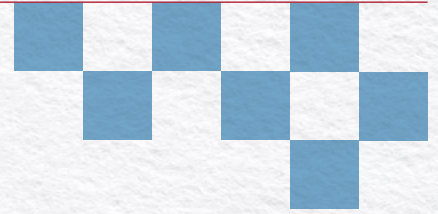


BRUNCH SPECIAL 8

ADD A COCKTAIL TO ANY BRUNCH DISH



PLATES

| | |
|--|----|
| AVOCADO, SOURDOUGH TOAST, WHIPPED RICOTTA, POACHED EGG, ROAST TOMATO ^{VA} | 11 |
| ITALIAN CLUB SANDWICH - CORN FED CHICKEN, PANCETTA, ROCKET, TOMATO, AIOLI | 13 |
| 'NDUJA HASH POTATOES, PEPPERONATA, PECORINO, FRIED EGG | 13 |
| OMELETTE WITH WHITE CRAB, BASIL & MASCARPONE, FOCACCIA | 14 |
| TETTO BEEF SHIN LASAGNE, NDUJA BECHAMEL, GREEN SALAD | 17 |

PIZZETTI

SIGNATURE MINI SOURDOUGH PIZZA

| | |
|---|----|
| CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL ^{VA} | 12 |
| 'NDUJA, CHORIZO, FENNEL & CHILLI SAUSAGE, MOZZARELLA | 13 |
| PANCETTA, MOZZARELLA, PARMESAN, HOT HONEY, TRUFFLE OIL | 13 |

PANUOZZI

FOLDED SOURDOUGH PIZZA SANDWICH

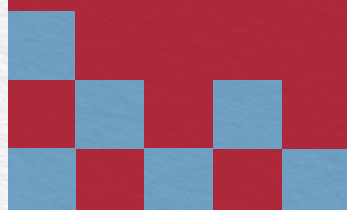
| | |
|---|----|
| BUFFALO MOZZARELLA, PESTO, HERITAGE TOMATO, EXTRA VIRGIN OLIVE OIL ^V | 12 |
| PASTRAMI, WHIPPED RICOTTA, EMMENTHAL, PICKLES | 13 |
| MORTADELLA, SALAMI, BUFFALO MOZZARELLA, PISTACHIO | 13 |

Our Mortadella & Pastrami is made in-house

SIDES - 5.5

FRIED POTATOES WITH GARLIC & PECORINO ^{VA} / SEASONAL GREENS & SALSA VERDE ^V /
ROCKET, PECORINO & EXTRA VIRGIN OLIVE OIL / TRUFFLED POLENTA FRIES & PARMESAN ^{VA}

BRUNCH COCKTAILS ALL 12.5



APEROL SPRITZ

Aperol, prosecco, soda, orange

ESPRESSO MARTINI

Vodka, coffee liqueur,
espresso, sugar

FINO COLLINS

Fino sherry, apricot brandy,
lemon, sugar, soda

HOUSE MARGARITA

Tequila, bitter mango, agave,
lime, citrus salt

HUGO SPRITZ

Elderflower liqueur, blanc
vermouth, lemon, mint, prosecco

PEACH SPRITZ

Bitter peach purée & 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**