

TETTO COCKTAILS

MARTINI

VESPA / ISLA Vodka, Bulldog Gin, Cocchi Americano, Orange twist	28
DRY / Grey Goose Vodka, Noilly Prat Vermouth, Lemon twist	36
DIRTY / Tanqueray Gin, Olive, Brine	29

NEGRONI

Campari, Bullog Gin, Carpano Antica Formula, Orange twist	26
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CAROLINA SPICY MARGARITA

Espolon Tequila Blanco, 400 Conejos Mezcal, Lime, Grapefruit, Chilli	26
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SPRITZ NO.17

Cocchi Americano, Amaro Nonino, Prosecco, Lemon, Rosemary	22
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CHERRY GINGER SMASH

ISLA Vodka, Luxardo Maraschino Liqueur, Ginger, Soda	22
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BB & KJ

Tempus Fugit Gran Classico, Wild Turkey Rye Whiskey, Punt e Mes, Bitters	27
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APEROL COSMO

ISLA Vodka, Aperol, Cointreau, Lime	26
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ISCHIA ICE-T

Ischia Saporì Rucolino, Fernet Branca, Grand Marnier, Cynar, Lime, Chinotto	22
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TETTO MENU UNO

OSTRICHE / 6 OYSTERS	42
PARMIGIANO / CRACKED PARMIGIANO, OLIVES	18
ACCIUGHE / ANCHOVY, PICKLED ANCHOVY, WHIPPED BUTTER, FOCACCIA (2 PIECES)	19
OLIVE ASCOLANA / CRUMBED STUFFED OLIVES	18
ARANCINI / RISOTTO NERO, CUTTLEFISH, LEMON (3 PIECES)	19
PANE DI CASA / FOCACCIA, GRISSINI, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, PARMIGIANO FONDUTA	21
CULATTA CON COTENNA / PROSCIUTTO, WHITE MELON, PRESERVED GRAPE	27
TUBETTI RIGATI PUTTANESCA / TOMATO, ANCHOVY, CAPERS, OLIVES, CHILLI	42
PATATINE FRITTE / FRIES	16
DOLCI	
MOUSSE AL CIOCCOLATA / CHOCOLATE MOUSSE, WHIPPED CREAM, GRAPPA COFFEE SYRUP	24
BUDINO / CREME CARAMEL, LEMON AMARO, GREEN SULTANA	19
BIGNE / 'ITALIAN ECLAIR' BLACKBERRIES, WHITE CHOCOLATE CREAM, ALMOND PRALINE	22

Sunday 12.5% surcharge | Public holiday 17.5% surcharge
Tetto di Carolina sources seafood from local Australian fisheries

TETTO

