

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	12⁰⁰
empress 1908 gin, cicchetto limone, lemon, ginger beer (1.5oz)	
Vitaccia	12⁰⁰
tequila, limoncello, lemon juice, simple syrup (2 oz alc.)	
Tramonto Rosso	12⁰⁰
Campari, sweet vermouth, sparkling water (2 oz alc.)	

BIRRA BEER

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

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 'Suliccenti' Grillo Sicilia DOC,
Terre di Giurfo, Sicilia**
Fresh and clean, with notes of white peach and citrus.
Dry, crisp and refreshing, with bright acidity.— 13%

**2022 'Kudyah' Nero d'Avola Sicilia DOC,
Terre di Giurfo, Sicilia**
Ripe red berries with a subtle earthy note. Smooth and
balanced, with soft tannins and a clean finish.— 14.5%

STUZZICHINI SMALL BITES

Pizza (½ size)	10⁰⁰
Margherita, Marinara, Mangiabun, San Giorgio, or Peppino	
Arancine alla Bolognese	10⁰⁰
crispy fried risotto balls filled with meat ragù, green peas, and fior di latte	
Crocchetta di Salmone	8⁰⁰
salmon, bread crumbs, eggs, mustard	
Olive e Taralli	6⁰⁰
a selection of marinated olives with crispy fennel taralli	
Bruschette Miste	8⁰⁰
Toasted bread topped with marinated tomato and mushroom ragù	