

BREADS & ANTIPASTI

Nocellara Olives	5
Flatbread, garlic butter, rosemary, sea salt ^V	6
Breads, tapenades & extra virgin ^V	6
Antipasti Plate, housemade pastrami & mortadella, marinated melon bocconcini, mushroom pâté, olives, grilled vegetables, breads & extra virgin	18

SMALL PLATES

Roasted cherry tomato & garlic bruschetta, extra virgin, basil ^{VE}	8
Burrata flatbread, pesto & pinenuts ^V	9
Portavogie prawn bruschetta, sun-blush tomato butter, crispy capers	10
Crispy pork belly, mint & lemon salsa, rocket	10
Calamari, fennel, lemon aioli	10

PIZZA

Classic margherita, mozzarella, tomato, basil ^{VA}	14
Sweet pepperoni & basil	15
Smoked ham hock, mushroom, ricotta & pesto	16
Mike's Fancy 4 cheese pizza, Irish farmhouse cheese with hot honey ^V	16
Pancetta, mozzarella, parmesan, hot honey & truffle oil	17
'Nduja, chorizo & spicy sausage	17

MAINS

Penne, Olives, capers, chilli & rosemary, pine nuts ^{VE}	15
Beef shortrib ragu, penne, pecorino	18
Portavogie prawns, mussels, white wine cream.....	18
Crispy Seabass, puttanesca sauce, garlic potatoes, fennel.....	23
Pork Ribeye, Marsala peppercorn sauce, garlic potatoes, tenderstem	24

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.

TETTO

DESSERTS

Vanilla panna cotta, orange, pistachio crumb.....	7
Pistachio & raspberry icecream	7

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	

