

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

Vecchio Amaro 12⁰⁰

Amaro Averna, whisky, angostura (2oz alc.)

Cicchetto Spritz (Limone o Mandarino) 12⁰⁰

Cicchetto, prosecco, sparkling water (5oz alc.)

Tramonto Rosso 12⁰⁰

Campari, sweet vermouth, sparkling water (2 oz alc.)

SIDRO CIDER

Sidro - Revel x Volo 7⁰⁰

Cider, 473ml (5.8%)

VINO WINE

10⁰⁰ / *glass* 45⁰⁰ / *bottle*

‘Vena Rossa’ Gutturino Classico Superiore DOC, Castello di Luzzano, Emilia-Romagna

Deep ruby-red, fruity and floral nose, fresh and well-balanced with soft tannins and a touch of spice. — 13.5%

‘Remigio 100’ Lambrusco di Grasparossa DOC, Ca’de Medici, Emilia-Romagna

Fresh, semi-sparkling red with earthy aromas, ripe red raspberries, and violet notes that linger on the palate. — 11%

‘Lucerna’ Fiano Salento IGT, Carvinea, Puglia

Straw-yellow with golden hues, floral notes of acacia and hawthorn, layered with pear and hazelnut. Fresh and savory on the palate, with a persistent, elegant finish. — 12.5%

STUZZICHINI SMALL BITES

Olive e Taralli 6⁰⁰

marinated mixed olives, taralli

Bruschetta con Promodorini e Ricotta Salata 7⁰⁰

toasted pugliese, cherry tomatoes, fresh ricotta

Tagliere di Salumi 10⁰⁰

a selection of Italian cured meats

Crocchette di Patate (3 pcs) 8⁰⁰

potato, parmigiano reggiano

Farcita Rucula Mozzarella 8⁰⁰

farcita, sun dried tomato pesto, arugula, fior di latte