

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	GLASS/BOTTLE
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	GLASS/BOTTLE
Bodega de Edgar 2020 Albarino (92 points)	\$12 / \$44
Center of Effort 2015 Chardonnay (91 points)	\$15 / \$60
DAOU 2019 Sauvignon Blanc (90 points)	\$12 / \$45
Alta Colina 2017 Viognier (89 points)	\$19 / \$75
Deovlet 2019 Chardonnay	\$18 / \$70
LXV 2020 Sémillion	-- / \$100
Vintage Cowboy 2017 Grenache Blanc (89 points)	\$12 / \$45

WHITE BLENDS	GLASS/BOTTLE
McPrice Myers 2019 Beautiful Earth White (94 points)	\$15 / \$55
54% Clairette Blanche, 46% Grenache Blanc	
Bella Luna 2020 Bella Bianca (91 points)	\$12 / \$50
50% Tocai, 50% Arneis	
Clos Solène 2020 Hommage Blanc	-- / \$120
78% Roussanne, 18% Viognier, 4% Grenache Blanc	
Tablas Creek 2019 Patelin de Tablas Blanc (93 points)	\$18 / \$70
35% Grenache Blanc, 25% Roussanne, 19% Viognier, 14% Marsanne, 7% Clairette Blanche	

ROSÉ	GLASS/BOTTLE
Epoch 2019 Rosé (92 Points).....	\$14 / \$60
43% Mourvedre, 37% Grenache, 20% Syrah	
L'Aventure 2020 Estate Rosé	\$20 / \$77
35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot	
DAOU 2020 Discovery Rosé (91 points)	\$13 / \$50

SINGLE REDS	GLASS/BOTTLE
Center of Effort 2016 Pinot Noir (91 points)	\$21 / \$75
DAOU 2019 Reserve Cabernet (92 points)	\$22 / \$84
Bella Luna 2017 Sangiovese (91 points)	\$18 / \$68
Epoch 2016 Block B Syrah (98 points)	\$32 / \$140
Alta Colina 2013 Ann's Block Petite Sirah (92 points)	\$26 / \$98
Adelaida 2017 Cabernet Sauvignon (93 points)	\$25 / \$98
JLohr 2018 Hilltop Cabernet (93 points)	\$15 / \$55
Deovlet 2018 Pinot Noir (92 points)	\$24 / \$89
Talley 2017 Estate Pinot Noir (93 points)	\$21 / \$80
 Patrimony 2016 Cabernet Sauvignon (98 points)	-- / \$400
Includes tasting experience for two at DAOU	

RED BLENDS	GLASS/BOTTLE
 Saxum 2018 James Berry Vineyard (99 points)	-- / \$240
64% Grenache, 16% Mataro, 14% Syrah, 6% Carignan	
DAOU 2018 Soul of the Lion (96 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 (94 points)	\$30 / \$100
56% Syrah, 32% Cabernet Sauvignon, 12% Petit Verdot	
Linne Calodo 2019 Problem Child	\$32 / \$110
78% Zinfandel, 12% Syrah, 5% Carignan, 5% Graciano	
Caliza 2017 Azimuth (93 points)	\$28 / \$115
48% Mourvedre, 35% Syrah, 17% Grenache	
LXV 2019 The Jewel	\$30 / \$120
74% Sangiovese, 26% Petit Verdot	
Thacher 2016 Original Copy (90 points)	\$22 / \$85
66% Cabernet Sauvignon, 34% Cabernet Franc	
 Clos Solène 2018 Harmonie (96 points)	-- / \$158
70% Grenache, 16% Syrah, 14% Mourvèdre	
Brecon Estate 2017 Meritage (98 points)	\$26 / \$110
37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon	
Booker 2017 Oublie (96 points)	-- / \$140
56% Grenache, 22% Mourvèdre, 22% Syrah	

DESSERT	GLASS/BOTTLE
PasoPort Angelica White Port	\$16 / \$65
Tablas Creek 2017 Vin De Paille Sacrèrouge (94 points)	\$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 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

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

GIN

Hendricks
KROBAR 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
KROBAR 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 Bontanist 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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