



— LA TERRAZZA DI —

EATALY

— BY **APEROL**[®] —
— 1919 —



INSPIRED BY THE
GREAT ITALIAN SUMMER

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GREAT ITALIAN SUMMER

Our menu is designed per la tavola, for the table

*All our dishes can be enjoyed individually or to share,
and may arrive at different times. Perfect with a Spritz,
beer or glass of wine in the sunshine, we hope,
but we do realise we're in London!*

 Please ask us for vegan options

APEROL
1919
SPRITZERIA

*The most Italian way to start your meal, with a spritz,
brought to you in partnership with our friends at Aperol*

COCKTAIL CLASSICI

APEROL SPRITZ | 8
Aperol, Prosecco, Soda

SBAGLIATO | 8
Campari, Vermouth Rosso, Prosecco

NEGRONI | 8
*Portobello Road Gin, Campari,
Vermouth Rosso*

CAMPARI SPRITZ | 8
Campari, Prosecco, Soda

CAMPARI G&T | 8
Portobello Road Gin, Campari, Tonic

CRODINO | 2
Non-alcoholic aperitivo 175ML

PICCOLI PIATTI

SMALL PLATES

PANE E OLIO | 4
*Selection of our homemade bread
& extra virgin olive oil*

CAROTE | 7
*Heritage carrots with toasted
hazelnuts, goat's curd & honey*

BROCCOLINI | 6
*Charred broccolini, buttermilk,
garlic & chilli*

PROSCIUTTO E MELONE | 8
*18 month parma ham with
seasonal melon*

BRUSCHETTA POMODORO | 5
*Grilled rustic bread with yellow
& red datterini tomatoes & basil*

LATTUGA | 6.5
*Baby gem with a mimosa egg,
anchovies & parmigiano*

CAPRESE | 8.5
*Homemade fiordilatte,
seasonal tomatoes & basil*

BURRATA | 12
*Homemade burrata, asparagus, peas,
broad beans & watercress*

PASTA

FRESH PASTA FROM OUR PASTIFICIO

TONNARELLI
CACIO E PEPE | 10.5
*Tonnarelli with Pecorino Romano
& cracked black pepper*

TROFIE AL
PESTO | 12.5
*Trofie with pesto di pra',
green beans & potatoes*

TAGLIATELLE
BOLOGNESE | 14.5
Tagliatelle with traditional Bolognese ragu

RAVIOLI DI MAGRO | 12
Ricotta & spinach ravioli with butter & sage

CHITARRA AL
SUGO DI PESCE | 17
Squid ink chitarra with shellfish

PIZZA AL PADELLINO

PIZZA IS A SERIOUS THING

*Typical of Torino, pizza al padellino is baked in round pans.
At 18cm across, these pizzas have a soft yet crunchy base and are
perfect to share and enjoy alongside the rest of your meal*

MARGHERITA | 8
*Italian tomatoes, homemade
fiordilatte & basil*

ALICI | 11
*Italian tomatoes, anchovies,
capers & stracciatella*

PARMA | 12
*Parma ham, buffalo mozzarella,
rocket & cherry tomatoes*

ZUCCHINE | 10
*Fried courgette, mint
& homemade ricotta*

LARDO | 12
Lardo, honey & Pecorino Romano

INSALATE

SEASONAL SALADS

NIZZARDA | 12.5
*Mixed leaves, Vincente Marino preserved tuna
and anchovies, egg, potatoes, olives & peppers*

CAPRETТА | 10
*Mixed leaves, carrots & fennel shavings,
soft goat's cheese, walnuts & honey*

REGINA | 12.5
*Mixed leaves, carrot & fennel shavings,
chicken breast, pumpkin seeds
& wholegrain mustard*

ALLA GRANDE

FOR SHARING

TAGLIERE MISTO DI
SALUMI E FORMAGGI | 26
*Mixed board of Italian cheese and salumi
from our fresh counter*

