



BREADS & ANTIPASTI

Nocellara Olives	5
Sourdough flatbread, garlic butter, rosemary, sea salt ^V	6*
‘Bakari’ Bakery focaccia, tapenades & extra virgin ^V	6
Antipasti Plate, housemade pastrami & mortadella, marinated melon bocconcini, mushroom pâté, olives, grilled vegetables, focaccia & extra virgin	18

SMALL PLATES

Marinated artichokes, courgettes, peppers, almond & orange sauce ^{VE}	8*
Burrata bruschetta, winter leaves, balsamic & extra virgin olive oil ^V	9
‘Nduja arancini, pesto, pecorino & rocket	9*
Portavogie prawn bruschetta, sun-blush tomato butter, crispy capers	10
Grilled lamb skewer, onion, rosemary & lemon cream	10
Crispy calamari, fennel, lemon aioli	10*

SOURDOUGH PIZZA

Classic margherita, mozzarella, tomato, basil ^{VA}	14*
Sweet pepperoni & basil	15*
Calabrian spicy sausage & wild mushroom	16
Goat’s cheese, wild mushroom, caramelised onions, pine nuts ^V	16
Pancetta, mozzarella, parmesan, hot honey & truffle oil	17
‘Nduja, chorizo & spicy sausage	17

MAINS

Fregola, buffalo mozzarella, cherry tomato, olive, pine nuts ^{VA}	15*
Beetroot risotto, baked field mushroom, goat’s cheese & candied walnuts ^{VA}	16*
Conchiglie pasta, Calabrian spicy sausage, pecorino, tomato, basil	16*
Linguine, Portavogie prawns, mussels, white wine cream, gremolata	18
Corn-fed chicken, puy lentil & pancetta ragu, pepperonata, charred scallions, crispy cavolo nero	23
Seabass fillet, Tiger prawn & tomato fregola, caper cream, dill	24
Beef short rib, walnut pesto potatoes, tenderstem, slow roast tomatoes, chianti jus	26

APERITIVO @ TETTO

Two courses @ £20 on dishes marked with a *

All Spritz cocktails £9.

Wed & Thursday 5pm-10pm

Friday 5pm-6.30pm.

SIDES 6

Fried potatoes with garlic & pecorino ^{VA}

Seasonal greens & pesto

Winter leaf & walnut salad

Truffled fries & parmesan

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.



DESSERTS

Cannoli, white chocolate, pistachio & orange	6
Tetto Tiramisu, marsala, coffee, mascarpone	7.5
Lemon ricotta cake, boozy berries	7.5
Vegan Brownie, raspberry sorbet	6.5

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	

