

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-Friday: 3PM-5PM

COCKTAILS

Violetta 12⁰⁰

Empress Gin, limone Cicchetto, lemon juice, ginger beer (1.5oz)

Tramonto Rosso 12⁰⁰

Campari, sweet vermouth, sparkling water (2oz)

BIRRA

Peroni Stile Capri (Lager, Italy, 4.2%) 7⁰⁰

Lager, Italy 330ml (4.7%)

VINO WINE

10⁰⁰ /glass

33⁰⁰ /half liter

45⁰⁰ /bottle price

**‘Remigio 101’ Lambrusco di Sorbara DOC,
Ca’de Medici, Emilia-Romagna**

Pale and dry/rosato-like from the prestigious Lambrusco di Sorbara DOC. Slightly floral, dry, and light on its feet. -11%

**2023 ‘Lucerna’ Fiano Salento IGT,
Carvinea, Puglia**

Light straw/green with melon, Mediterranean herb, and slight sapidity. Mid-weight, easy drinking, and WRT (low sulphite) certified.-12.5%

**2022 ‘Aglanico’ Vigneti di Bruma IGP,
La Rivolta, Campania**

Aromas of ripe red fruit and pepper. The palate is filled with cherry, spiciness.-13%

STUZZICHINI SMALL BITES

Olive e Taralli 6⁰⁰

Marinated olives, Italian crackers

Cacciatore Salame e Taralli 7⁰⁰

Cacciatore salame, Italian crackers

Mozzarella in Carrozza 8⁰⁰

Deep fried mozzarella, fried chickpea fritters

Gamberi Fritti 10⁰⁰

Deep fried Argentinian shrimps

Pizza 10⁰⁰

Mini pizza Margherita, Veloce or Rustica