

fratelli

RISTORANTE • BAR • CAFE

About this Menu

We have taken a number of steps in line with government regulations so that we can make Fratelli a comfortable and more importantly, safe place to enjoy a meal outside of your own home. We have implemented a number of new processes and procedures and reduced our seating capacity and number of staff at work per day to maintain social distancing.

For the time being, we will also be offering a limited menu, across both food and drinks. We have tried to keep the most popular dishes, while still maintaining a wide selection. Sorry if your favourite isn't available at the moment but we will be updating our menus, where possible.

Thank you for your patience and continued support



Tips

100% of tips are shared between the members of staff on duty

Wine Menu

Al Bicchiere

	125ML	175ML
BORG SAN LEO BIANCO	4	5.5
CHARDONNAY	4.25	6.15
PINOT GRIGIO	4.5	6.5
SAUVIGNON BLANC	5.45	6.95
BORG SAN LEO ROSSO	4	5.5
MONTEPULCIANO	4.5	6.35
MERLOT	4.65	6.6
CHIANTI	5.35	7.35
REFOSCO FRUILI GRAVE	4.65	6.6
PINOT GRIGIO ROSÉ	4.35	6.35
ZINFANDEL	4.25	6.25

Vini Rosé

PINOT GRIGIO ROSÉ	24
<small>Veneto</small>	
ZINFANDEL	25
<small>Puglia</small>	

Spumante e Dolce

	125ML	BTL
PROSECCO BRUT DOC	6	24.5
SPARKLING ROSÉ	6	24.5
TAIF ZIBIBBO FINA TERRE SICILIANE IGP		25
<small>Dessert Wine. Sicily</small>		

Vini Bianchi

BORG SAN LEO BIANCO	18.5	REGALALI BIANCO TASCA D'ALMERITA	28.5
<small>Veneto. Grape: Garganega</small>		<small>Sicily. Grapes: Inzolia / Gecanico / Catarratto</small>	
CATARRATTO	20.5	POSSESSIONI BIANCO	29.95
<small>Sicily. Organic Wine</small>		<small>Serego Alghieri, Veneto. Grapes: Garganega / Sauvignon Blanc</small>	
CHARDONNAY DOLOMITI	23.5	POGGIO ALLE FATE CHARDONNAY	34
<small>Trentino</small>		<small>Tuscany</small>	
PINOT GRIGIO TERRE DEL NOCE	24.5	PAPIRI VERMENTINO DI SARDEGNA DOC	35
<small>Trentino</small>		<small>Alghero, Sardinia. Grape: Vermentino</small>	
FRIULANO FRIULI GRAVE DOC	28	CERVARO CASTELLO DELLA SALA	73.9
<small>Friuli</small>		<small>Umbria</small>	
FEATHERDROP SAUVIGNON BLANC	28		
<small>Malborough, New Zealand</small>			

Vini Rossi

BORG SAN LEO ROSSO	18.5	TOMBACCO AGLIANICO IGT	27
<small>Puglia. Grape: Sangiovese</small>		<small>Benevento, Campania</small>	
PRIMITIVO	19.95	REFOSCO FRIULI GRAVE DOC	35
<small>Salento, Puglia</small>		<small>Borgo Magredo, Friuli</small>	
MONTEPULCIANO D'ABRUZZO	21.5	BAROLO DOCG	45
<small>Abruzzo</small>		<small>Piedmont</small>	
NERO D'AVOLA	21.5	COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA	67.5
<small>Sicily</small>		<small>Veneto</small>	
MERLOT DOLOMITI	23.5	BRUNELLO DI MONTALCINO	68.5
<small>Trentino</small>		<small>Tuscany</small>	
CHIANTI DOCG	26		
<small>Tuscany</small>			

Cocktails

APEROL SPRITZ	8.5	STRAWBERRY DAIQUIRI	8.5	BELLINI	7.5
				<small>Strawberry or passionfruit</small>	
FRENCH MARTINI	8	COSMOPOLITAN	8	NEGRONI	8.5

Stuzzichini

PANE ITALIANO (V) Selection of breads from Altamura, Puglia	3.5
PIZZA GARLIC BREAD (V) With cheese or tomato	5 5.5
MARINATED OLIVES (V) In olive oil or chilli oil	3.5
FOCCACIA (V) Extra virgin olive oil, salt and rosemary	5.5
BRUSCHETTA CLASSICA (V)	5.5
BRUSCHETTA MISTA A trio of classic, soft pecorino cheese and spreadable spicy salami	6

