



fratelli

ristorante • bar • café

fratelliponteland.co.uk

APERITIVO

Negroni Gin, Campari, Sweet vermouth	8.5
Bellini Peach and Prosecco	7.5
Aperol Spritz Aperol, Prosecco and Soda	8.5

BRUSCHETTE E PANE

IDEAL FOR SHARING, SERVED BEFORE YOUR ANTIPASTI

Sardinian Sausage Board	5	Mixed Bruschetta	6	Bruschetta Classica (V)	5.5
Selection of Italian Breads (V)	3.5	A trio of classic, soft pecorino cheese and spreadable spicy salami		Fresh tomato, basil and garlic	
Zucchini Fritte (V)	4			Pizza Garlic Bread: (V)	
Marinated Olives (V)	3.5	Focaccia (V)	5.5	Plain	5
Olive oil or chilli oil		Extra virgin olive oil, salt and rosemary		Tomato	5.5
				Cheese	6

ANTIPASTI

- ANTIPASTI TO SHARE -

Frittura di Pesce

Deep fried calamari, prawns, scampi and scallops served with tartar and sweet chilli sauce

9.95 per person
(Minimum 2 people)

Antipasto Fratelli

Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy

9.95 per person
(Minimum 2 people)

Talleri Sardo

A selection of cured meats and cheeses from Sardinia

9.95 per person
(Minimum 2 people)

Minestrone al Soffritto (V)	6.95	Salsiccia con Spinaci	7.95	Avocado Diverso	9.5
Classic Italian vegetable soup		Sardinian pork and fennel sausage with spinach and chilli		Avocado served with crab, sun blushed tomatoes, horseradish and marie rose sauce	
Mozzarella in Carrozza (V)	7.5	Insalata di Bottarga e Carciofi	8.95	Melanzane al Forno (V)	7.95
Fried mozzarella in breadcrumbs with a tomato and basil sauce		Marinated artichoke, radicchio and celery salad with shaved bottarga in extra virgin olive oil		Baked sliced aubergine, with parmesan cheese and tomato sauce	
Funghi in Cestino (V)	7.5	Insalata di Cesare	st 7.25 mc 10.95	Costine di Maiale Orientale	st 7.95 mc 12.2
Mixed mushrooms in garlic and parsley butter in a filo pastry basket		Caesar salad with grilled chicken and Sardinian flat bread		Barbecue short ribs in a special Fratelli sauce	
Insalata Caprese (V)	st 7.95 mc 11.5	Bucce di Patate (V)	5.5	Calamari Fritti	6.95
Avocado, beef tomato and bufala mozzarella		Golden fried potato skins served with garlic mayo and bbq dip		Salt and pepper squid with garlic mayonnaise	
Insalata Frutti di Mare	9.5	Capesante di Mare	9.5	Fregola al Frutti di Mare	st 9.5 mc 14.5
Marinated mixed seafood salad		Pan seared scallops finished in finely grated bottarga, sweet peas and smoked pancetta		A typical sardinian dish (risotto-like) cooked with mussels, clams, prawns and baby squid served with crostini	
Cozze	7.95	Burrata Pugliese e Melanzane (V)	8.95		
Mussels in a spicy tomato sauce or In a creamy white wine sauce		Burrata specially imported from Puglia with aubergines marinated in garlic, chilli and mint			
Gamberoni	9.75				
Tempura king prawns with sweet chilli or King prawns in parsley, garlic and chilli					

CARPACCIO AND TARTARE

Beef Carpaccio	10.5
Thinly sliced fillet of beef with balsamic reduction, parmesan cheese and rocket	
Octopus and Tuna Carpaccio	10.5
Thinly sliced yellow fin tuna with citrus dressing and octopus with olives, capers, sun blushed tomatoes and extra virgin olive oil	
Tuna Tartare	9.95 with truffle 12.95
Sashimi grade tuna mixed with olive oil, mustard, lemon juice and wild rocket	

PESCE

Gran Fritto di Pesce e Crostacei Con Zucchine	19.5
Mixed fried fish and shellfish with courgettes	
Tonno Grigliato, Battuto d'erbe e Melanzana	17.5
Grilled tuna steak with aromatic herbs and roasted aubergine	
Coda di Rospo	19.5
Monkfish with a cream, dill and brandy sauce served with rice	
Zuppa di Pesce alla Sarda	19.9
Sardinian broth with mixed fish and shellfish, tomato, saffron and fregola	
Scalloppa di Salmone Mediterranea	18.5
Pan fried salmon with fresh tomatoes, green olives and capers, served with sautéed spinach	

MEATS

We go to great lengths to source the best meats

Ribeye 10oz (UK) aged 28 days	19.8
Bone-in Ribeye 14oz dry aged 35 days	31.95
Sirloin 9oz aged 28 days	20.5
Fillet 8oz aged 28 days	24.95
T-Bone 21oz dry aged 35 days	31.95
Add Your Choice of Sauce:	2.5
Al Pepe, Arrabiata, Dianna, Crema, All'aglio, Dolcelatte	

- TO SHARE -

Tomahawk Steak 28oz For Two	59.95
One of the most rare and expensive steaks from the USA. A large bone-in steak with a big, rich flavour to match	
Steak and Lobster For Two	55
8oz dry aged fillet and whole native lobster served with zucchini fritte	

