

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

SPARKLING

	<i>Glass / Bottle</i>
Derby 2014 Brut Rosé (88 points)	\$16 / \$64
Rava Wines (NV) Blanc de Noir	\$22 / \$80
Rava Wines Grenache Rosé	\$22 / \$80
Myers Deovlet (NV) Sparkling	-- / \$120

SINGLE WHITES

	<i>Glass / Bottle</i>
Bodega de Edgar 2020 Albarino (92 points)	\$12 / \$44
Center of Effort 2015 Chardonnay (92 points)	\$15 / \$60
DAOU 2019 Sauvignon Blanc (90 points)	\$12 / \$45
Alta Colina 2017 Viognier (89 points)	\$19 / \$75
Deovlet 2018 Chardonnay (93 points)	\$18 / \$70
LXV 2019 Sémillion (95 points)	-- / \$100
Vintage Cowboy 2017 Grenache Blanc (89 points)	\$12 / \$45

WHITE BLENDS

	<i>Glass / Bottle</i>
McPrice Myers 2018 Beautiful Earth White (94 points)	\$15 / \$55
65% Grenache, 35% Clairette Blanc	
Bella Luna 2020 Bella Bianca (88 points)	\$12 / \$50
50% Tocai, 50% Arneis	
Clos Solène 2020 Hommage Blanc (91 points)	-- / \$120
78% Roussanne, 18% Viognier, 4% Grenache Blanc	
Tablas Creek 2018 Patelin de Tablas Blanc (91 points)	\$18 / \$70
48% Grenache Blanc, 22% Viognier, 12% Marsanne, 13% Roussanne, 5% Clariette Blanche	

ROSÉ

	<i>Glass / Bottle</i>
Epoch 2018 Rosé	\$14 / \$60
43% Mourvedre, 37% Grenache, 20% Syrah	
L'Aventure 2020 Estate Rosé (90 points)	\$20 / \$77
35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot	
DAOU 2019 Reserve Rosé (91 points)	\$13 / \$50

SINGLE REDS

	<i>Glass / Bottle</i>
Center of Effort 2016 Pinot Noir (91 points)	\$21 / \$75
Daou 2018 Reserve Cabernet (93 points)	\$22 / \$84
Bella Luna 2017 Sangiovese (91 points)	\$18 / \$68
Epoch 2016 Block B Syrah (95 points)	\$32 / \$140
Alta Colina 2013 Ann's Block Petite Sirah (91 points)	\$26 / \$98
Adelaida 2017 Cabernet Sauvignon (93 points)	\$25 / \$98
JLohr 2016 Hilltop Cabernet (90 points)	\$15 / \$55
Deovlet 2018 Pinot Noir (93 points)	\$24 / \$89
Talley Rosemary's Vineyard 2018 Estate Pinot Noir (95 points)	\$21 / \$80
Patrimony 2016 Cabernet Sauvignon (98 points)	-- / \$400

Includes tasting experience for two at DAOU

RED BLENDS

	<i>Glass / Bottle</i>
Saxum 2018 James Berry Vineyard (97 points)	-- / \$240
64% Grenache, 16% Mataro, 14% Syrah, 6% Carignan	
DAOU 2017 Soul of the Lion (95 points)	\$35 / \$140
80% Cabernet Sauvignon, 12% Cabernet Franc, 8% Petit Verdot	
Saxum 2018 Booker Vineyard (98 points)	-- / \$240
74% Syrah, 26% Mataro	
Jada 2017 Strayts (93 points)	\$28 / \$115
51% Merlot, 19% Cabernet Sauvignon, 14% Petite Sirah, 13% Petite Verdot, 3% Malbec	
L'Aventure 2018 Optimus (92 points)	\$30 / \$100
56% Syrah, 32% Cabernet Sauvignon, 12% Petit Verdot	
Linne Calodo 2017 Problem Child (93 points)	\$32 / \$110
64% Zinfandel, 19% Syrah, 14% Graciano, 3% Carignan	
Caliza 2017 Azimuth (95 points)	\$28 / \$115
48% Mourvedre, 35% Syrah, 17% Grenache	
LXV 2019 The Jewel (92 points)	\$30 / \$120
74% Sangiovese, 26% Petit Verdot	
Thacher 2015 Original Copy (92 points)	\$22 / \$85
66% Cabernet Sauvignon, 34% Cabernet Franc	
Clos Solène 2018 Harmonie (96 points)	-- / \$158
67% Grenache, 18% Mourvedre, 15% Syrah	
Brecon Estate 2017 Meritage (87 points)	\$26 / \$110
37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon	

DESSERT

	<i>Glass / Bottle</i>
PasoPort Angelica White Port	\$16 / \$65
Tablas Creek 2017 Vin De Paille Sacrérouge	\$12 / \$60

🍷 - Limited Release Wine

SPIRITS

VODKA

American Harvest
Ketel One
Grey Goose
Belvedere
Tito's
RE:FIND

TEQUILA

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

SCOTCH

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

WHISKEY/BOURBON

KROBÄR Bourbon
Angel's Envy
Bulleit
Basil Hayden
KROBÄR Rye
Buffalo Trace
Whistle Pig 10 year
Forager
Jameson 18 years
Redbreast

GIN

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

RUM

Bacardi
Goslings- Dark
Blackwell
Forager
Plantation 5 years

CORDIALS

Grand Marnier
Fernet
Amaretto
Fragelico
Sambuca
Limoncello

COGNAC

Hennessy

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	
Tetto & Tonic.....	16
KROBÄR Gin, Fevertree Tonic, lemon Fee Brother's bitters, fresh herbs and fruit	
Ol' Smokey.....	19
Laphroaig, Mezcal, lemon juice, honey and ginger syrup	
Newly Old Fashioned.....	17
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	
Strawberry State-Mint.....	18
Bulleit Bourbon, lemon juice, honey and ginger syrup, mint, strawberries in a smoked glass	
Late to the Party.....	17
Krobar Gin, orange blossom water, lemon juice, simple syrup, egg white, soda water	
Paloma Perfected.....	17
Casamigos Reposado, grapefruit juice, lime juice, agave syrup, Liquid Alchemist ginger syrup, mint leaves	
Strawberry Negroni.....	18
The Botanist Gin, strawberry infused Antica sweet vermouth, Campari	
Blackberry Bullet.....	17
Bulleit Bourbon, lemon juice, simple syrup, blackberries	

[M]OCKTAILS

Strawberry Spice Up.....	9
Strawberries, jalapeno, lemon juice, agave, coconut water, pineapple juice	
Blood Orange Refresher.....	9
Lime juice, agave syrup, blood orange puree, mint leaves, soda water	
Rosemary Blueberry Smash.....	9
Blueberries, rosemary sprig, honey syrup, fresh lemon juice, sparkling mineral water	

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	
Charcuterie Plate.....	11

SIGNATURE SANDWICHES (12)

All sandwiches served with house-made garlic oil and a side of chips

Caprese Sandwich

Fresh mozzarella with tomato jam and pesto aioli

Prosciutto Baguette

Sliced artisan ham, italian prosciutto, with fontina and dijon mustard

🍷 Spicy Italian

Coppa, peppered salami, grand cru gruyere with spicy red pepper spread and pickled red onions

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

🍷 Petit Four Plate.....	8
A small assortment of petit fours	
New York Cheesecake.....	10
A slice of rich cheesecake with a berry compote	
Chocolate Mousse.....	8
Topped with whipped peanut butter, layered with crushed graham cracker	

🍷 - Ask us about our favorite wine pairings

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