

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, N'DUJA BUTTER, PECORINO	7
DUCK ARANCINI, HONEY, WALNUT	8

PLATES

SMOKY FISH CHOWDER, SPINACH & TOMATO, FOCACCIA	11
MUSHROOM & PARMESAN BRUSCHETTA, WHITE WINE TRUFFLE CREAM, FRIED EGG ^V	12
ITALIAN CLUB SANDWICH - CORN FED CHICKEN, PANCETTA, ROCKET, TOMATO, AIOLI	13
'NDUJA HASH POTATOES, PEPPERONATA, PECORINO, FRIED EGG	13
SEAFOOD ROLL, CRAYFISH & PORTAVOGIE PRAWN, BRIOCHE, CHILLI AIOLI, LEAVES	14

SOURDOUGH PIZZETTI

CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL ^{VA}	11
'NDUJA, CHORIZO, FENNEL & CHILLI SAUSAGE, MOZZARELLA	12
PANCETTA, MOZZARELLA, PARMESAN, HOT HONEY, TRUFFLE OIL	12
ST. TOLA GOATS CHEESE, KALAMATA OLIVES, RAMIRO PEPPERS, PINE NUTS, HOT HONEY ^V	12

SIDES - 5.5

FRIED POTATOES WITH GARLIC & PECORINO ^{VA} / SEASONAL GREENS & SALSA VERDE ^V / RADICCHIO, GOAT'S CHEESE & APRICOT SALAD ^V / TRUFFLED POLENTA FRIES & PARMESAN ^{VA}

BRUNCH COCKTAILS

BLOODY MARIA 12

Blanco tequila, tomato, house spice mix

ESPRESSO MARTINI 12.5

Vodka, coffee infused fernet, espresso, sugar

PEACH SPRITZ 12.5

Bitter peach purée & prosecco

FINO COLLINS 12

Fino sherry, apricot brandy, lemon, sugar, soda

HUGO 12.5

Elderflower liqueur, blanc vermouth, lemon, mint, prosecco

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.



TETTO

**ROOFTOP
BRUNCH**