



APERITIVO
in Piazzetta

Welcome to La Terrazza La Piazzetta, an enchanting oasis immersed in nature, perfect for hosting small events without exclusivity.

Surrounded by lush greenery of jasmine and wisteria, La Piazzetta transforms into a magical place where the scent of flowers mingles with the freshness of the air. Here, guests can enjoy an aperitif in a relaxed and friendly environment that combines nature, conviviality, and stunning views, making every event truly special.





The images in this brochure are representative of the spaces available; however, please note that the flowers, candles, and decor featured in the photos are not included in the menu pricing.

APERITIVO
TIME!



5.30
Pm





Terrazza
La Piazzetta





MENU

WELCOME COCKTAIL 1

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - *Succhi di frutta*
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Euro 20 per person + Vat 10 %

WELCOME COCKTAIL 2

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - *Succhi di frutta*
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Salted toasted peanuts, chips and olives
Arachidi, patatine e olive

Euro 25 per person + Vat 10 %

WELCOME COCKTAIL 3

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - Succhi di frutta
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Croutons with cheese mousse flavoured with orange
Crostini con formaggio all'arancia
Caprese skewers (cherry tomatoes, mozzarella and basil) - *Spiedini di mozzarella e pomodoro*
Bresaola meat rolls filled with arugula and parmesan shavings - *Rotolini di bresaola con rucola e grana*
Croutons with lard and honey - *Crostini di lardo e miele*

Euro 30 per person + Vat 10 %

WELCOME COCKTAIL 4

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - Succhi di frutta
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Croutons with cheese mousse flavoured with orange
Crostini con formaggio all'arancia
Caprese skewers (cherry tomatoes, mozzarella and basil) - *Spiedini di mozzarella e pomodoro*
Bresaola meat rolls filled with arugula and parmesan shavings - *Rotolini di bresaola con rucola e grana*
Croutons with lard and honey - *Crostini di lardo e miele*
Aubergines rolls with ricotta cheese and mint - *Rotolini di melanzane con ricotta e menta*
Cucumber salad with yogurt sauce and red peppers
Insalata di cetrioli con salsa yogurt e pepe rosa

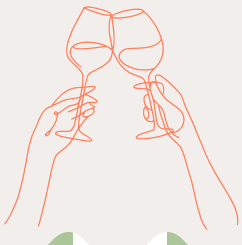
Euro 35 per person + Vat 10 %

WELCOME COCKTAIL 5

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - Succhi di frutta
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Croutons with cheese mousse flavoured with orange
Crostini con formaggio all'arancia
Caprese skewers (cherry tomatoes, mozzarella and basil)
Spiedini di mozzarella e pomodoro
Bresaola meat rolls filled with arugula and parmesan shavings - *Rotolini di bresaola con rucola e grana*
Croutons with lard and honey - *Crostini di lardo e miele*
Aubergines rolls with ricotta cheese and mint - *Rotolini di melanzane con ricotta e menta*
Cucumber salad with yogurt sauce and red peppers
Insalata di cetrioli con salsa yogurt e pepe rosa
Italian fritto misto: olives filled with meat, mini arancini and potato croquettes - *Fritto misto italiano: olive all'ascolana, mini arancini e crocchè di patate*
Barley salad with rocket, tomatoes, mozzarella
Insalata d'orzo con rucola, pomodoro e mozzarella

Euro 40 per person + Vat 10 %



WELCOME COCKTAIL 6

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - Succhi di frutta
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Prosciutto di Parma D.o.p
Bresaola della Valtellina I.g.p.
Salame Felino I.g.p.
Speck Alto Adige I.g.p.
Mortadella with pistachios I.g.p.
Bread

Euro 30 per person + Vat 10 %

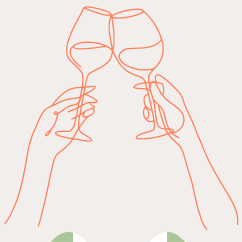
WELCOME COCKTAIL 7

Valdobbiadene Prosecco Superiore D.o.c.g. - (1 bottle every 5 people) - *(1 bottiglia ogni 5 persone)*
Fruit Juices - Succhi di frutta
Mineral water – Still and sparkling - *Acqua minerale - Naturale e frizzante*

Tomino Piemontese
Parmigiano Reggiano D.o.p.
Taleggio D.o.p
Hemmental cubes with fennel seeds and olive oil
Hemmental a cubetti con finocchietto e olio d'oliva
Pears and Grapes - *Pere e uva*
Bread

Euro 30 per person + Vat 10 %

A mix of cheeses and cured meats is possible by choosing 5 from the list
E' possibile un misto di fromaggi e salumi scegliendone 5 dall'elenco



FLAVOURED WATER

2 at your choice between:

- Lemon and fresh mint
- Peaches and thyme (summer only)
- Cucumbers and ginger
- Berries and pink grapefruit
- Lemon and rosemary
- Fragole e menta

€ 6 per person + Vat 10%

OPEN BAR

Assorted soft drinks
(Coca-cola, Tonic water, Oransoda, Lemonsoda...)
Fruit juices
Mocktails
Italian beer
Whisky e Cola - Rhum and Cola
Vodka Tonic - Vodka Lemon
Gin tonic- Gin Lemon
Mojito, Margarita
Espresso Martini
Aperol Spritz, Limoncello Spritz
Negroni...etc...

€ 30 per person + Vat 10% for 90 minutes
€ 40 per person + Vat 10% for 2 hours
€ 55 per person + Vat 10% for 3 hours
€ 75 per person + Vat 10% for 4 hours
€ 95 per person + Vat 10% for 5 hours
€ 115 per person + Vat 10% for 6 hours

Extra time: every 30 minutes € 10 + vat 10%

(All wines are not included and available only at consumption)

Flat rate based on a set time
therefore should be applied to the whole group

