



APERITIVO



The story says that in 1786, a well-known herbalist sent a crate of the 'elixir of life' to the Duke of Savoy to impress him with a drink able to stimulate the appetite. With the blessing of a variety of aromatic alpine botanicals and the medicinal properties of the herbs used, a few generations later Piazza Castello saw the first home for the Italians' favourite moment, l'Aperitivo.

BELLINI

The Venetian classic. Peach juice stirred with Prosecco

APEROL SPRITZ

The classic recipe. Aperol, prosecco, soda and orange

AMERICANO

A classic aperitivo, Campari, Red Vermouth and a splash of soda water

AMALFI'S FIZZ

A zesty creation using Amalfi lemon cream, prosecco and fresh basil

VENETIAN PASSION

Our bartenders' favourite: Aperitivo Select, orange, pineapple and passion fruit topped with Franciacorta and raspberry foam

SPRITZ VERGINE

A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo, lemon, and soda with an orange slice



STUZZICHINI

Truffle Arancini, Nocellara Olives, Musica Bread, Grissini and Parma Ham

From 3.00pm to 6.00pm

£12 per person

including an Aperitivo drink and stuzzichini