

Aperitivi

APEROL SPRITZ 8.5

Aperol, prosecco and soda

CAMPARI SPRITZ 8.5

Campari, prosecco and soda

HUGO 8

Elderflower cordial, mint, prosecco and soda

NEGRONI SBAGLIATO 9

Campari, martini rosso and prosecco

LIMONCELLO SPRITZ 9.5

Cin, limoncello, sugar syrup and prosecco

Maialetto Arrosto alla Sarda

One of Sardinia's most famous and popular dishes.

Traditional Slow-Cooked Roast Suckling Pig

Once considered a dish only for special occasions, it is perhaps the best known of all the traditional Sardinian dishes, undoubtedly due to its sweet and unique flavour.

Served Sardinian style in the middle of the table, to share, with roast potatoes and salad.



185 HALF (serves 6-8)

350 FULL (serves 9-12)

PRE-ORDER REQUIRED (min. 48hrs)

PLEASE NOTE:

All dishes are prepared to order and therefore may take some time to cook.

If you have an allergy to any particular ingredients please let us know however we are unable to guarantee the complete absence of allergens in our menu items. Allergen Menu available upon request.

All prices include VAT.

An optional 10% gratuity is added to all bills and 100% of tips are split between the members of staff on duty.

Sunday Lunch

AVAILABLE:

Sunday: 12pm 'till it's gone!
(main menu also available)

Starter

MINISTRONE AL SOFFRITO v

Classic Italian vegetable soup served with Altaura bread

INSALATA TRE COLORI v

Tomato, fior di latte mozzarella and fresh basil

FUNGHI ALL'AGLIO v

Sautéed garlic mushrooms on toasted Altamura bread

PATÈ DI FEGATO DI POLLO

Chicken liver pate with toasted bread and onion jam

CALAMARI FRITTI

Battered squid with garlic mayo

Main Course

TRIO OF MEATS

Includes our slow cooked rump of beef, roast belly & loin of pork and roast supreme of chicken (£4 supplement)

CONFIT LAMB

ROAST SUPREME OF CHICKEN

SLOW COOKED RUMP OF BEEF

Served pink

ROAST BELLY & LOIN OF PORK

(Above served with seasonal vegetables, roast and mash potato, gravy and a Yorkshire pudding)

Dolci

CHOCOLATE BROWNIE

Served with vanilla ice cream

TIRAMISU

STICKY TOFFEE PUDDING

Served with vanilla ice cream

VANILLA CRÈME BRÛLÉE

Served with berries and biscuits

DESSERT OF THE DAY

See server for today's option

1 COURSES 17.5 | 2 COURSES 22.5 | 3 COURSES 27.5

Sides

MASH POTATO 3.5

ROAST POTATOES 3.5

MIXED VEGETABLES 3.5

YORKSHIRE PUDDING 1.5

CAULIFLOWER CHEESE 3.5

Extra Gravy Available

fratelli

RISTORANTE • BAR • TERRACE

Main Menu

Stuzzichini

MARINATED OLIVES v 4.5	PANE ITALIANO v 5 Selection of Italian breads
PIZZA GARLIC BREAD v From 6.5	BRUSCHETTA MISTA 7.95 Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and spreadable spicy salami
BRUSCHETTA CLASSICA v 7.25 Toasted bread topped with marinated tomatoes	

Antipasti

CAPESANTE 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
MOZZARELLA IN CARROZZA v Fried mozzarella in breadcrumbs with a tomato and basil sauce	8.5
MINISTRONE AL SOFFRITTO v Classic Italian vegetable soup served with Altamura bread	6.5
PROSCIUTTO CAPRESE Cured ham, bufala mozzarella and sun blushed tomatoes	9.25
FUNGHI ALL'AGLIO v Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread	7.95
CALAMARI FRITTI Battered squid with garlic mayo	8.5
MOZZARELLA CON CIAMBOTTA v Bufala mozzarella with a traditional Italian vegetable and potato ratatouille	8.75
SALMONE AFFUMICATO Smoked salmon, shallots, capers and lemon served on toasted Altamura bread	9.5
GAMBERONI TEMPURA Tempura king prawns with sweet chilli	11.5
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce	11.5
PANCETTA DI MAIALE CROCCANTE Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja	8.5
ZUPPETTA DI COZZE E VONGOLE Mussels and clams in a white wine, lemon, garlic, cherry tomato and parsley sauce with toasted bread	11.5
MELANZANE PARMIGIANA Layers of baked aubergine with tomato, basil and parmesan	St 7.5 Mc 14.5
COZZE ARRABBIATA / MARINARA Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread	St 9 Mc 17.75
POLPETTE CON POMODORO Meatballs in napoli sauce served with toasted bread	7.5
BUCCE DI PATATE v Potato skins with garlic mayo and bbq dip	6.95

FRITTO MISTO Deep fried calamari, king prawns, seabass and zucchini fritti served with tartare and sweet chilli sauce	For One 13.75 For Two 27
ANTIPASTO DI TERRA Traditional Sardinian charcuterie with cured sausage, cured ham, speck, pistachio mortadella, pecorino, soft pecorino, olives and carta musica	For One 13.5 For Two 26

