



TETTO

**EVENING
MENU**

ANTIPASTI

NOCELLARA OLIVES ^{VG}	5
SOURDOUGH FLATBREAD, GARLIC BUTTER, ROSEMARY, SEA SALT ^{VA}	6
MOZZARELLA FRITTI, NAPOLI SAUCE ^V	6
'BAKARI' BAKERY FOCACCIA, EXTRA VIRGIN OLIVE OIL, BALSAMIC ^{VA}	7
SOURDOUGH FLATBREAD, 'NDUJA BUTTER, PECORINO	7
WILD MUSHROOM ARANCINI, PECORINO & TRUFFLE OIL	8
ANTIPASTI PLATE HOUSEMADE PASTRAMI & MORTADELLA, MARINATED MELON BOCCONCINI, MUSHROOM PÂTÉ, OLIVES, GRILLED VEGETABLES, FOCACCIA & EXTRA VIRGIN	18

STARTERS

RISOTTO VERDE, ASPARAGUS, BROAD BEANS, BASIL & PECORINO ^{VA}	9
BURRATA BRUSCHETTA, HERITAGE TOMATOES, PESTO ^V	9
GRILLED PORK BELLY, SALSA VERDE, CANNELLINI BEANS	10
CALAMARI, FENNEL, LEMON AIOLI	10
SCALLOPS, CRISPY PANCETTA, CAPER CREAM	14

NEAPOLITAN SOURDOUGH PIZZA

CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL	14
SALAMI, ROQUITO PEPPERS, RED ONION, MOZZARELLA, OREGANO	16
PANCETTA, MOZZARELLA, PARMESAN, HOT HONEY & TRUFFLE OIL	16
HERITAGE TOMATO, MOZZARELLA, SMOKED RICOTTA, PECORINO & PESTO ^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.

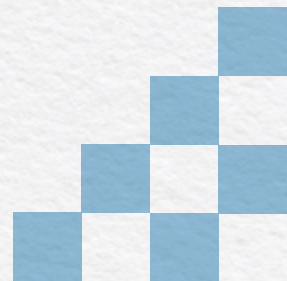
CORN FED CHICKEN SCALLOPINI	23
CRISPY PARMA HAM, MARSALA SAUCE, POLENTA FRIES, SEASONAL GREENS	
BAKED SICILIAN SALMON	24
MARINARA SAUCE, CAPONATA, GRILLED NEW POTATOES, PINE NUTS	
CHIANTI BRAISED BEEF SHORT RIB	26
WILD MUSHROOMS, GNOCCHI, TENDERSTEM	
HERB CRUSTED LAMB RUMP	27
ROSEMARY JUS, SMOKED RICOTTA, HERITAGE CARROTS & CONFIT LEMON	
MIXED SEAFOOD GRILL	32
SEABASS, SCALLOP, PRAWNS, SQUID & MUSSELS, GREENS, SALSA VERDE, CHILLI AIOLI	

PASTA

WILD MUSHROOM & ARTICHOKE CANNELLONI ^v	16
NAPOLI SAUCE, BUFFALO MOZZARELLA & PINE NUTS	
TETTO LASAGNE	17
SLOW COOKED BEEF SHIN, 'NDUJA BECHAMEL, PECORINO, ROCKET SALAD	
SHELLFISH RISOTTO	18
TIGER PRAWNS, CLAMS & MUSSELS, SAFFRON & BASIL	

SIDES - 6

FRIED POTATOES WITH GARLIC & PECORINO ^{va} / SEASONAL GREENS & SALSA VERDE ^v /
ROCKET, PINE NUT & LEMON SALAD ^{ve} / TRUFFLED POLENTA FRIES & PARMESAN ^{va}



DESSERTS

CANNOLI RICOTTA, DARK CHOCOLATE & HAZELNUT	6.5
VANILLA SOFT SERVE RASPBERRY, AMARETTI CRUMBS, WHITE CHOCOLATE SAUCE	7
STRAWBERRY PANNA COTTA HONEYCOMB & MINT	7
TETTO TIRAMISU 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

TETTO COFFEE ITALIAN AMARO, IRISH WHISKEY, COFFEE, CREAM, NUTMEG	9
ESPRESSO MARTINI VODKA, COFFEE LIQUEUR, SINGLE ORIGIN ESPRESSO	12.5