



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

PASTA

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

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	6.5
RICOTTA, DARK CHOCOLATE & HAZELNUT	
VANILLA SOFT SERVE	7
RASPBERRY, AMARETTI CRUMBS, WHITE CHOCOLATE SAUCE	
STRAWBERRY PANNA COTTA	7
HONEYCOMB & MINT	
TETTO TIRAMISU	7.5
MARSALA, COFFEE, MASCARPONE	

COFFEE

AMERICANO	3.5
ESPRESSO	3.2
CAPPUCCINO	3.8
LATTE	3.8
FLAT WHITE	3.65
MACCHIATO	3.25
MOCHA	3.9

DIGESTIVO

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