

# APEROL

T E R R A Z Z A



## 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 € 5

COCKTAIL € 8

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 21:30

#### APPETIZERS



SPELT, PEAS, TURNIP AND SOUR CUCUMBER SALAD € 15

BEEF TARTARE, ASPARAGUS AND TRUFFLE MAYO € 16

SCALLOP, SPRING ONION, GUANCIALE AND PEPPER SAUCE € 17

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

#### FIRST COURSES



SPAGHETTI WITH PUMMAROLA SAUCE € 16

HOME-MADE PAPPARDELLE WITH TUNA, LEMON AND ROCKET € 18

RICOTTA AND SPINACH HOME-MADE RAVIOLI WITH BUTTER AND SAGE € 17

BEEF LASAGNA AU GRATIN € 17

#### MAIN COURSES



MACKEREL, LEEK, RADICCHIO AND CARROTS € 24

RED MULLET, TOMATO COULIS, OLIVES AND BUFFALO CREAM € 25

BEEF SIRLOIN WITH YOGHURT POTATO SALAD AND CUCUMBER € 25

BAKED AUBERGINE MEDITERRANEAN STYLE € 20

#### SEASONAL SALAD

€ 12

#### DESSERTS



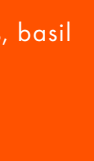
TIRAMISÙ € 8

CREME CARAMEL € 8

RICOTTA CAKE AND DARK CHOCOLATE ICE CREAM € 9

SORBET € 7

#### BRUNCH MENÙ



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

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.

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## JOIN OUR COMMUNITY

Sign up to find out the latest news and events and receive a special gift for your birthday!



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

Schiacciata with pummarola sauce, mozzarella and basil  
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

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

### CHEF'S SUGGESTIONS

**FISH**  
CEREALS CONTAINING GLUTEN, MILK, MOLLUSCS

**MEAT**  
EGGS, CEREALS CONTAINING GLUTEN, MAY CONTAIN FISH

**VEGETARIAN**  
MILK, CEREALS CONTAINING GLUTEN

### CICCETTI

Ossobuco meatball  
CEREALS CONTAINING GLUTEN, CELERY, MILK, EGGS

Liver pate and figs  
CEREALS CONTAINING GLUTEN, CELERY, MILK

Tramezzino with turkey, courgette and tartar sauce  
CEREALS CONTAINING GLUTEN, EGG

Baccalà mantecato with polenta and wild herbs  
CEREALS CONTAINING GLUTEN, FISH

Whole wheat focaccia with puntarelle and marinated anchovies  
CEREALS CONTAINING GLUTEN, FISH

Smoked tuna ham with capers and olives  
CEREALS CONTAINING GLUTEN, FISH

Bread and peperonata  
CEREALS CONTAINING GLUTEN

Egg and asparagus  
CEREALS CONTAINING GLUTEN, EGG

Buffalo mozzarella bites and sun-dried tomato pesto  
MILK

### STARTERS

Spelt, peas, turnip and sour cucumber salad  
CEREALS CONTAINING GLUTEN

Beef tartare, asparagus and truffle mayo  
EGGS

Scallop, spring onion, guanciale and pepper sauce  
CRUSTACEANS

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

### FIRST COURSES

Spaghetti with pummarola sauce  
CEREALS CONTAINING GLUTEN

Home-made pappardelle with tuna, lemon and rocket  
CEREALS CONTAINING GLUTEN, FISH, MILK

Ricotta and spinach home-made ravioli with butter and sage  
CEREALS CONTAINING GLUTEN, MILK

Beef lasagna au gratin  
CEREALS CONTAINING GLUTEN, MILK

### MAIN COURSES

Mackerel, leek, radicchio and carrots  
FISH

Red mullet, tomato coulis, olives and buffalo cream  
FISH, MILK

Beef sirloin with yoghurt potato salad and cucumber  
MILK

Baked aubergine Mediterranean style

### DESSERTS

Tiramisu  
MILK, EGGS

Creme caramel  
MILK, EGGS

Ricotta cake and dark chocolate ice cream  
CEREALS CONTAINING GLUTEN, MILK, EGGS

Sorbet

\* Contamination in fryer