

400 Oxford St London, W1A 1AB

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BREAKEAST SERVED DALLY FROM 10, 30 TO 11, 30

STARTERS

Rosemary focaccia, olive ciabatta, Umbrian olive oil £4.5 (V)

Roasted pumpkin soup, chestnuts, sage £6.5 (V)

Beef croquettes, salsa verde £7

Piedmont four cheese fondue, crostini £9.75

Endive salad, Gorgonzola, Heritage beetroot, pear, almonds £9.5 (V)

DOP Burrata, Modena balsamic vinegar, pickled radicchio, hazelnuts £12 (V)

Half shell diver scallops, N'duja, samphire £15

Il Tetto sharing plate £18.5 A selection of antipasto, Fennel salami, mortadella, bresaola, beef croquettes, sweet pickles

PIZZA ROMANA

(All our pizzas are served with DOP buffalo mozzarella)

Bianca £14.5 Creamy centered mozzarella, fontina, robiola, sage

All day £15 San Marzano tomato, Italian sausage, pancetta, mushroom, egg

Double pork £16.5 Suckling pig, aubergine, caramelised apple, rosemary

Il Tetto £17 Sardinian ham, burrata, wild rocket, Datterini tomato

RISOTTO / PASTA

Slow cooked brisket bolognaise, tagliatelle £12 / £18 Baked tomato & mozzarella potato dumplings £14

Wild boar tortelli, spiced carrots, thyme butter £12 / £18

Forest mushroom & taleggio risotto £16

MAINS

Il Tetto burger £16 Dry-aged beef burger, butter bun, onion jam Add Gorgonzola cheese £2.5 Add streaky bacon £2

Stone bass, broccoli, chilli, lemon, garlic £26

Spatchcock chicken, roasted autumn vegetables, sage £19.5

Braised pork cheeks, creamed polenta, gremolata £18

Glenarm salmon, cannellini beans, black cabbage, slow roasted tomato £19.5

Black Angus rump steak, caramelised cippolini onions, red wine sauce £29

SIDES

Chips £4

Parmesan truffled chips / Fondue chips £5 Thyme roasted parsnips and carrots £4 (V)

Tenderstem broccoli, garlic & chilli £4 (V)

Mixed salad £4 (V)

Special Offer

Choose any 2 dishes and a bottle of wine

£40 - For 2 people - service charge included Valid from 5pm to 7pm Monday – Saturday

Pizza bianca Creamy centered mozzarella, fontina, robiola, sage

Pizza all day San Marzano tomato, Italian sausage, pancetta, mushroom, egg

Pizza double pork Suckling pig, aubergine, caramelised apple, rosemary

Forest mushroom & taleggio risotto

White - Legato Inzolia IGT Sicilia, Inzolia – Sicilia Red - Fico Grande Poderi Nespoli, Sangiovese - E. Romagna **Rose**- La Maglia Rosa Pinot Grigio Blush – Veneto Sparkling red – Lambrusco Cavicchioli Amabile

DESSERT AND CHEESE

Manjari 64% "Bauble" £7.5 Dark chocolate & clementine mousse

Sticky toffee pudding, vanilla ice cream £6.95 (V)

Orange crème brulée, cinnamon & cranberry biscotti £6.5 (V)

Mulled pear, almond crunch ice cream £6.95 (V)

A pot of tea from the Rare Tea Company Apple crumble tart, salted caramel, clotted cream £6.95 (V)

Selection of ice cream and sorbet £2 a scoop (V)

Amaretto truffles, fig & almond biscuits £4.5 (V)

Northern Italian cheeses, walnut bread £9

COFFEES - TEAS

Espresso (single/double) / Macchiato £3 Café latte / Flat white / Cappuccino / Americano £3.5 English breakfast / Earl Grey / Green Tea / Camomile Lemongrass/ Manuka flower / Hibiscus / English peppermint £4

CREAM TEA

£12 per person Available from 1pm to 6pm

Freshly baked fruit scones, clotted cream, homemade blackberry jam A pot of tea from the Rare Tea Company

AFTERNOON TEA

Available from 1pm to 6pm

Regular- £28 Sparkling with a glass of Spumante - £33 Deluxe with a glass of Laurent Perrier Grand Siècle- £57

To include the following

Cucumber, cream cheese sandwich

Pizzetta margherita

Ham and mustard sandwich

Herb scone, ricotta, walnut and honey

Freshly baked fruit scones, clotted cream, homemade blackberry jam

Manjari 64% chocolate mousse Whisky fruit cake

White chocolate and orange slice Mincemeat and almond tart

