



400 Oxford St
London, W1A 1AB

ilpetto.co.uk
info@ilpetto.co.uk
+44 20 7318 3287
#ilpetto_selfridges

STARTERS

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

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

Salt cod croquettes, romesco sauce £8

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)

Tuna carpaccio, chili, red onion and samphire £14

Il Tetto sharing plate £18.5

A selection of antipasto, fennel salami, mortadella, bresaola, salt croquettes, sweet pickles

PIZZA ROMANA

(All our pizzas are served with DOP buffalo mozzarella)

Bianca £14.5

Creamy centered mozzarella, fontina, zola, sage

Bel Paese £15

Scarmoza, Italian sausage, turnip tops

Carloforte £16

San Marzano tomato, tuna, red onion, capers, black olives

Vegetarian £14.5

San Marzano tomato, mushrooms, peppers, broccoli, spinach

Il Tetto £17

Sardinian ham, burrata, wild rocket, Datterini tomato

RISOTTO / PASTA

Slow cooked brisket bolognese, 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

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

Mediterranean fish stew, Sardinian couscous £22

Slow cooked pork belly, lemon thyme crushed potatoes, seared fennel £18

Spatchcock chicken, roasted pumpkin, sage £19.5

Black Angus rump steak, caramelised cippolini onions, red wine sauce £24

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

Bel Paese

Scarmoza, Italian sausage, turnip tops

Vegetarian

San Marzano tomato, mushrooms, peppers, broccoli, spinach

Forest mushroom & taleggio risotto

White - Legato Inzolia IGT Sicilia, Inzolia – Sicilia

Red - Fico Grande Poderi Nespole, Sangiovese - E. Romagna

Rose- La Maglia Rosa Pinot Grigio Blush – Veneto

DESSERT AND CHEESE

Dark chocolate tart, blood orange £6.95 (V)

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

Lemon & Prosecco syllabub, crushed Amaretti, lemon curd £6.95 (V)

Champagne rhubarb crème brûlée £6.95 (V)

Apple crumble, salted caramel ice cream £6.95 (V)

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

Amaretto truffles, fig & almond biscotti £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 until 6pm

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

AFTERNOON TEA

Available until 6pm

Regular- £28

Sparkling with a glass of Spumante - £33

To include the following

Cucumber, cream cheese and mint sandwich

Pizzetta margherita

Ham and mustard mayonnaise sandwich

Herb scone, smoked salmon, crème fraiche

**Freshly baked fruit scones,
clotted cream, homemade strawberry jam**

Blood orange and white chocolate slice

Rhubarb and custard tart

Whisky and almond fruit cake

Salted caramel and hazelnut macaron

**Served with a pot of tea of your choice from
the Rare Tea Company**