



**TETTO**

**EVENING  
MENU**



## ANTIPASTI

NOCELLARA OLIVES <sup>VE</sup>	4.5
'BAKARI' BAKERY FOCACCIA & OILS <sup>VE</sup>	6
SOURDOUGH FLATBREAD, GARLIC, ROSEMARY & SEA SALT <sup>VA</sup>	6
MOZZARELLA FRITTI, NAPOLI SAUCE <sup>V</sup>	6.5
SOURDOUGH FLATBREAD, 'NDUJA BUTTER, PECORINO	7
DUCK ARANCINI, HONEY, WALNUT	8
<b>SHARING ANTIPASTI PLATE;</b> CURED MEATS, TOMATO & ALMOND PESTO, OLIVES, WHIPPED ANCHOVY RICOTTA, FOCACCIA & OIL	17

## STARTERS

BAKED AUBERGINE PARMIGIANA, MOZZARELLA, BASIL CRUST <sup>V</sup>	9
CRISPY CALAMARI, FENNEL, LEMON AIOLI	9
MUSHROOM & MASCARPONE FLATBREAD, PECORINO & SAGE <sup>V</sup>	9
PORK BELLY FRITTI, PICKLED FENNEL, CHILLI & BASIL AIOLI	9
PORTAVOGIE PRAWN BRUSCHETTA, SUNBLUSH TOMATO BUTTER & CRISPY CAPERS	10

## NEAPOLITAN SOURDOUGH PIZZA

CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL <sup>VA</sup>	14
SALAMI, CARAMELISED ONION, BIANCO SAUCE, SPINACH, MOZZARELLA, CHILLI	16
PANCETTA, MOZZARELLA, PARMESAN, HOT HONEY & TRUFFLE OIL	16
ST. TOLA GOATS CHEESE, KALAMATA OLIVES, RAMIRO PEPPERS, PINE NUTS, HOT HONEY <sup>V</sup>	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.

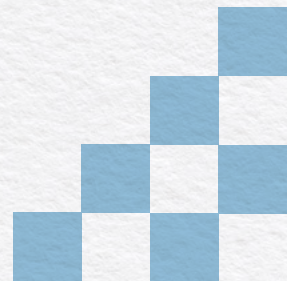
<b>CORN FED CHICKEN SCALLOPINI</b>	<b>23</b>
CRISPY PARMA HAM, MARSALA SAUCE, POLENTA FRIES, SEASONAL GREENS	
<b>BAKED SICILIAN SALMON</b>	<b>24</b>
MARINARA SAUCE, CAPONATA, GRILLED NEW POTATOES, PINE NUTS	
<b>CHIANTI BRAISED BEEF SHORT RIB</b>	<b>25</b>
WILD MUSHROOMS, GNOCCHI, TENDERSTEM	
<b>HERB CRUSTED LAMB RUMP</b>	<b>26</b>
ROSEMARY JUS, SMOKED RICOTTA, HERITAGE CARROTS & CONFIT LEMON	
<b>MIXED SEAFOOD GRILL</b>	<b>32</b>
SEABASS, SCALLOP, PRAWNS, SQUID & MUSSELS, GREENS, SALSA VERDE, CHILLI AIOLI	

## PASTA

<b>CANNELLONI</b>	<b>16</b>
RICOTTA, SQUASH & SPINACH, TOASTED PUMPKIN SEEDS, HERB SALAD <sup>v</sup>	
<b>GNOCCHI</b>	<b>17</b>
STRACCIATELLA, SWEET POTATO, TOMATO, ROSEMARY, PECORINO <sup>va</sup>	
<b>SEAFOOD ORZO</b>	<b>18</b>
TIGER PRAWNS, MUSSELS, CALAMARI, TOMATO BROTH, ALMOND CRUMB	

## SIDES - 5.5

FRIED POTATOES WITH GARLIC & PECORINO <sup>va</sup> / SEASONAL GREENS & SALSA VERDE <sup>v</sup> /  
RADICCHIO, GOAT'S CHEESE & APRICOT SALAD <sup>v</sup> / TRUFFLED POLENTA FRIES & PARMESAN <sup>va</sup>





## DESSERTS

<b>CANNOLI</b> RICOTTA, DARK CHOCOLATE & HAZELNUT	6.5
<b>ICE CREAM SUNDAE</b> VANILLA ICE CREAM, HONEYCOMB, CHERRIES & BERRIES	7
<b>WHITE CHOCOLATE PANNA COTTA</b> PISTACHIO & ORANGE	7
<b>TETTO TIRAMISU</b> MARSALA, COFFEE, MASCARPONE	7.5

## COFFEE

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

## DIGESTIVO

<b>TETTO COFFEE</b> ITALIAN AMARO, IRISH WHISKEY, COFFEE, CREAM, NUTMEG	9
<b>ESPRESSO MARTINI</b> VODKA, COFFEE INFUSED FERNET, ESPRESSO, SUGAR	12.5