

TERRONITIVO

Happy Hour

Monday-Saturday: 3PM-6PM

COCKTAILS

Adriatico

12⁰⁰

Aperol, Amaro Montenegro, orange juice (1.75 oz alc.)

Fiori di Pero

12⁰⁰

vodka, St Germain, lime juice, pear nectar (1.5 oz alc.)

Tramonto Rosso

12⁰⁰

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

BEER

Peroni Stile Capri

6⁹⁰

Lager, Italy 330ml (4.7%)

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 Bianco d’Alessano Valle D’Itria IGT, Marmorelle, Puglia

Straw-coloured white wine with intense aromas, with soft and balanced flavours. Fresh and lively. – 12.5%

2021 Negroamaro Brindisi Rosso DOC, Marmorelle, Puglia

Deep and dense ruby colour, with sweet, ripe aromas of red fruits and tannins supported by uplifting acidity. – 13.5%

FOOD

Pizza (½ size)

10⁰⁰

Margherita, Cacciatrice, Tricolore

Bruschetta al Pomodoro (3 pcs)

6⁰⁰

Grilled bread with olive oil, basil, and cherry tomatoes

Suppli (3 pcs)

10⁰⁰

fried rice ball with tomato and mozzarella (3 pieces)

Fava Beans and Pecorino

6⁵⁰

Crunchy fava beans with shaved pecorino romano

Bombolini Salati (3 pcs)

10⁰⁰

Filled with truffle grana sauce, shaved parmesano and truffles

Cicchetti (3 pcs)

8⁰⁰

Bruschette selection (sun-dried tomato pesto/black olive pate/stracciatella, lime, pink pepper and fried capers)