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Cicchetti / Small Bites

Cestino di pane £5 (V)

Focaccia, Ciabatta, Guttiau, Umbrian olive oil

Baccalá mantecato alla veneziana £8

Whipped air-dried cod, grilled polenta, charred roast pepper sauce

Tris di bruschette £9

Three bruschette (sautéed wild mushrooms, tomato and basil, Sardinian ham and figs)

Mondeghili Milanesi £7

Meat croquettes, tartare sauce

Antipasti / Starters

Ribollita £6.5 (V)

Tuscan Minestrone, black cabbage, cannellini beans

Insalata invernale £8 / £12 (V)

Radicchio, white chicory, Heritage beetroot, pear, gorgonzola

Carpaccio di "Black Angus" bresaola £12.5

Air dried salted Black Angus beef, rocket, Grana Padano reserve

Burrata D'Andria £12 (V)

Fresh Italian cheese, 12 years old IGP balsamic vinegar, celery, radicchio, toasted hazelnuts

Tagliere di salumi £12

Sardinian ham, Coppa, Finocchiona, Grana Padano reserve, N'duja, marinated olives, house pickles

Risotto / Pasta

Tagliatelle alla bolognese £12 / £18

Bolognese ragù tagliatelle

Risotto ai funghi £18

Wild mushroom risotto

Tortelli alla zucca mantova £13.5 (V)

Pumpkin hand filled pasta parcels, butter and sage

Load it with black truffle on any dish £10

Pizza Romana

(All our pizzas are served with DOP buffalo mozzarella)

Margherita £10.5 (V)

San Marzano tomato sauce, basil

Vegetariana £13.5 (V)

San Marzano tomato sauce, marinated grilled vegetables

Diavola £14

San Marzano tomato sauce, N'duja di "Spilinga", watercress

Norcina £15

Tuscan fresh sausage, wild mushrooms
Add black truffle £10

Il Tetto £17

Sardinian ham, burrata, rocket, Datterini tomato

Secondi / Mains

Galletto alla brace £17

Roasted spatchcock cornfed baby chicken

Salmone alla griglia £19.5

Char grilled salmon, braised cannellini beans, black cabbage, sun blushed tomatoes

Braciola d'agnello £22.5

Wood fired Barnsley chop, white onions

Spigola al forno £24.5

Baked sea bass, mussels, clams, olives

Costata ai ferri £29

Grilled 8oz Scottish beef rib eye, peppercorn or gorgonzola sauce

Contorni / Sides

Patate arrosto £4 (V)

Rosemary roast potatoes

Patatine fritte

Truffled chips £5 chips £4 (V)

Broccoli saltati £4.5 (V)

Tenderstem broccoli, garlic & chilli

Insalata mista £4 (V)

Mixed leaves, mustard dressing

Some of our dishes contain nuts and other allergens. If you have a known allergy, please inform your waiter. There are no endangered fish on this menu. VAT is charged at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

SELFRIDGES & CO



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Dolci e Formaggi / Dessert and Cheese

Frangipane alle pere £7.5

Pear and almond tart, salted caramel, vanilla ice cream

Semifreddo al limone amalfitano £7.5

Iced lemon parfait, meringue, curd and biscuit

Il nostro Tiramisu £7.5

Coffee, mascarpone cream and chocolate

Mousse alla gianduia £7.5

Chocolate and hazelnut mousse, caramelised hazelnuts

Torta all'arancio £7.5

Warm polenta orange cake, orange syrup, mascarpone

Gelati e Sorbetti £2 a scoop

A selection of ice cream and sorbet

Selezione di formaggi £9

Northern Italian cheeses, walnut bread

Cream Tea

£12 per person

Available from 1pm to 6pm

Freshly baked scones, clotted cream,
homemade blackberry jam

A pot of tea from the Rare Tea Company

Coffees - Teas

Espresso (single/double) / Macchiato £3

Café latte / Flat white / Cappuccino / Americano £3.5

English breakfast / Earl Grey / Green
Camomile / Lemongrass / Manuka flower
Hibiscus flower / English peppermint £4

Afternoon tea

Regular- £28 Sparkling - £33

Available from 1pm to 6pm

To include the following

Ciabatta croustade, Baccalà mantecato

Ciabatta toast, whipped salt cod

Focaccia bruschetta, Prosciutto sardo, fig

Grilled focaccia, Sardinian ham, black fig

Pizzetta margherita,

San Marzano tomato sauce, buffalo mozzarella, basil

Herb scones, ricotta, noce, miele

Herb scone, ricotta, walnut, honey

Fruit and plain scones

with blackberry jam and clotted cream

Pasticceria

Fichi e mascarpone cannoli

Cannoli filled with fig jam and mascarpone

Mousse al gianduia

Chocolate and hazelnut mousse, caramelised hazelnuts

Caramellato di mele di choux

Caramelised apple choux bun

Torta all'arancio

Orange and polenta sponge

Crostata di more e mandorle

Blackberry and almond tart

Torta di formaggio di limone e ricotta

Lemon and ricotta cheesecake

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