

tetto

at the piccolo

WHERE EVERY MOMENT HITS A HIGH NOTE

With a carefully curated menu of award winning wines, small batch spirits, and craft brews sourced from our local bounty, Tetto invites you to drink in the views and tastes of the abundant area we call home.

WINE LIST

	GLASS/BOTTLE
SPARKLING	
Rava Wines (NV) Blanc de Noir	\$22 / \$80
SINGLE WHITES	GLASS/BOTTLE
DAOU 2020 Sauvignon Blanc	\$12 / \$45
Center of Effort 2016 Chardonnay	\$15 / \$50
WHITE BLENDS	GLASS/BOTTLE
Bella Luna 2020 Bella Bianca	\$12 / \$40
50% Tocai, 50% Arneis	
McPrice Myers 2020 Beautiful Earth Blanc	\$15 / \$50
54% Clairette Blanche, 46% Grenache Blanc	
ROSÉ WINES	GLASS/BOTTLE
DAOU 2021 Discovery Rosé	\$13 / \$45
95% Grenache Noir, 5% Sauvignon Blanc	
SINGLE REDS	GLASS/BOTTLE
Center of Effort 2016 Pinot Noir	\$21 / \$63
Grey Wolf 2020 Zinfandel	\$18 / \$60
DAOU 2019 Reserve Cabernet Sauvignon	\$22 / \$66
RED BLENDS	GLASS/BOTTLE
McPrice Myers 2019 Beautiful Earth	\$27 / \$81
60% Syrah, 10% Cabernet Sauvignon, 10% Grenache, 7% Mourvèdre, 6% Petite Sirah	
L'Aventure 2019 Optimus	\$30 / \$100
56% Syrah, 32% Cabernet Sauvignon, 12% Petit Verdot	
Brecon Estate 2018 Meritage	\$26 / \$78
37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon	
DESSERT	GLASS/BOTTLE
Adelaida 2013 Port "The Don"	\$13 / \$60

WINE BY THE BOTTLE

SPARKLING	BOTTLE
Derby 2014 Brut Rose	\$64
Myers Deovlet (NV) Blanc de Blanc	\$120
SINGLE VARIETY WHITE WINES	BOTTLE
End of the Day 2021 Albariño	\$45
J Dusi 2021 Pinot Grigio	\$40
Deovlet 2019 Chardonnay	\$60
Alban 2020 Viognier	\$60
Tablas Creek 2019 Roussane	\$70
LXV 2019 Sémillion	\$100
WHITE WINE BLENDS	BOTTLE
Clos Solene 2021 Hommage Blanc	\$120
78% Roussanne, 18% Viognier, 4% Grenache Blanc	
ROSÉ WINES	BOTTLE
L'Aventure 2020 Estate Rosé	\$70
35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot	
EPOCH 2021 Rosé	\$80
43% Mourvedre, 37% Grenache, 20% Syrah	
BENOM 2021 Lessor Rosé	\$80
78% Grenache 22% Cabernet Sauvignon	
SINGLE VARIETY RED WINES	BOTTLE
Bella Luna 2018 Sangiovese	\$60
Deovlet 2018 Pinot Noir	\$72
Alta Colina 2018 Ann's Block Petite Sirah	\$98
Hard Working Wines 2020 Bull by the Horns	\$48
RN Estate 2019 La Encantada Pinot Noir	\$130
Paul Lato 2019 Pinot Noir – Check with Server for Availability	\$120
Villa Creek 2018 Garnacha	\$140
Adelaida 2018 Viking Vineyard Estate Cabernet Sauvignon	\$195
Patrimony 2018 Cabernet Sauvignon	\$400
RED WINE BLENDS	BOTTLE
Booker 2017 Oublié	\$110
56% Grenache, 22% Mourvèdre, 22% Syrah	
Caliza 2019 Azimuth	\$98
48% Mourvedre, 35% Syrah, 17% Grenache	
Thacher 2017 Original Copy	\$98
Cabernet Sauvignon 46% Petit Vordot 29% Malbec 25%	
DAOU 2019 Soul of the Lion	\$240
80% Cabernet, 12% Carbernet Franc, 8% Petit Verdot	
Clos Solène 2019 Harmonie	\$170
70% Grenache, 16% Syrah, 14% Mourvèdre	
Linne Calodo 2019 Outsider	\$160
74% Zinfandel, 17% Syrah, 9% Graciano	
Denner 2019 Dirt Worshipper	\$158
43% Grenache, 25% Mourvèdre, 15% Syrah, 8% Carignan	
Villa Creek MAHA Estate 2018 Understory	\$180
77% Grenache, 18% Carignan, 5% Mourvèdre	
Saxum – Check with Server for Availability	Inquire
DESSERT WINES	
Glunz Family Mission Angelica	\$75

