

## 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 9.5

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.

For more information, please get in touch with us at  
[info@fratelliponteland.co.uk](mailto:info@fratelliponteland.co.uk)

**Pre-Order Required**

### 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

### BRUSCHETTA CLASSICA v

Toasted bread topped with marinated tomatoes

### INSALATA TRE COLORI v

Tomato, fior di latte mozzarella and fresh basil

### FUNGHI ALL'AGLIO v

Sautéed garlic mushrooms on toasted Altamura bread

### PRAWN COCKTAIL

Traditional prawn cocktail in marie rose sauce

### 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

### VANILLA CHEESECAKE

Served with raspberry coulis

### DESSERT OF THE DAY

See server for today's option

1 COURSES 18.5 | 2 COURSES 24 | 3 COURSES 29.5

## Sides

### MASH POTATO 4

### ROAST POTATOES 4

### MIXED VEGETABLES 4

### YORKSHIRE PUDDING 1.5

### CAULIFLOWER CHEESE 4

Extra Gravy Available

# fratelli

RISTORANTE • BAR • TERRACE

## Main Menu

## Stuzzichini

<b>MARINATED OLIVES v</b> 4.5	<b>PANE ITALIANO v</b> 5.5 Selection of Italian breads
<b>PIZZA GARLIC BREAD v</b> From 6.5	<b>BRUSCHETTA MISTA</b> 7.95 Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and spreadable spicy salami
<b>BRUSCHETTA CLASSICA v</b> 7.25 Toasted bread topped with marinated tomatoes	

## Antipasti

<b>TORTINO DI PATATE</b> Baked layers of rustic Sardinian bread, sliced potatoes and Sardinian cheeses with a hint of garlic, rosemary and fresh chilli	<b>7.5</b>
<b>SALSICCIA CON SPINACI</b> Sardinian pork and fennel sausage with spinach and chilli	<b>7.75</b>
<b>CAPESANTE DI MARE</b> Pan seared scallops with sweet peas, pea puree, smoked pancetta and shaved bottarga	<b>14.5</b>
<b>BURRATA</b> Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	<b>9.75</b>
<b>MOZZARELLA IN CARROZZA v</b> Fried mozzarella in breadcrumbs with a tomato and basil sauce	<b>8.95</b>
<b>MINISTRONE AL SOFFRITTO v</b> Classic Italian vegetable soup served with Altamura bread	<b>6.95</b>
<b>PROSCIUTTO CAPRESE</b> Cured ham, bufala mozzarella and sun blushed tomatoes	<b>9.5</b>
<b>FUNGHI ALL'AGLIO v</b> Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread	<b>8.5</b>
<b>CALAMARI FRITTI</b> Battered squid with garlic mayo	<b>8.75</b>
<b>SALMONE AFFUMICATO</b> Smoked salmon, shallots, capers and lemon served on toasted Altamura bread	<b>9.75</b>
<b>GAMBERONI TEMPURA</b> Tempura king prawns with sweet chilli	<b>11.75</b>
<b>GAMBERONI ALL'AGLIO / ARRABBIATA</b> King prawns in parsley, garlic and chilli or a spicy tomato sauce	<b>11.75</b>
<b>PANCETTA DI MAIALE CROCCANTE</b> Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja	<b>8.75</b>
<b>MELANZANE PARMIGIANA</b> Layers of baked aubergine with tomato, basil and parmesan	<b>St 8 Mc 15</b>
<b>COZZE ARRABBIATA / MARINARA</b> Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread	<b>St 9.5 Mc 18.5</b>
<b>POLPETTE CON POMODORO</b> Meatballs in napoli sauce served with toasted bread	<b>7.5</b>
<b>BUCCE DI PATATE v</b> Potato skins with garlic mayo and bbq dip	<b>7.5</b>

**FRITTO MISTO** **For One 14.75 For Two 29**  
Deep fried calamari, king prawns, seabass and zucchini fritti served with tartare and sweet chilli sauce

**ANTIPASTO DI TERRA** **For Two 27.5**  
Traditional Sardinian charcuterie with cured sausage, cured ham, speck, pistachio mortadella, pecorino, soft pecorino, olives and carta musica

## Insalate

<b>INSALATA DI CARCIOFI v</b> Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing	<b>Sml 8.5 Lrg 16</b>
<b>INSALATA CEASAR</b> Grilled chicken with romaine lettuce, croutons and grated parmesan in a classic ceasar dressing	<b>Sml 10 Lrg 18.5</b>
<b>INSALATA MISTA</b> Romaine lettuce, red onion, cherry tomatoes, cucumber and grated parmesan with olive oil and balsamic vinegar dressing	<b>Sml 5.5 Lrg 10.5</b>

