



TETTO

**EVENING
MENU**

ANTIPASTI

NOCELLARA OLIVES ^{VE}	4
FOCACCIA & OILS ^{VE}	5.5
COPPA, WALNUT PESTO, ROCKET	5.5
MARINATED ARTICHOKE & SUNBLUSH TOMATOES ^{VE}	5.5

FLATBREADS TO SHARE

SOURDOUGH, GARLIC BUTTER, ROSEMARY, SEA SALT ^{VA}	5
SOURDOUGH, MOZZARELLA, BASIL ^V	6
SOURDOUGH, NDUJA BUTTER, PECORINO	6.5

STARTERS

FRITO MISTO VERDE; TEMPURA VEGETABLES, SMOKED AUBERGINE ^{VE}	8
MUSHROOM & PARMESAN BRUSCHETTA, WHITE WINE TRUFFLE CREAM ^V	8
MOZZARELLA, PICKLED RED GRAPES, WALNUT, TRUFFLE HONEY ^V	8.5
GRILLED PRAWNS, NAPOLI STYLE, FOCACCIA	11
SHARING ANTIPASTI PLATE; OLIVES, FOCACCIA, CURED MEATS, WALNUT PESTO, ARTICHOKE, ROCKET	15

NEAPOLITAN SOURDOUGH PIZZA

CLASSIC MARGHERITA, MOZZARELLA, TOMATO, BASIL ^{VA}	13
WALNUT PESTO, MOZZARELLA, CHESTNUT MUSHROOM, GORGONZOLA, PICKLES ^V	14
NDUJA, CHORIZO, FENNEL & CHILLI SAUSAGE, MOZZARELLA	15
PRAWN, ROQUITO PEPPERS, MOZZARELLA, CHILLI AIOLI	16
CONFIT DUCK, WILD MUSHROOM & BURNT ONION BIANCO, FETA, TRUFFLE HONEY	16
DAILY PIZZA SPECIAL, PLEASE SEE SERVER	POA

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.

SEAFOOD GRILL

Our locally sourced fresh seafood is grilled whole over charcoal.

NATIVE LOBSTER NDUJA BUTTER, GREENS, GARLIC POTATO	HALF 25	WHOLE 48
KING SCALLOPS SALSA VERDE, PUY LENTILS, FENNEL, SPICED SAUSAGE		22
WHOLE GRILLED SEABASS GREENS, GARLIC POTATO		22
MIXED SEAFOOD GRILL PRAWNS, OCTOPUS, SCALLOP, FISH OF THE DAY, THERMIDOR SAUCE		28
FISH OF THE DAY CRISPY PROSCIUTTO, CAPONATA, SAMPHIRE	MARKET PRICE	
DAILY SEAFOOD SPECIAL PLEASE SEE SERVER		POA

TAGLIATELLE PASTA

SQUASH, BROWN BUTTER, GORGONZOLA, SAGE ^v	14
CARBONARA ROMANA, GUANCIALE, PECORINO, EGG YOLK	15
MUSSELS, CRAB, WHITE WINE, CHILLI, GARLIC, EXTRA VIRGIN OLIVE OIL ^{va}	19

SIDES - 4.5

FRIED POTATOES WITH GARLIC & PECORINO ^{va} / GREEN VEGETABLES & SALSA VERDE ^{ve} /
TUSCAN BREAD SALAD WITH CHERRY TOMATOES, CUCUMBER & CAPERS ^{ve} /
GARLIC FLATBREAD WITH ROSEMARY & SEA SALT ^{va}

WINES

PLEASE SEE OVERLEAF FOR OUR WINE SELECTION.

AT TETTO WE OFFER A WIDE SELECTION OF WINE ON TAP. NOT ONLY IS WINE IN A KEG HIGHLY SUSTAINABLE, IT CANNOT BECOME STALE OR OXIDISED, AND BECAUSE THERE'S NO CORK, OUR WINES CAN NEVER BE CORKED. OUR TEAM ARE ON HAND TO GUIDE YOU THROUGH OUR LIST, SO PLEASE DON'T BE SHY!

WHITE WINE

125ML | 500ML | 700ML

TETTO BIANCO, DOMUS VINI, VENETO ITALY	5.50	19.50	26.50
FALANGHINA, CANTINA FEDERICIANE, CAMPANIA ITALY	5.75	21.50	27.50
PINOT GRIGIO, DOMUS VINI, FRIULI ITALY	6.00	22.00	28.50
SAUVIGNON BLANC, NICOLAS IDIART, LOIRE FRANCE	7.00	26.00	34.50
ALBARINO, CASA MONTE PIO, RIAS BAIXAS SPAIN	7.50	28.00	37.50
SAUVIGNON BLANC, INAMA VULCAIA, VENETO, ITALY ITALY	-	-	47.50

ROSÉ WINES

ROSÉ, ANCORA MONFERRATO CHIARETTO, PIEMONTE ITALY	6.50	-	29.50
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RED WINE

NERO D'AVOLA, DOMUS VINI SICILY	5.50	19.50	26.50
TETTO ROSSO, VINI STOCCO, FRIULI ITALY	6.00	22.00	29.00
NEBBIOLO, CANTINA POVERO, PIEMONTE ITALY	6.50	24.00	32.50
GRENACHE / CARIGNAN, CELLAR FRISACH, TERRA ALTA ITALY	7.25	27.00	37.00
TEMPRANILLO RIOJA CRIANZA, BODEGAS ARADÓN, RIOJA SPAIN	7.50	28.00	38.00
CABERNET SAUVIGNON, HOBOWINES, SONOMA CO. CALIFORNIA USA	9.50	36.00	49.50
ROSSO DI MONTALCINO, FATTOI, TUSCANY ITALY	-	-	52.50

SPARKLING	150ML BOTTLE	
PROSECCO FRIZZANTE, VINI STOCCO, FRIULI ITALY	7.95	29.50
PROSECCO SPUMANTE, DOLCI COLLINE, VENETO ITALY	-	35.00
CHAMPAGNE, MOËT ET CHANDON, CHAMPAGNE, FRANCE	-	85.00
ROSÉ CHAMPAGNE, MOËT ET CHANDON, CHAMPAGNE, FRANCE	-	100.00