

fratelli

RISTORANTE • BAR • TERRACE

Gluten Free Menu

Information

This menu includes some of our dishes that are naturally gluten free. Don't see something you fancy? The majority of our main menu can also be adapted to suit many dietary requirements.

When ordering from this menu, please ensure you still tell us about your allergy / intolerance.

Please note: Due to the open aspect of our kitchen, we are unable to guarantee the complete absence of any allergens in our menu items despite the precautions we take.

Pizza & Pasta

Gluten free available £2 supp.
Excludes Calzone

Antipasti

CAPELANTE DI MARE Pan seared scallops with sweet peas, pea puree, smoked pancetta and shaved bottarga	13.95
BURRATA Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	9.5
PROSCIUTTO CAPESE Cured ham, bufala mozzarella and sun blushed tomatoes	9.25
MOZZARELLA CON CIAMBOTTA v Bufala mozzarella with a traditional Italian vegetable and potato ratatouille	8.75

GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce	11.5
INSALATA TRE COLORI v Tomato, mozzarella and fresh basil	9.25
MELANZANE PARMIGIANA Layers of baked aubergine with tomato, basil and parmesan	St 7.5 Mc 14.5

Carni, Polli e Pesce

TAGLIATA DI MANZO Sliced fillet steak served with garlic butter, parmesan shavings, sautéed potatoes and rocket	35.5
BRANZINO ORISTANESE Seabass in a white wine, black olives and onion sauce served with sautéed potatoes and green beans	22.5
POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	19.5
SALTIMBOCCA ALLA ROMANA Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	26.5
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	26.5
POLLO ALLA CACCIATORA Chicken breast on the bone in a sauce of tomato, olives, rosemary, sage, onion, garlic and white wine, drizzled with extra virgin olive oil	20.5

dalla Griglia

Served with grilled tomato, mushrooms and onion rings. Steaks aged 28 days.

RIB-EYE 10oz	27
RIB ON THE BONE 16oz	39.5
FILLET 8oz	32
BISTRO RUMP 10oz	19.5
POLLO E ROSMARINO Grilled chicken breast with rosemary	17
AGNELLO Grilled lamb cutlets with rosemary and thyme	26.5
GRILLED VEAL ESCALOPE	24

Le Salse 3.5 EACH

Arrabbiata • Crema e Funghi
all'Aglio • Dolcelatte

Insalate

INSALATA DI CARCIOFI v Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing	Sml 8 Lrg 15
INSALATA MISTA Romaine lettuce, red onion, cherry tomatoes, cucumber and grated parmesan with olive oil and balsamic vinegar dressing	Sml 4.75 Lrg 9

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation.

Contorni

GREEN BEANS v With butter and onions	4.25	SAUTÉED POTATOES With pancetta, onion and rosemary	4.5
SAUTÉED SPINACH v With garlic and chilli	4.5	STEAMED RICE	4.5

Dolci

RASPBERRY PAVLOVA Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown	9	ETON MESS Meringue, mixed berries and whipped cream	6
		NEW YORK CHEESECAKE	7.5