

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-6PM

COCKTAILS

Negroni	12⁰⁰
campari, gin, sweet vermouth (3oz alc.)	
Spinosa	12⁰⁰
averna, lemon, ginger beer, rosemary (1.5oz alc.)	
Vitaccia	12⁰⁰
tequila, cicchetto limone, limonata, lemon (2oz alc.)	

BIRRA BEER

Peroni Stile Capri	7⁰⁰
Lager, Italy 330ml (4.7%)	

VINO WINE

10⁰⁰ / glass 33⁰⁰ / half liter 45⁰⁰ / bottle

NV Brut Prosecco DOC Le Monde, Friuli Venezia Giulia

A lively fine mousse. Aromas of fruity golden apple, floral wisteria and crusty bread. Fresh and well-balanced. — 11.5%

2024 'Lucerna' Fiano, Salento IGT Carvinea, Puglia

Delicate bouquet with hints of hawthorn, acacia, pear, peach and hazelnut. The palate is fresh and balanced. — 12.5%

2023 'Merula' Rosso, Salento IGT Carvinea, Puglia

Intense aromas of plum and black cherry jam. The taste is fresh, soft and enveloping, with integrated tannins. — 13.5%

STUZZICHINI SMALL BITES

Salsiccia e Polenta	10⁰⁰
grilled sausage, polenta, tomato sauce(3pcs)	
Piccolo Ciccio	10⁰⁰
folded half pizza, w/ arugula, sundried tomato, fior di latte	
Cacciatore e Grana	9⁰⁰
cured pork sausage, grana padano,	
Gnocco Fritto Cacio e Pepe	7⁰⁰
fried pizza dough bites, pecorino, black pepper	
Bruschette del Giorno	7⁰⁰
two toasted pugliese bruschette, one with marinated tomatoes and one with zucchini, mint, crispy prosciutto	
Olive Miste	7⁰⁰
marinated mixed olives, taralli	