

stuzzichini

sardinian crisp bread – £2.45

Sardinian crisp bread, grissini and sliced breads of the day served with extra virgin olive oil and balsamic vinegar.

olives – £2.45

Bowl of olives marinated in olive oil.

chilli – olives £2.45

Bowl of olives marinated in chilli oil.

bruschetta – £3.95

Fresh ripe tomatoes with basil and extra virgin olive oil on toasted rustic bread rubbed with garlic.

trio bruschetta – £4.95

Chef's treat of the day with three different toppings.

focaccia – £3.95

Pizza bread topped with extra virgin oil, rock salt and rosemary.

focaccia Parma ham – £5.45

Pizza bread topped with extra virgin oil, rock salt, rosemary and Parma ham.

pizza garlic bread – £3.95

With tomato – £4.50

With cheese – £4.50

With cheese and tomato – £4.95

antipasti caldi

zuppa del giorno – £3.95

Soup of the day served with rustic bread.

pasta e fagioli – £4.95

Pasta and beans in meat stock with rustic bread and extra virgin olive oil.

funghi all aglio – £4.95

Garlic mushrooms served with crostini.

bucce di patate – £4.50

Golden fried potato skins served with garlic mayo and bbq dip.

caprina in carrozza – £6.95

Breaded goats cheese served with balsamic red onion chutney.

gamberoni all aglio – £7.50

King prawns cooked in white wine, garlic and chilli.

arancini di riso siciliani – £5.95

Breaded crispy rice balls filled with mozzarella, mortadella, onion and peas.

calamari fritti – £5.95

Baby squid fried in a light battered topped with fresh lemon juice.

asparagi gratinati – £5.95

Asparagus wrapped in Parma ham finished with parmesan and cooked in butter.

zucchine e melanzane – £4.95

Lightly battered slices of aubergine and courgette served with lemon mayonnaise.

the fratelli fritto misto – £7.95

Chef's own special seafood platter consisting of lightly fried seafood of the day.

antipasti

antipasto sardo – £7.95

A selection of Sardinian sausage and cured ham served with spicy pecorino cheese, marinated olives, artichokes and sun-dried tomatoes with mixed peppers on Sardinian crisp bread.

prosciutto caprese – £6.95

Parma ham with buffalo mozzarella dressed with extra virgin oil, fresh basil and sun blushed tomatoes.

salmone affumicato – £6.45

Smoked salmon wrapped around grissini sticks served with spicy goats cheese.

cocktail di gamberoni classico – £5.95

Cocktail of tiger prawns with classic Marie Rose sauce.

pate – £5.95

Home made classic chicken liver pate, sweet piemento chutney served with melba toast.

fantasia di frutta – £4.95

half melon filled with fresh fruits in their natural juices.

antipasto di verdure – £6.50

Marinated aubergine, courgette, peppers, vine tomatoes, artichokes, olives with vegetarian mozzarella.

antipasto di mare – £7.50

Squid, tiger prawns and mussels in lemon, chilli, garlic oil and fresh parsley.

affettato misto – £6.95

A selection of mixed Italian cured meat.

pasta*

spaghetti napoli – £6.95

Tomato and basil sauce. (V)

spaghetti bolognese – £7.50

Traditional made Italian sauce with pork and beef mince.

spaghetti amatriciana – £7.50

Pancetta, onions, chilli and Napoli sauce.

gnocchetti alla sarda – £7.50

Sardinian pasta shells, Sardinian sausage tomato sauce and chilli.

spaghetti con polpette – £7.50

Spicy pork and beef meat balls in a Napoli sauce.

pennette alla fratelli – £7.50

Chicken, basil, pesto, toasted pine nuts bound together with mascapone.

penne primavera – £7.50

Pasta tubes with courgettes, aubergines and mushrooms in a garlic, basil, white wine and tomato sauce.

tortelloni – £7.50

Giant fresh pasta parcel filled with ricotta and asparagus on tomato concasse.

penne franco – £7.50

Chicken and mushrooms in a tomato and cream sauce.

tagliatelle carbonara – £7.50

Traditionally made with egg yolk, parmesan and pancetta.

gnocchetti luigi – £7.50

Roasted baby tomatoes, red onion, chilli, garlic and basil.

risotto porcini – £7.50

Rice served with wild mushrooms.

