

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

Terroni Sour 12⁰⁰
amaretto, canadian whisky, lemon, simple syrup (2 oz alc.)

Violetta 12⁰⁰
empress 1908 gin, cicchetto limone, lemon, ginger beer (1.5oz)

Tramonto Rosso 12⁰⁰
campari, sweet vermouth, sparkling water (2 oz alc.)

BIRRA BEER

Peroni Nastro Azzurro 7⁰⁰
Lager, Italy 330ml (5%)

VINO WINE

10⁰⁰ / glass 33⁰⁰ / half litre 45⁰⁰ / bottle

'Remigio 100' Lambrusco Grasparossa Colli Scandiano e Canossa DOC, Ca'de Medici, Emilia-Romagna
Drier in style, this is semi-sparkling earthy red with notes of ripe red raspberries and violet — 11%

2024 'Suliccenti' Grillo Sicilia IGT, Terre di Giurfo, Sicilia
Scents of lemon rind, white grape and jasmine. Medium bodied with yellow plum flavours — 13%

2022 'Brizio' Aglianico Campania IGT, Capolino Perlingieri, Campania
Spiced plum, lilac and black pepper aromas. The palate has stewed cherry, leather and some vegetal nuances — 13.5%

STUZZICHINI SMALL BITES

Pizza (½ size) 10⁰⁰
Margherita, Scattagengive, Smendozzata, Veloce, Primavera

Arancine alla Bolognese 9⁰⁰
traditional fried risotto balls stuffed with slow-cooked meat ragù, green peas, and fior di latte

Cacciatore con Parmigiano 8⁰⁰
traditional cured pork salami, with Parmigiano Regiano

Bruschette Miste 8⁰⁰
bis of bruschette, house-made caponatina and fresh tomato on grilled bread, topped with shaved ricotta salata

Olive & Taralli 6⁰⁰
a selection of marinated olives with crispy fennel taralli, a traditional Italian snack pairing

Patatine Fritte di Ceci 8⁰⁰
crispy chickpea fries, chili flakes, grana padano