

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 gin, Cicchetto limone, lemon, ginger beer (1.5oz)

Terroni Sour 12⁰⁰

Amaretto, Canadian whisky, lemon (2oz)

WINE

10⁰⁰ /glass 45⁰⁰ /bottle price

**NV Lambrusco Grasparossa DOC,
Ca' De' Medici, Emilia-Romagna**

Off-dry semi-sparkling red wine – 11.0%

**2023 'Lucerna' Fiano Salento IGT,
Carvinea, Puglia**

Light to medium-bodied with a bright acidity – 12.5%

**2023 'Merula' Salento rosso IGT,
Carvinea, Puglia**

*integrated tannins, with a long lasting finish
with sight minerality – 14.0%*

STUZZICHINI

Bruschetta con Pomodorini e Ricotta Salata 7⁰⁰

Toasted bread, fresh ricotta, medley tomatoes

Olive e taralli 9⁰⁰

Marinated mixed olives, with taralli

Salumi 10⁰⁰

*Three types of cured meat
(prosciutto cotto, Genoa salami, finocchiona)*