

# TETTO

DI CAROLINA

Freshly shucked oyster, mignonette 6.5

Roasted half shell scallop, confit garlic butter, finger lime 12

Porcini mushroom arancini (2), truffle emulsion 14

Marinated mix olives 14

I.F.C. Italian Fried Chicken slider, fennel & apple slaw, pickles 14

House-made flatbread with:

Cacio e Pepe snow 13

Whipped cannellini bean, aged balsamic 20

Stracciatella, preserved lemon, baby capers, chive 26

Ortiz anchovy tin, lemon, chilli salt 30

Chef's selection of cured meats 34

Fish crudo, cultured cream, agrodolce carrot,  
salmon pearls 34

O'Connor grass-fed hanger steak 200g, salsa verde butter 42

Bitter leaves, walnut, honey mustard vinaigrette 16

Triple-cooked hand cut chips, chives, aioli 16

Local and imported cheese, quince purée, lavosh 14/36

Cannoli (2), sweet ricotta, milk chocolate, pistachio 12

Tettomisu 22

Tetto Tasting Menu \$85 per person (min 2 people)