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#illetto_selfridges

BREAKFAST SERVED DAILY FROM 10.30 TO 11.30

ANTIPASTI / STARTERS

Cestino di pane £5 (V)
Focaccia, Ciabatta, Guttiau, Umbrian olive oil

Tris di bruschette £7.5
Three bruschette (sautéed wild mushrooms, tomato and basil, Sardinian ham and figs)

Mondeghili Milanese £6.5
Meat croquettes, spicy mayonnaise

Ribollita £6 (V)
Tuscan Minestrone, black cabbage, cannellini beans

Insalata invernale £8 (V)
Radicchio, white chicory, Heritage beetroot, pear, gorgonzola dressing

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

Antipasto misto all'Italiana £12 – to share
A traditional Italian sharing plate for two

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

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

Add black truffle on any dish £12.5

RISOTTO / PASTA

Tagliatelle alla bolognese £12 / £18
Bolognese ragù tagliatelle

Risotto ai funghi £18
Wild mushroom risotto

Tortelli alla zucca mantova £ 12 / £18(V)
Pumpkin hand filled pasta parcels, butter and sage

Spaghetti alla chitarra ai frutti di mare £18
Fresh egg spaghetti with seafood sauce

SECONDI / MAINS

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

Tagliata di manzo £19.5
Sliced hanger steak, caramelised cipollini onions, red wine sauce

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 in guazzetto £24.5
Baked sea bass, mussels, clams, olives

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

OFFERTA SPECIALE

Choose any 2 pizzas and a bottle of wine

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

Margherita (V)
San Marzano tomato sauce, basil

Vegetariana (V)
San Marzano tomato sauce, marinated grilled vegetables

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

Norcina
Tuscan fresh sausage, wild mushrooms

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

DOLCI E FORMAGGI /

DESSERT AND CHEESE

Biscotti e tartufi £4.50
Figs & almonds biscotti, orange & amaretto truffle

Frangipane alle pere £6.95
Pear & almond tart, salted caramel, vanilla ice cream

Pannacotta £6.95
Vanilla & grappa pannacotta, pomegranate, pistachio

Il nostro Tiramisu £6.95
Coffee, mascarpone cream & chocolate

Mousse alla gianduia £6.95
Chocolate & hazelnut mousse, caramelised hazelnuts

Torta all'arancio £6.95
Warm polenta orange cake, orange syrup, mascarpone

Gelati e Sorbetti £2 a scoop
A selection of ice cream and sorbet

Selezione di formaggi £6.95
Northern Italian cheeses, walnut bread

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

Regular- £28 Sparkling - £33
Available from 1pm to 6pm

To include the following

Funghi bruschetta
Wild mushroom bruschetta

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

Freshly baked fruit scones
clotted cream, homemade blackberry jam

Pasticceria

Mousse al gianduia
Chocolate & hazelnut mousse, caramelised hazelnuts

Torta all'arancio
Orange & polenta sponge

Crostata di more e mandorle
Blackberry & almond tart

Torta di formaggio di limone e ricotta
Lemon & ricotta cheesecake

A pot of tea from the Rare Tea Company