*happy hour – pasta £4.95, raccomandazioni della casa £6.95

lasagna al forno – £7.50

Traditionally made meat lasagne.

lasagna vegetariana – £7.50

Lasagne made with wild mushrooms, courgettes and spinach.

cannelloni fiorentina – £7.50

Crepe filled with spinach and minced beef and pork.

racomandazioni della casa*

linguine all scoglio – £9.95

Mussels, king prawns and tiger prawns in cherry tomatoes with olive oil.

linguine gamberoni – £8.95

Linguini with tiger prawn and broccoli in a light cream sauce.

pizza*

margherita – £6.50

Tomato and mozzarella.

veneziana – £7.50

Tomato, mozzarella, ham and mushrooms.

quattro formaggi – £7.50

Tomato, mozzarella, dolcelatte, parmesan and fontina.

romana – £7.50

Tomato, mozzarella, ham, spicy sausage and chicken.

kiev – £7.50

Tomato, mozzarella, chicken, mushrooms and garlic.

hawaii – £7.50

Tomato, mozzarella, ham, pineapple and sweetcorn.

napoletana – £7.50

Tomato, mozzarella, capers, anchovies and olives.

sarda – £7.50

Tomato, mozzarella and spicy sausage.

pizza nonna – £7.50

Mozzarella, plum tomatoes, courgette, aubergines, artichokes, pimento and garlic oil.

pizza americana (hot!) – £7.50

Mozzarella, tomatoes, double pepperoni sausage, red onions, sun kissed tomatoes and fresh chillies.

pizza fiorentina – £7.50

Italian blue cheese, toasted pine nuts and baby spinach.

extra toppings – £1.00 each

Mushrooms, peppers, onions, tomatoes, courgettes, sweetcorn, pineapple, capers, ham, chicken, tuna, blue cheese, spicy sausage, anchovies, Bolognese, spinach, parmesan shavings, fresh chillies, pimento peppers, fontina, dolcelatte, pine nuts.

extra toppings – £1.90 each

Parma ham, tiger prawns, buffalo mozzarella, smoked salmon, tuna.

racomandazioni della casa*

pizza fratelli – £8.95

Tomato, mozzarella, smoked salmon, tiger prawns and rocket.

pizza marinara – £8.95

Tomato, mozzarella, garlic mussels, tiger prawns and squid.

pizza paolo – £8.95

Tomato, cheese, tuna, prawns and oregano.

pizza regine margherita – £8.95

Pure buffalo mozzarella, fresh sliced plum tomatoes and fresh basil.

pizza di capra – £8.50

Baked goats cheese, red onion, Parma ham with balsamic and rocket.

calzone classico – £8.50

Tomato, mozzarella, ham and mushrooms.

specialita della casa

salsiccia di matale con fagioli – £13.95

Italian pork sausage with garlic, black pepper and chillies served with borlotti beans and polenta.

insalata di pollo caesars – £12.95

Roast corn fed chicken supreme, salad with gem lettuce, soft boiled egg, anchovies, pancetta and garlic croutons.

merluzzo affumicato con burro al senape – £11.95

Steamed local smoked haddock served with creamed spinach and rice.

scaloppa di salmone cosies con asparagi – £13.95

Pan fried salmon with asparagus tips, hollandaise glaze and saffron potatoes.

suprema di pollo con funghi e crema – £12.95

Corn fed chicken supreme with a creamy sauce of mushrooms and white wine served with steamed rice.

petto di pollo alla kiev – £12.95

Breast of chicken stuffed with garlic butter, bread crumbed and gently fried, served with steamed rice (please allow 20mins for this dish).

gamberoni reali piri piri alla luciana – £14.95

Tiger prawns in a piri-piri sauce and roast peppers served with steamed rice.

pollo farcito – £13.95

Chicken breast stuffed with sage and buffalo mozzarella, wrapped in prosciutto with sun blushed tomato and rocket salad.

vitello saltimbocca – £15.95

Pan fried veal with Parma ham and fresh sage served in a lemon butter, white wine and parsley sauce served with steamed rice.

filetto di branzino alla romana – £14.95

Sea bass fillets on a bed of buttered spinach with roasted vine tomatoes finished with homemade pesto served with saffron potatoes.

dalla griglia (from the grill)

corn fed chicken

£11.95

chicken supreme

£9.95

sirloin steak

£12.95

fillet steak

£14.95

rib eye steak

£13.95

veal

£14.95

salmon

£10.95

sea bass fillet

£12.95

king prawns

£12.95

sauces

£1.95

Béarnaise, al pepe, dianna, dolcelatte, crema, arrabiatta, buerro al aglio, hollandaise.

fratelli

a. Ristorante Fratelli,
Bell Villas,
Ponteland,
Newcastle upon Tyne
NE20 9BE

t. +44 (0)1661 872 195

f. +44 (0)1661 820 370

e. info@fratelliponteland.co.uk

w. www.fratelliponteland.co.uk