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 CEASAR Grilled chicken with romaine lettuce, croutons and grated parmesan in a classic ceasar dressing	Sml 8.5 Lrg 16
INSALATA MISTA Romaine lettuce, red onion, cherry tomatoes, cucumber and grated parmesan with olive oil and balsamic vinegar dressing	Sml 4.75 Lrg 9

Pizza *Topped with tomato and Fior di Latte mozzarella (unless specified)*

MARGHERITA v Oregano	11.5
SARDA Spicy sausage	12.75
KIEV Chicken, mushrooms and garlic	13.5
ROMANA Ham, spicy sausage and chicken	13.5
ORTALANA v Courgettes, peppers, artichoke and mushrooms	12.95
CASARECCIA Gorgonzola, speck and rocket	12.75

Pizza Speciale

AMERICANA Peppers, spicy sausage, red onion and fresh chilli	14.25
DIAVOLA (no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja	14.25
MORTAZZA (no tomato) Whole burrata, mortadella and pistachios	16.5
CALZONE CLASSICO (folded) Ham and mushrooms	14.5
CALZONE RUSTICANO (folded) Salami, ham, spicy sausage and nduja	14.95
PIZZA FRATELLI Cured ham, rocket and parmesan shavings	14.95
PESCATORA (no mozzarella) Squid, mussels, clams, tiger prawns and chilli	17

Pasta

PENNE FRANCO Chicken, mushrooms, garlic, tomato and cream	13.95
SPAGHETTI CON POLPETTE Spicy pork and beef meatballs in napoli sauce	12.5
LASAGNA AL FORNO	12.75
MALLOREDDUS ALLA CAMPIDANESE Sardinian pasta shells with sausage, tomatoes, onion and a pinch of saffron	13.75
FETTUCCINE PRIMAVERA v Courgettes, cherry tomatoes, garlic and basil	12.95
RISOTTO VERDE v Risotto with peas, spinach and mint	13.5
RISOTTO POLLO E SPINACI Risotto with chicken, spinach and chilli	13.75

Pasta Speciale

TORTELLINI PANNA E PROSCIUTTO Fresh pasta filled with spinach and ricotta in a ham and cream sauce with peas and parmesan	14.5
CANNELLONI v Fresh pasta filled with spinach and ricotta	14.5
PENNE FRATELLI Chicken, basil, pesto, toasted pine nuts with mascarpone and a touch of cream	14.95
CASARECCE CON GAMBERETTI King prawns, tiger prawns, broccoli and a touch of cream	16.5
SPAGHETTI SCOGLIO Mussels, king prawns, tiger prawns, clams, chilli and tomato	16.5
RISOTTO CON GAMBERI Risotto with prawns, mussels and courgettes	16.5
FETTUCCINE SALMONE Smoked salmon, peas, tomato and cream	16
PAELLA ALGHERESE Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, clams, cherry tomatoes, peppers, peas and saffron	17.75

SPAGHETTI CARBONARA Pancetta, egg yolk, parmesan, black pepper and cream	14.75
MALLOREDDUS CON VONGOLE Sardinian pasta shells with clams, courgettes and bottarga in a white wine, garlic and parsley sauce	16

*Gluten free pizza and pasta available £2 supp.
Extra toppings from £1.*

Carni, Polli e Pesce

AGNELLO TOSCANO Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce	29.5
POLLO VALDOSTANA Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips	19.5
TAGLIATA DI MANZO Sliced fillet steak served with garlic butter, parmesan shavings, sautéed potatoes and rocket	35.5
FRATELLI MIXED GRILL Steak, lamb cutlet, chicken breast and Sardinian sausage served with handcut chips, zucchini fritti and a duo of sauces	37
BRANZINO ORISTANESE Seabass in a white wine, black olive and onion sauce served with sautéed potatoes and green beans	22.5

ZUPPA DI PESCE ALLA SARDA Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted Altamura bread	27.5
---	-------------

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
SCALOPPINE SIGNOR SASSI Veal cooked in a cream, brandy, mustard seed and mushroom 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
---	-------------

GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	26.5
--	-------------

dalla Griglia

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

RIB-EYE 10oz	27	FILLET 8oz	32
RIB ON THE BONE 16oz	39.5	BISTRO RUMP 10oz	19.5
POLLO E ROSMARINO Grilled chicken breast with rosemary	17	MARE E MONTE 8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter	47.5
AGNELLO Grilled lamb cutlets with rosemary and thyme	26.5	GRILLED VEAL ESCALOPE	24

Le Salse

3.5 EACH

al Pepe · Arrabbiata · Dianna · Crema e Funghi · all'Aglio
Dolcelatte · Bone Marrow (+50p)

Contorni

FRENCH FRIES v	3.75	GREEN BEANS v With butter and onions	4.25
HANDCUT 'CHUNKY' CHIPS v	4.5	SAUTÉED SPINACH v With garlic and chilli	4.5
SWEET POTATO FRIES v	3.95	SAUTÉED POTATOES With pancetta, onion and rosemary	4.5
ONION RINGS v	3.95		