



TETTO

**EVENING
MENU**

ANTIPASTI

NOCELLARA OLIVES ^{VE}	4.5
'BAKARI' BAKERY FOCACCIA & OILS ^{VE}	6
SOURDOUGH FLATBREAD, GARLIC, ROSEMARY & SEA SALT ^{VA}	6
MOZZARELLA FRITTI, NAPOLI SAUCE ^V	6.5
SOURDOUGH FLATBREAD, 'NDUJA BUTTER, PECORINO	7
FENNEL & CHILLI MEATBALLS, TOMATO & MASCARPONE CREAM	7

STARTERS

BAKED AUBERGINE PARMIGIANA, MOZZARELLA, BASIL CRUST ^V	9
CRISPY CALAMARI, FENNEL, BASIL & LEMON AIOLI	9
BURRATA, HERITAGE TOMATO, CRISPY OLIVE, FOCACCIA ^V	10
PORTAVOGIE PRAWN BRUSCHETTA, SUN BLUSH TOMATO BUTTER, FOCACCIA	10
SHARING ANTIPASTI PLATE; CURED MEATS, TOMATO & ALMOND PESTO, OLIVES, WHIPPED ANCHOVY RICOTTA, FOCACCIA & OIL	17

NEAPOLITAN SOURDOUGH PIZZA

CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL ^{VA}	14
SALAMI, CARAMELISED ONION, BIANCO SAUCE, SPINACH, MOZZARELLA, CHILLI	16
PANCETTA, MOZZARELLA, PARMESAN, HOT HONEY & TRUFFLE OIL	16
CONFIT RED ONION, STRACCIATELLA, PISTACHIO PESTO, CHERRY TOMATO ^V	17
'NDUJA, CHORIZO, FENNEL & CHILLI SAUSAGE, MOZZARELLA	17

ALLERGENS: Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. Some of our cheese is not suitable for vegetarians. Ask your server for details. **V** Vegetarian. **VE** Vegan. **VA** Vegan adaptable.

SERVICE CHARGE: A discretionary 10% service charge will be added to all bills.

ROBATA GRILL

Our locally sourced produce barbecued on our bespoke robata grill.

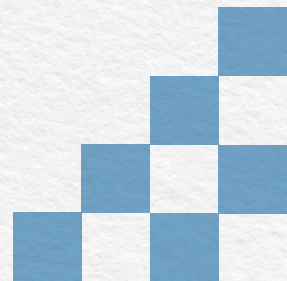
CORN FED CHICKEN SCALLOPINI	22
CRISPY PARMA HAM, MARSALA SAUCE, POLENTA FRIES, SEASONAL GREENS	
CHIANTI BRAISED BEEF SHORT RIB	24
WILD MUSHROOMS, GNOCCHI, TENDERSTEM	
MARINATED LAMB SKEWER	24
PEPPERONATA, FENNEL, SALSA VERDE, FLATBREAD	
SALMON FILLET	24
GARDEN HERB FREGOLA, PORTAVOGIE PRAWNS, SMOKED TOMATO SALSA	
MIXED SEAFOOD GRILL	32
SEABASS, SCALLOP, PRAWNS, SQUID & MUSSELS, GREENS, SALSA VERDE, CHILLI AIOLI	

PASTA

POTATO & SAGE GNOCCHI	17
GLAZED KING OYSTER MUSHROOMS, ARTICHOKE, CAPER & LEMON BUTTER ^{VA}	
STRACCIATELLA & SPINACH TUBETTI	17
PEAS, LEMON, TOASTED HAZELNUTS ^V	
SEAFOOD LINGUINE	18
PORTAVOGIE PRAWNS, MUSSELS & CALAMARI, CHERRY TOMATOES, CRÈME FRAÎCHE	

SIDES - 5.5

FRIED POTATOES WITH GARLIC & PECORINO ^{VA} / SEASONAL GREENS & SALSA VERDE ^V /
HERBY FREGOLA SALAD ^{VE} / CRISPY POLENTA CHIPS & AIOLI ^{VA}



DESSERTS

CANNOLI RICOTTA & LEMON CREAM	6.5
CHOCOLATE & HAZELNUT TORTA ORANGE CRÈME FRAÎCHE	7
ICE CREAM SUNDAE WHITE CHOCOLATE, MARSHMALLOW, BERRIES, MERINGUE ^{VA}	7
TETTO TIRAMISU MARSALA, COFFEE, MASCARPONE	7

COFFEE

AMERICANO	3.35
ESPRESSO	3
CAPPUCCINO	3.65
LATTE	3.65
FLAT WHITE	3.45
MACCHIATO	3.25
MOCHA	3.9

DIGESTIVO

TETTO COFFEE ITALIAN AMARO, IRISH WHISKEY, COFFEE, CREAM, NUTMEG	9
ESPRESSO MARTINI VODKA, COFFEE INFUSED FERNET, ESPRESSO, SUGAR	12