# fratelli 

## 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

CAPESANTE DI MARE Pan seared scallops with sweet peas, pea puree, smoked pancetta and shaved bottarga
BURRATA Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil
PROSCIUTTO CAPRESE
Cured ham, bufala mozzarella and sun blushed tomatoes GAMBERONI ALL'AGLIO / ARRABBIATA
King prawns in parsley, garlic and chilli or a spicy tomato sauce

## Carni, Polli e Pesce

SALTIMBOCCA ALLA ROMANA
27
Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes
POLLO ALLA CALABRESE
20.5

Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice
POLLO ALLA ZAFFERANO
22.5

Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order
SALMONE MEDITERRNEO
26
Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach
PESCE SPADA ALLA GRIGLIA
Pan fried swordfish with aromatic herbs served with mixed salad

## BRANZINO AL GONDOLIERE

25
Pan fried fillet of seabass with king prawns, chives and chilli butter
served with saffron potatoes
GAMBERONI ALL'AGLIO / ARRABBIATA
King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice

## Insalate

INSALATA DI CARCIOFI v
Sml $8.5 \quad$ Lrg 16
Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing
INSALATA MISTA
SmI 5.5 Lrg 10.5
Romaine lettuve, red onion, cherry tomatoes, cucumber and grated parmesan with olive oil and balsamic vinegar dressing

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.

INSALATA TRE COLORI v
Tomato, mozzarella and fresh basil
Layers of baked aubergine with tomato, basil and parmesan

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| :---: | :---: | :---: | :---: |
| Steaks are served with grilled tomato and mushrooms. Aged 28 days. |  |  |  |
| RIB-EYE 1002 |  |  | 28 |
| RIB ON THE BONE 1602 |  |  | 40 |
| FILLET 802 |  |  | 33 |
| BISTRO RUMP 10oz |  |  | 21 |
| Pes |  |  |  |
| POLLO E ROSMARINO |  |  | 18 |
| AGNELLO | Grilled lamb cutlets with rosemary and thyme |  |  |
| VEAL ESCALOPE |  |  | 24 |
| SWORDFISH |  |  | 23 |
|  | e | 91 S |  |
| Arrabbiata Crema e Funghi all'Aglio Dolcelatte |  |  |  |
| 1ntormi |  |  |  |
| EN BEANS v <br> butter and onions TÉED SPINACH v <br> garlic and chilli | 4.25 |  |  |
|  | $4.5$ | With pancetta, onion and rosemary |  |
|  |  | STEAMED RICE |  |

## RASPBERRY PAVLOVA

Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown

## 9 ETON MESS ITALIANO

