

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	12 ⁰⁰
campari, gin, sweet vermouth (3oz alc.)	
Spinosa	12 ⁰⁰
averna, lemon, ginger beer, rosemary (1.5oz alc.)	
Vitaccia	12 ⁰⁰
tequila, cicchetto limone, limonata, lemon (2oz alc.)	

BIRRA BEER

Peroni Stile Capri	7 ⁰⁰
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 'Suliccenti' Grillo, Sicilia DOC **Terre di Giurfo, Sicilia**

Fruity aromas with hints of jasmine. Peach and apricot on the palate with savoury notes. — 13%

2022 'Kudyah' Nero d'Avola, Sicilia DOC **Terre di Giurfo, Sicilia**

Intense aromas of red berries and plum. The palate is full-bodied with velvety tannins. — 14.5%

STUZZICHINI SMALL BITES

Salsiccia e Polenta	10 ⁰⁰
grilled sausage, polenta, tomato sauce(3pcs)	
Piccolo Ciccio	10 ⁰⁰
folded half pizza, w/ arugula, sundried tomato, fior di latte	
Cacciatore e Grana	9 ⁰⁰
cured pork sausage, grana padano,	
Gnocco Fritto Cacio e Pepe	7 ⁰⁰
fried pizza dough bites, pecorino, black pepper	
Bruschette del Giorno	7 ⁰⁰
two toasted pugliese bruschette, one with marinated tomatoes and one with zucchini, mint, crispy prosciutto	
Olive Miste	7 ⁰⁰
marinated mixed olives, taralli	