

fratelli

RISTORANTE • BAR • TERRACE

Lunch Menu

AVAILABLE: Monday - Saturday: 12pm - 4pm (order by)

Primi

COCKTAIL DI GAMBERI

Traditional prawn cocktail with marie rose sauce

ALI DI POLLO

Crispy fried chicken wings in a honey bbq sauce

BUCCE DI PATATE v

Potato skins served with garlic mayo and bbq dip

FUNGHI ALL'AGLIO v

Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread

POLPO IN UMIDO

Slow cooked baby octopus in aubergine, pea, herb and tomato sauce served with bread

Secondi

BISTECCA DI MANZO

Flat iron steak served with classic Dianne sauce and fries

POLLO ALLA GRIGLIA

Grilled chicken with spicy gun powder potatoes and minted yoghurt

TORTA DI PESCE

Fisherman's pie topped with cheddar mash and served with roast carrots

CASARECCE ALFREDO

Casarecce pasta with chicken, mushrooms, cream and parmesan

Dolci

WARM CHOCOLATE FUDGE CAKE

Served with vanilla ice cream

CROISSANT BREAD PUDDING

Served with chocolate sauce and custard

AMARETTI & BLUEBERRY ETON MESS

BROWNIE & SALTED CARAMEL SUNDAE

Chunks of chocolate brownie with ice cream and whipped cream, drizzled with salted caramel sauce

2 COURSES 18.5 | 3 COURSES 22.5

Vino del Momento

PINOT BIANCO DOC CA'BOLANI

Friuli Venezia-Giulia

125ML 4.95 | 175ML 6.95 | 1/2LTR 20.25 | BTL 27

Straw yellow, bright and luminous with notes of hawthorn, acacia, white peach and tropical fruit. A fine and extraordinarily enveloping and fresh palate. The structure is well governed by a fresh flavour and supported by persistent acidity with an elegant finish.

Happy Hour

AVAILABLE: Mon - Fri: 12pm - 6pm (order by) | Sat: 12pm - 5pm (order by)

HAPPY HOUR PIZZA / PASTA From 11