

TERRONITIVO

Terronitivo is our take on aperitivo and aperitivo is Italy's take on happy hour.

It's an everyday ritual of drinks, snacks and good company before dinner – Terroni style.

Monday-Sunday: 3PM-5PM

COCKTAILS

Violetta empress 1908 gin, cicchetto limone, lemon, ginger beer (1.5oz)	12 ⁰⁰
Vitaccia tequila, limoncello, lemon juice, simple syrup (2 oz alc.)	12 ⁰⁰
Tramonto Rosso Campari, sweet vermouth, sparkling water (2 oz alc.)	12 ⁰⁰

BIRRA BEER

Peroni Stile Capri Lager, Italy 330ml (4.7%)	7 ⁰⁰
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VINO WINE

10⁰⁰ / glass 33⁰⁰ / half liter 45⁰⁰ / bottle

**NV Lambrusco di Sorbara DOC,
Ca' de Medici, Emilia Romagna**
Light and vibrant rosé Lambrusco with delicate bubbles,
bright red fruit, and a dry, refreshing finish.— 11%

**2024 'Lucerna' Salento IGT,
Carvinea, Puglia**
Fresh and lively white with crisp citrus, subtle floral
hints, and a clean, bright finish.— 12.5%

**2023 'Vena Rossa' Gutturnio DOC,
Castello di Luzzano, Emilia Romagna**
Fresh and balanced, with bright acidity, soft tannins,
and subtle red fruit notes. — 13.5%

STUZZICHINI SMALL BITES

Pizza (½ size) Margherita, Marinara, Mangiabun, San Giorgio, or Peppino	10 ⁰⁰
Arancine alla Bolognese crispy fried risotto balls filled with meat ragù, green peas, and fior di latte	10 ⁰⁰
Crocchetta di Salmone salmon, bread crumbs, eggs, mustard	8 ⁰⁰
Olive e Taralli a selection of marinated olives with crispy fennel taralli	6 ⁰⁰
Bruschette Miste Toasted bread topped with marinated tomato and mushroom ragù	8 ⁰⁰