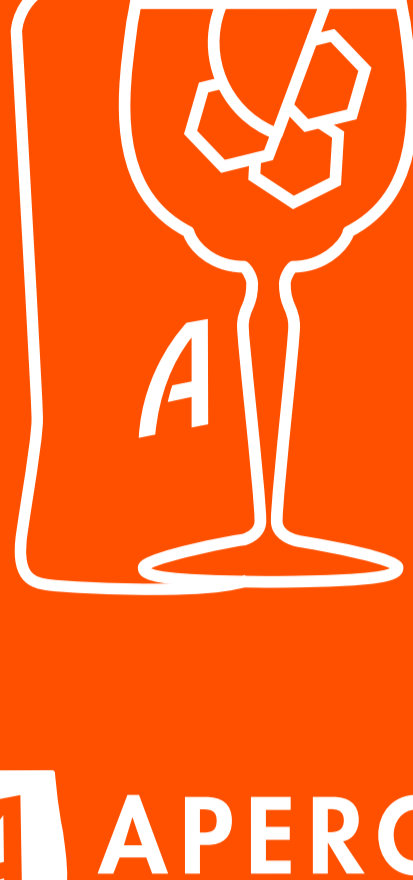


MENU BAR

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 € 7,00

Served with one cicchetto

Campari / Cynar Spritz € 7,00

OUR SPECIALS

Cicchetto € 2,50

The Venetian Aperitivo pairing. Traditional recipes in bites, with quality seasonal ingredients

Pan Brioche € 4,00 / € 8,00

The unmistakable consistency and scent of toasted bread: choose yours, sweet or savory

SHARED FOOD, SPRITZ MOOD

For four: 4 Aperol Spritz and a selection of 12 cicchetti € 40,00

Mix Plate: our selection of 6 cicchetti € 12,00

Focaccia € 8,00

Focaccia with ham € 16,00

Spuntino veneziano ask our Staff € 10,00

COCKTAILS*

Negroni
Negroni Sbagliato
Americano
Milano - Torino
Other cocktails € 9,00

NON-ALCOHOLIC*

Crodino € 5,00

Cocktail € 8,00

HOT AND COLD DRINKS

Espresso Lavazza € 2,20

Cappuccino € 2,80

Shaken Espresso

Selection of teas and infusions

Soft Drinks

Juices € 4,00

* Served with food bites

APPETIZERS

Creamed cod with polenta

Radicchio salad with ricotta and nuts

Amberjack carpaccio quince and pistachio

"Antipasto all'italiana": ham, pear mustard, egg and focaccia € 12,00

FIRST COURSES

Ravioli with ricotta and duck ragout

Maccheroni with squid ink

Hummus with porcini and pumpkin

Our bigoli with "salsa veneziana" € 15,00

MAIN COURSES

Veal check with pumpkin and hazelnuts

Veal tartare, capers and eggs

Baked artichoke and topinambur with pecorino

Stewed moscardini with bean cream € 20,00

DESSERTS

Tiramisù

Zabaione with berries

Chocolate tartlet with salted caramel

Fresh fruit salad € 7,00

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

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.

MERCHANDISING

Discover the new Aperol branded joyful range, all Made in Veneto: ask our team!



@terrazzaaperolvenezia