PIZZA

Margherita (V) Tomato, mozzarella and oregano	8.95	Vegetariana (V) Tomato, mozzarella, red onion, peppers, mushrooms and spinach	9.5
Prosciutto e Funghi Tomato mozzarella, ham and mushrooms	9.95	Americana Tomato, mozzarella, peppers, spicy sausage, red onion and fresh chilli	9.95
Primavera (V) Tomato, mozzarella, aubergines, courgettes and red onion topped with goats cheese	10.7	Rustica Piccante Tomato, mozzarella, Calabrian Nduja sausage, courgettes, chilli and rocket	10.5
Diavola Tomato, mozzarella, spicy hot sausage, onion and chilli	9.95	Principessa Tomato, bufala mozzarella spinach and ricotta	10.95
Quattro Stagioni (V) Tomato, mozzarella, ham, mushrooms, artichokes and peppers	9.95	Fumé White bechamel, bufala mozzarella, speck and smoked scamorza cheese	10.95
Romana Tomato, mozzarella, ham, spicy sausage and chicken	9.95	Extra Toppings	from 1.00 each
Kiev Tomato, mozzarella, chicken, mushrooms and garlic	9.55		

SPECIAL PIZZA

Pizza Fratelli Tomato, buffalo mozzarella, parma ham, rocket and parmesan shavings	13.85	Pizza Spago White pizza with onion, bechamel and smoked salmon	12.95
Calzone Classico Tomato, mozzarella, ham and mushrooms folded	12.95	Extra Toppings	from 1.00 each
Misto di mare Tomato and mixed seafood	12.5		

CARNI E POLLAMI

Scaloppine Signor Sassi Veal cooked in a cream, brandy, mustard seeds and chopped mushroom sauce	18.95	Batutta d'Agnello Marinated and grilled rump of lamb paillard served with french beans	19.5
Scaloppine al Limone Veal cooked in butter and lemon	18.95	Pollo Valdostana Breaded chicken breast topped with ham, mozzarella cheese and napoli sauce with home cooked chips	14.95
Nodino di Vitello Veal cutlet with butter and sage 25.95 <i>or</i> Chargrilled with rosemary and black truffle	28.95	Maiale Con Carcioffi Pork fillet with artichokes, cream and pancetta served with a choice of side order	16.5
Fegato alla Veneziana Thinly sliced strips of calves liver in white wine and onion sauce served with grilled polenta	18.95	Pollo alla Zafferano Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	16.95
Pollastrello Small, whole corn-fed chicken in a salt, pepper and chilli sauce	16.5	Salsiccia di Maiale Sardinian pork sausage with garlic, black pepper and chilli served with grilled polenta and borlotti beans	17.5

PASTA

- TO SHARE -

Tris di Pasta Three different types of pasta chosen by our head chef 12.95 per person	Risotto Con Gamberi, Cozze e Zucchine Risotto with prawns, mussels and courgettes 12.7 per person
Tortellini Panna e Prosciutto Fresh pasta filled with spinach and ricotta, in a ham and cream sauce, with petit pois and parmesan cheese	Penne Franco Chicken, mushrooms, garlic and tomato with a touch of cream
Linguini Con Polpette Spicy pork and beef meatballs in napoli sauce	Tagliatelle Carbonara
Penne Fratelli Chicken, basil, pesto, toasted pine nuts with mascarpone	Lasagna al Forno
Cannelloni (V) Fresh pasta filled with spinach and ricotta cheese	Malloreddus alla Campidanese Sardinian pasta shells, sausage, tomatoes, onion and a pinch of saffron
	Fregola Agli Asparagi e Ricotta (V) Risotto like sardinian pasta with asparagus and salty dry ricotta

SPECIAL PASTA

Ravioli Sardi Handmade ravioli <i>(Please ask a member of staff for today's choice)</i>	13.5	Tagliatelle Montecarlo Pasta ribbons served with monkfish, shallots, white wine, chilli, tomato and cream sauce	14.95
Linguine Scoglio Mussels, king prawns, tiger prawns, chilli and fresh tomato	13.95	Spaghetti Bottarga e Vongole One of the most popular Sardinian dishes made with dried mullet roe, clams, garlic, parsley and extra virgin olive oil	13.95
Tagliolini con Granchio Very thin egg pasta with hand picked Cornish crab, cherry tomatoes, chilli and a touch of cream	13.95		

CONTORNI

Chargrilled Avocado (V) With vinaigrette, chilli and rock salt	4.7	Mashed potato (V) With black truffle	5.7
Sautéed Spinach (V) With garlic, chilli and Worcester sauce	4.2	Portobello Mushroom (V) Pan fried with balsamic vinegar and garlic	4.9
French Beans (V) With shallots and butter	3.9	Potato Dauphinoise (V) Baked sliced potato with garlic, cream and cheese	4.2
French Fries (V)	3.5	Rocket and Parmesan Salad (V)	4.15
Petit Pois With onions, pancetta and a touch of cream	4.2	Tomato and Onion Salad (V)	4.5
Zucchine Fritte (V) Fried courgettes	4	Mixed Salad (V)	4.2
Sautéed Potatoes With bacon, onion and rosemary	3.95	Handcut 'Chunky' Chips (V)	3.75

SABATINI




RISTORANTE • BAR • PIZZERIA

25 King Street, Quayside, Newcastle, NE1 3UQ

0191 2614415

sabatiniquayside@yahoo.co.uk

www.sabatini.co.uk

   @Sabatini_NE

SIGNOR



CICCHETTI BAR
PROSECCO

25 King Street, Quayside, Newcastle, NE1 3UQ

0191 2614415

signorprosecco@yahoo.com

www.signorprosecco.co.uk

   @SignorProsecco