SPIRITS

VODKA

Ketel One
Grey Goose
Belvedere
Tito's
Chopin

SCOTCH

Balvenie
Macallan 12 year
Macallan 18 year
Johnnie Walker Black
Johnnie Walker Blue Label
Laphroaig

GIN

Hendricks
KROBÄR Original Gin
RE:FIND
Tanqueray 10
Bombay Sapphire
The Botanist

TEQUILA

Clase Azul Reposado
Casamigos Reposado
Casamigos Anejo
Casamigos Blanco
Don Julio Blanco
Don Julio Reposado
Don Juilo 1942
Del Maguey Mezcal
Casamigos Mezcal

CORDIALS

Grand Marnier
Fernet
Amaretto

WHISKEY/BOURBON

KROBÄR Bourbon
Angel's Envy
Bulleit
Basil Hayden
KROBÄR Rye
Buffalo Trace
Whistle Pig 10 year
Forager
Jameson 18 year
Blanton's
Sazerac Rye
Hibiki Harmony

RUM

Bacardi
Blackwell
Forager
Plantation 5 year

COGNAC

Hennessy
Remy Martin V.S.O.P.

SIGNATURE COCKTAILS

Paso Heat 17
Jalapeno-infused Tequila Mi Campo, Cointreau, fresh lime juice, agave

The Twisted Hound 16
Tito's Vodka, St. Germain, fresh grapefruit, fresh lemon juice

Ol' Smokey 19
Laphroaig Single Malt Scotch Whiskey, Mezcal, lemon juice, honey and ginger syrup

Newly Old Fashioned 18
Basil Hayden Bourbon, raw sugar simple, walnut bitters

Lavender Bee's Knees 17
RE:FIND gin, honey lavender syrup, fresh lemon juice

Basil Gimlet 14
Basil infused American Harvest vodka, house simple syrup, fresh lime juice

Paloma Perfected 17
Casamigos Reposado, grapefruit juice, lime juice, agave syrup, Liquid Alchemist ginger syrup, mint leaves

Strawberry Negroni 19
The Botanist Gin, strawberry infused Antica sweet vermouth, Campari

SEASONAL COCKTAILS

Tetto Clarified Punch 19
Forager Rum, Blackwell Rum, Falernum, Forager Passion Fruit Liqueur, grapefruit juice, lime juice, orange juice, Cointreau, Angostura bitters in an Absinthe rinsed glass

Open & Close 18
Forager Brandy, Amaro, Angostura and Orange bitters

Life is Lemons 18
RE:FIND Vodka, limoncello, lemon juice, St. Germain, mint leaves

French Girl 17
Green Chartreuse, Falernum, pineapple juice, lime juice

Barbados Dream 18
Plantation 5 year, simple syrup, Angostura bitters

[M]OCKTAILS

Blood Orange Refresher 10
Lime juice, agave syrup, blood orange puree, mint leaves, soda water

Saguro 10
Lemon juice, agave, coconut water, and muddled habanero filled with Cactus Cooler

Malibu 92 10
lime juice, simple syrup, mint leaves, muddled strawberries and blueberries filled with Sprite

BEER

Stella Artois 10

Tin City Cider (Seasonal) 10

BarrelHouse Sunny Daze Citrus Blonde Ale 10

BarrelHouse Juicy IPA 10

Firestone DBA 10

Firestone Nitro Merlin Milk Stout 10

CHEESE AND CHARCUTERIE

Charcuterie Board 31
Two high quality cured italian meats paired with 2 signature cheeses and a selection antipasto items

Cheese Board 21
Three signature cheeses and a selection antipasto items

SALADS

Add Grilled Chicken (6), Sirloin (10), or Salmon (9) to any salad

Steakhouse Wedge 16
Iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato, and green onion with blue cheese dressing

Caesar Salad 14
Hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas

FLATBREADS

Margherita 14
Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze

Paso Fire 15
Tomato sauce, house sausage, onions, pickled jalapenos, and sage

Tetto Garlic Bread 12
Garlic oil, parmigiana reggiano, finished with herbed salt

DESSERTS

New York Cheesecake 12
A slice of rich cheesecake with a berry compote

Chocolate Molten Cake 12
Served à la mode

🍷 - Ask us about our favorite wine pairings

- No split checks for parties of six or more -

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