLUTEN, CELERY, MILK

MAIN DISHES

Cuttlefish in tecia with crispy polenta and aioli sauce: MOLLUSCS, CELERY, MILK

Sliced beef with potatoes, red onion, and goat cheese: MILK

Artichoke egg and cheese: EGGS, MILK

Catch of the day with seasonal vegetables: FISH

SWEETS

Pistachio and raspberry tartlet: CEREALS CONTAINING GLUTEN, NUTS, MILK

Tiramisù: MILK, EGGS

Millefoglie with custard and strawberries: CEREALS CONTAINING GLUTEN, MILK

Citrus fruit parfait: MILK