IMPEPATA DI COZZE | 23
*Sautéed mussels in garlic,
white wine & parsley*

PADELLATA SUGO
DI PESCE | 32
Squid ink chitarra with shellfish

WHOLE PIZZA ALLA PALA
MARGHERITA | 28
*Roman-style pizza, served on
its namesake paddle*

DOLCI

DESSERTS

TARTELLETTA DI FRUTTA | 6
*Homemade shortcrust, vanilla cream pastry
with seasonal mixed fruits*

TIRAMISÙ TRADIZIONALE | 6
*Homemade ladyfinger sponge,
Italian mascarpone and coffee*

CANNOLO SICILIANO | 6
*Fried sweet pastry shell with homemade
ricotta & chocolate chips*

GELATO DELLA CASA | 6
*Choose up to two flavours of our
homemade Italian gelato
Add espresso for an affogato +2*

CAFFÈ E TÈ



HOT DRINKS

ESPRESSO *illy* | 2
ESPRESSO MACCHIATO | 2
DECAFFEINATO | 2
CAPPUCCINO | 3
LATTE | 3

FLAT WHITE | 3
AMERICANO | 2.5
DAMMANN TEA | 2.5
*A selection of tea Breakfast, Earl Grey,
Peppermint, Green & Chamomile*

BIBITE

SOFT DRINKS

LURISIA ITALIAN SODA | 3
Chinotto, Tonica, Gazzosa 275ML
SAN PELLEGRINO | 3
Aranciata 200ML
CRODINO | 2
Non-alcoholic aperitivo 175ML
NIASCA LIMONATA | 3
Eldeflower & lemons from Liguria 250ML
GALVANINA ICED TEA | 4
Lemon, Peach 355ML

MOLECOLA | 3
Classic, Sugar-free 330ML
ACQUA PANNA | 2.5
Still water 750ML
SAN PELLEGRINO | 2.5
Sparkling water 750ML
FILTERED WATER | 1

GLI SPECIALI

SEASONAL COCKTAILS

NAPOLI | 10

*Black Cow Vodka, Sugar, Espresso
Mr Black Coffee Liqueur*

ORIOLE | 10

*Appleton Estate Rum, Campari
Passion fruit, Lime, Pineapple Juice*

PENICILLINA | 10

*Monkey Shoulder & Laproaig 10yr
Scotch Whiskies, Ginger & Honey
Syrup, Lemon*

BACCO | 10

*Vechia Romagna Brandy, Grappa Arneis,
White Vermouth, Elderflower,
Grape Juice, White Wine*

BELLINI | 8

Peach prosecco bellini

MONARDA | 9

*Italicus Bergamot Liqueur, Ketel One Vodka,
Italian Lemon, Sugar, Mineral Water*

POMONA | 9

*Black Cow Vodka, Italian Lemon,
Rhubarb Cordial, Cucumber Tonic*

DOLCE RIVIERA | 9

*O'ndina Italian Gin, Basil, Lemon,
Sugar, Sweet Cider Vinegar Shrub,
Red Chillii, Mineral Water*

ALLA GRANDE

COCKTAILS TO SHARE

MONARDA | 26

*Italicus Bergamot Liqueur, Ketel
One Vodka, Italian Lemon, Sugar,
Mineral Water*

POMONA | 26

*Black Cow Vodka, Italian Lemon,
Rhubarb Cordial, Cucumber Tonic*

DOLCE RIVIERA | 26

*O'ndina Italian Gin, Basil, Lemon,
Sugar, Sweet Cider Vinegar Shrub,
Red Chillii, Mineral Water*

