

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

Terroni Sour	12 ⁰⁰
Amaretto, whisky, lemon (2oz alc.)	
Vecchio Amaro	12 ⁰⁰
Amaro Averna, whisky, angostura (2oz alc.)	
Tramonto Rosso	12 ⁰⁰
Campari, sweet vermouth, sparkling water (2 oz alc.)	

IN LATTINA CANNED

Peroni	7 ⁰⁰
Lager, 330ml (5.1%)	

VINO WINE

10⁰⁰ / glass 45⁰⁰ / bottle

Bianco d'Alessano Valle d'Itria IGT, Marmorelle , Puglia

Straw-pale with green-tinged highlights, floral and crisp aromas of green apple and jasmine, lively and fresh on the palate with a clean, elegant finish. — 12.5%

'Remigio 100' Lambrusco di Grasparossa DOC, Ca'de Medici, Emilia-Romagna

Fresh, semi-sparkling red with earthy aromas, ripe red raspberries, and violet notes that linger on the palate. — 11%

Primitivo Salento IGT, Marmorelle , Puglia

Straw-dense ruby with garnet reflections, juicy plum and ripe cherry aromas with a touch of vanilla, warm and balanced on the palate with soft tannins and a smooth finish. — 13.5%

STUZZICHINI SMALL BITES

Olive e Taralli	6 ⁰⁰
marinated mixed olives, taralli	
Crocchette di Patate (3 pcs)	8 ⁰⁰
potato, parmigiano reggiano	
Farcita Rucula Mozzarella	8 ⁰⁰
farcita, sun dried tomato pesto, arugula, fior di latte	
Arancini alla Bolognese	9 ⁰⁰
traditional bolognese ragu, mozzarella, parmigiano, basil	
Tagliere di Salumi	10 ⁰⁰
a selection of Italian cured meats	

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