

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

BIRRA BEER

Peroni Nastro Azzurro	7 ⁰⁰
Lager, Italy 330ml (5%)	

VINO WINE

10⁰⁰ / glass 33⁰⁰ / half liter 45⁰⁰ / bottle

‘Remigio 101’ Lambrusco di Sorbara DOC, Ca’de Medici, Emilia-Romagna

Slightly floral, dry, and light on its feet. This is not your Grandma’s Lambrusco. — 11%

2024 ‘Lucerna’ Fiano Salento IGT, Carvinea, Puglia

Light straw/green with melon, Mediterranean herb and slight sapidity. Mid weight and easy drinking — 12.5%

2024 ‘Campo Novo’ Cesanese del Piglio DOCG, Casale della Ioria, Lazio

Deep ruby with notes of black cherry, dark earth and spice. Medium body and dry balanced with a fresh fruit palate— 13%

STUZZICHINI SMALL BITES

Pizza (½ size)	10 ⁰⁰
Margherita, Scattagengive, Smendozzata, Veloce, Primavera	
Arancine alla Bolognese	9 ⁰⁰
traditional fried risotto balls stuffed with slow-cooked meat ragù, green peas, and fior di latte	
Cacciatore con Parmigiano	8 ⁰⁰
traditional cured pork salami, with Parmigiano Regiano	
Bruschette Miste	8 ⁰⁰
bis of bruschette, house-made caponatina and fresh tomato on grilled bread, topped with shaved ricotta salata	
Olive & Taralli	6 ⁰⁰
a selection of marinated olives with crispy fennel taralli, a traditional Italian snack pairing	
Patatine Fritte di Ceci	8 ⁰⁰
crispy chickpea fries, chili flakes, grana padano	