## Pasta

<b>PENNE FRANCO</b> Chicken, mushrooms, garlic, tomato and cream	<b>14.75</b>
<b>MALLOREDDUS ALLA CAMPIDANESE</b> Sardinian pasta shells with sausage, tomatoes, onion and a pinch of saffron	<b>14.25</b>
<b>RISOTTO CACIO E PEPE</b> Classic Roman risotto with pecorino, parmesan and black pepper	<b>14.5</b>
<b>SPAGHETTI CON VONGOLE</b> Clams, courgettes and bottarga in a white wine, garlic and parsley sauce	<b>17.5</b>
<b>SPAGHETTI CON POLPETTE</b> Spicy pork and beef meatballs in napoli sauce	<b>13.25</b>
<b>PAELLA ALGHERESE</b> 18 Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, clams, cherry tomatoes, peppers, peas and saffron	<b>18</b>
<b>LASAGNE AL FORNO</b>	<b>13.75</b>
<b>FETTUCCINE PRIMAVERA v</b> Courgettes, cherry tomatoes, garlic and basil	<b>13.5</b>
<b>RISOTTO POLLO E SPINACI</b> Risotto with chicken, spinach and chilli	<b>14.25</b>
<b>LASAGNE VEGETARIANA v</b>	<b>14.5</b>
<b>PENNE FRATELLI</b> Chicken, basil, pesto, toasted pine nuts with mascarpone and a touch of cream	<b>15.5</b>
<b>FETTUCCINE CON GAMBERETTI</b> King prawns, tiger prawns, broccoli and a touch of cream	<b>17.5</b>
<b>SPAGHETTI SCOGLIO</b> 18 Mussels, king prawns, tiger prawns, clams, chilli and tomato	<b>18</b>
<b>RISOTTO CON GAMBERI</b> Risotto with prawns, mussels and courgettes	<b>17.5</b>
<b>FETTUCCINE SALMONE</b> Smoked salmon, peas, tomato and cream	<b>16.75</b>
<b>SPAGHETTI CARBONARA</b> 15.25 Pancetta, egg yolk, parmesan, black pepper and cream	<b>15.25</b>

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

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

<b>MARGHERITA v</b> Oregano	<b>12.5</b>
<b>SALSICCIA</b> Grilled Sardinian pork and fennel sausage	<b>13.95</b>
<b>KIEV</b> Chicken, mushrooms and garlic	<b>13.95</b>
<b>ROMANA</b> Ham, spicy sausage and chicken	<b>13.95</b>
<b>ORTALANA v</b> Courgettes, peppers, artichoke and mushrooms	<b>13.5</b>
<b>TRE COLORI v</b> (no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil	<b>14.5</b>
<b>CAPRICCIOSA</b> Ham, mushrooms, artichokes and olives	<b>13.75</b>
<b>AMERICANA</b> Peppers, spicy sausage, red onion and fresh chilli	<b>14.75</b>
<b>DIAVOLA</b> (no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja	<b>14.75</b>
<b>CALZONE CLASSICO</b> (folded) Ham and mushrooms	<b>15</b>
<b>CALZONE RUSTICANO</b> (folded) Salami, ham, spicy sausage and nduja	<b>15.5</b>
<b>PIZZA FRATELLI</b> Cured ham, rocket and parmesan shavings	<b>16.5</b>
<b>PESCATORA</b> (no mozzarella) Squid, mussels, clams, tiger prawns and chilli	<b>17.5</b>

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## Carni, Polli e Pesce

<b>POLLO VALDOSTANA</b> Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips	<b>21.5</b>
<b>POLLO ALLA CALABRESE</b> Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice	<b>20.5</b>
<b>POLLO ALLA ZAFFERANO</b> Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	<b>22.5</b>
<b>AGNELLO TOSCANO</b> Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce	<b>29.5</b>
<b>BRANZINO AL GONDOLIERE</b> Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	<b>25</b>
<b>PESCE SPADA ALLA GRIGLIA</b> 27 Pan fried swordfish with aromatic herbs served with mixed salad	<b>27</b>
<b>ZUPPA DI PESCE ALLA SARDA</b> 28.5 Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted Altamura bread	<b>28.5</b>
<b>SALMONE MEDITERRNEO</b> Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	<b>26</b>
<b>SALSICCIA SARDA AROMATICA</b> Grilled Sardinian pork and fennel sausage served with grilled vegetables and potatoes	<b>21.5</b>
<b>FRATELLI MIXED GRILL</b> Steak, lamb cutlet, chicken breast and Sardinian sausage served with handcut chips, zucchini fritti and a duo of sauces	<b>38.5</b>
<b>SALTIMBOCCA ALLA ROMANA</b> Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	<b>27</b>
<b>SCALOPPINE SIGNOR SASSI</b> Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice	<b>27.5</b>
<b>VITELLO ALLA MILANESE</b> Pan fried breaded veal served with fries and salad	<b>26.5</b>
<b>GAMBERONI ALL'AGLIO / ARRABBIATA</b> King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	<b>27.5</b>

### dalla Griglia

*Steaks served with grilled tomato, mushrooms and onion rings. Aged 28 days.*

<b>RIB-EYE STEAK</b> 10oz	<b>28</b>	<b>BISTRO RUMP STEAK</b> 10oz	<b>21</b>
<b>RIB ON THE BONE</b> 16oz	<b>40</b>	<b>MARE E MONTE</b>	<b>48</b>
<b>FILLET STEAK</b> 8oz	<b>33</b>	8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter	
<b>POLLO E ROSEMARINO</b>	<b>18</b>	<b>AGNELLO</b> Grilled lamb cutlets with rosemary and thyme	<b>27</b>
Grilled chicken breast with rosemary		<b>SWORDFISH</b>	<b>23</b>
<b>VEAL ESCALOPE</b>	<b>24</b>		

**Le Salse 3.5 Each**

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

## Contorni

<b>FRENCH FRIES v</b>	<b>4</b>	<b>GREEN BEANS v</b>	<b>4.25</b>
<b>HANDCUT 'CHUNKY' CHIPS v</b>	<b>4.5</b>	With butter and onions	
<b>SWEET POTATO FRIES v</b>	<b>4.25</b>	<b>SAUTÉED SPINACH v</b>	<b>4.5</b>
<b>ONION RINGS v</b>	<b>4</b>	With garlic and chilli	
		<b>SAUTÉED POTATOES</b>	<b>4.5</b>
		With pancetta, onion and rosemary	