NEGRONI | 26

*Portobello Road Gin, Campari,
Vermouth Rosso*

RINFRESCHI

HANDCRAFTED NON-ALCOHOLIC DRINKS

CONTADINA | 6

*Seedlip Garden, Rhubarb
Pomegranate, Lemon*

FIORE | 6

*Belvoir Elderflower, Mint,
Lemon, Soda*

CONTE ASTEMIO | 6

*Acorn 0% Aperitivo, Seedlip Garden,
Grape Juice*

CREMOSA | 6

*Yoghurt, Agave, Apple,
Lemon, Mint, Cucumber*

BIRRA

ITALIAN BEERS

ALLA SPINA *On Tap*

half pint | pint

AMBRATA

3.5 | 6.5

Amber beer, Baladin

SIDRO DI MELE

4 | 7

Apple cider, Baladin

NASTRO AZZURRO

3.5 | 6.5

Blonde beer, Peroni

BOTTIGLIA *By the bottle*

NAZIONALE | 6

100% Italian blonde ale, Baladin

GRAN RISERVA

DOPPIO MALTO | 7.5

Double malt beer, Peroni

NASTRO AZZURRO | 4.5

Blonde beer, Peroni

NASTRO AZZURRO | 4.5

*Blonde beer, Peroni *gluten free**

LIBERA | 4.5

Peroni alcohol free

VINO

BY THE GLASS OR BOTTLE

| | |
|---|------------------------|
| BOLLICINE Sparkling | 125ml / bottle |
| PROSECCO DOC <i>Metodo Charmat</i> <i>Ronco Belvedere, Veneto (Glera)</i> | 6 29 |
| SAINT GERMAIN BRUT <i>Metodo Charmat</i> <i>Firriato, Sicilia (Grillo, Catarratto)</i> | 7 30 |
| ROSÉ DE NOIR BRUT <i>Metodo Charmat</i> <i>Cleto Chiarli, Emilia Romagna (Lambrusco Grasparossa, Pinot Nero)</i> | 8 34 |
| BIANCHI White | 125ml / 175ml / bottle |
| GAVI DOCG <i>Fontanafredda, Piemonte (Cortese)</i> | 6 8 29 |
| BIANCO VITTORIA <i>Santa Vittoria, Piemonte (Piemonte varietals)</i> | 5 7 18 |
| SOLOSOLE VERMENTINO BOLGHERI DOC <i>Poggio al Tesoro, Toscana (Vermentino)</i> | 10.5 13 40 |
| IRPINIA FALANGHINA DOC <i>Fonzone, Campania (Falanghina)</i> | 10.5 13 40 |
| ROSATI Rosé | |
| SOLEROSE LANGHE ROSATO DOC <i>Fontanafredda, Piemonte (Freisa, Barbera, Nebbiolo)</i> | 6 8 29 |
| ROSSI Red | |
| MONTEPULCIANO D'ABRUZZO DOC <i>Poderi Marchesi Migliorati, Abruzzo (Montepulciano)</i> | 6 8 29 |
| PIEMONTE DOLCETTO <i>Santa Vittoria, Piemonte (Dolcetto)</i> | 5 7 20 |
| PRIMITIVO SALENTO IGP <i>Trullo di Noha, Puglia (Primitivo)</i> | 6 8 29 |
| SHERAZADE NERO D'AVOLA SICILIA DOC <i>Donnafugata, Sicilia (Nero d'avola)</i> | 8 10 37 |
| BARBERA D'ASTI <i>Valle Asinari, Piemonte (Barbera)</i> | 8 10 37 |

DIGESTIVO

AFTER MEAL DRINKS

| | |
|--|---|
| MOSCATO D'ASTI "MONGUCCO" 7 <i>Fontanafredda, Piemonte 125ML</i> | GRAPPA DI BAROLO 6 <i>Montanaro, Piemonte 50ML</i> |
| PASSITO DI PANTELLERIA "NES" 7 <i>Pellegrino, Sicilia 50ML</i> | LIMONCELLO 6 <i>Il Convento, Campania 50ML</i> |
| GRAPPA DI ARNEIS 6 <i>Montanaro, Piemonte 50ML</i> | CYNAR 50ML 6 AMARO AVERNA 50ML 6 |

A discretionary 12.5% service charge will be added to your bill.

As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our staff, or consult our Allergens Information Card or packaging.

Wine contains sulphites and beer contains gluten.