Antipasti

CAPELANTE DI MARE Pan seared scallops with sweet peas and smoked pancetta	10.5	POLPETTE CON POMODORO Baked meatballs in a napoli sauce topped with shaved parmesan, served with toasted bread	6.5	PANCETTA DI MAIALE CROCCANTE Crispy belly pork pieces with black pudding and peppercorn sauce on toasted bread	7
INSALATA CAPRESE Tomato and mozzarella salad with basil oil	6.5	COCKTAIL DI GAMBERI Classic prawn cocktail in marie rose sauce with fresh bread	6.75	MELANZANE PARMIGIANA (V) st 7.5 mc 14.5 Layers of baked aubergine with tomato, basil and parmesan	
MOZZARELLA IN CARROZZA (V) Fried mozzarella in breadcrumbs with a tomato and basil sauce	7.5	GAMBERONI - Tempura king prawns with sweet chilli dip - King prawns in parsley, garlic and chilli	st 9.95 mc 19.5	CALAMARI FRITTI Salt and pepper squid with lemon mayonnaise	7.50
CARPACCIO DI MANZO Beef carpaccio with rocket, marinated artichoke, shaved cheese and carta musica	11	Antipasti To Share 9.5 or 18 for 2 to share			
BUCCE DI PATATE (V) Potato skins with garlic mayo and bbq dip	5.5	FRITTURA DI PESCE Deep fried calamari, prawns, seabass and scallops served with tartar and sweet chilli sauce			
COZZE (MUSSELS) In a spicy tomato sauce	st 7.95 mc 14.95	ANTIPASTO FRATELLI Start your meal the true Italian way, with an antipasto representing the regional tastes of Italy			

Pasta

TORTELLINI PANNA E PROSCIUTTO Fresh pasta filled with spinach and ricotta, in a ham and cream sauce, with petit pois and parmesan cheese	12	LINGUINI CON POLPETTE Spicy pork and beef meatballs in napoli sauce	9.95	PENNE ALL'ORTALANA (V) Courgettes, peppers, pesto and cream	9.75	RISOTTO CON GAMBERI, COZZE E ZUCCHINE Risotto with prawns, mussels and courgettes	13.5
PENNE FRATELLI Chicken, basil, pesto, toasted pine nuts with mascarpone and a touch of cream	11.5	CANNELLONI (V) Fresh pasta filled with spinach and ricotta cheese	10.5	SPAGHETTI ALL'ARAGOSTA Lobster, tiger prawns and cherry tomatoes in a garlic, parsley, chilli and white wine sauce	18.5	MARGHERITE DI BRANZINO Fresh egg pasta filled with seabass and ricotta in a sage and butter sauce with cherry tomatoes, mussels and tiger prawns	13.5
PENNE FRANCO Chicken, mushrooms, garlic and tomato with a touch of cream	10.5	MALLOREDDUS ALLA CAMPIDANESE Sardinian pasta shells, sausage, tomatoes, onion and a pinch of saffron	10.5	LINGUINE SCOGLIO Mussels, king prawns, tiger prawns, chilli and fresh tomato	13.95	<i>Gluten free pizza and pasta available upon request - £2 supplement.</i>	
TAGLIATELLE CARBONARA	11	LASAGNA AL FORNO	9.75				

Pizza

THE BELOW PIZZAS ARE TOPPED WITH TOMATO AND 100% MOZZARELLA

MARGHERITA (V)	9.25	PRIMAVERA (V) Aubergines, courgettes and red onion topped with goats cheese	10.7	PIZZA FRATELLI Tomato, baby mozzarella, cured ham, rocket and parmesan shavings	13.85	AMERICANA Peppers, spicy sausage, red onion and fresh chilli	9.95
PROSCIUTTO E FUNGHI Ham and mushrooms	9.95	KIEV Chicken, mushrooms and garlic	9.75	CALZONE CLASSICO (FOLDED) Tomato, mozzarella, ham and mushrooms	12.95	PICCANTE Nduja, courgettes, chilli and rocket	10.5
ROMANA Ham, spicy sausage and chicken	9.95	VEGETARIANA (V) Red onion, peppers, mushrooms and spinach	9.75	MISTO DI MARE (NO CHEESE) Tomato and mixed seafood	13.5	DELLA NONNA Ham, courgettes, artichokes and fresh chilli	9.9
QUATTRO STAGIONI Ham, mushrooms, artichokes and peppers	9.95	EXTRA TOPPINGS from 1 each					

Kid's Menu

Starter

POTATO SKINS With ketchup	3
MELON	2.5

Main Course

PENNE BOLOGNESE	5.5
PENNE NAPOLI	5.5
PENNE CARBONARA	5.5
PIZZA MARGHERITA	5.5
PIZZA WITH HAM	5.5
PIZZA WITH PEPPERONI	5.5
CHICKEN GOUJONS With fries and ketchup	5.5

Drinks

FRUIT SHOOT	1.45
ORANGE CARTON	1.5
SMALL SOFT DRINK	1.5
GLASS OF MILK	1
J20	2.25

Carni, Polli e Pesce

POLLO VALDOSTANA Breaded chicken breast topped with ham, mozzarella cheese and napoli sauce with home cooked chips	15.95	FRATELLI BURGER Hand pressed beef burger topped with crispy cured ham, mozzarella and fratelli burger sauce in a brioche bun, served with Italian style tomato relish and skin on fries	15
SPIGOLA ALLA GENOVESE Pan fried seabass with sautéed potatoes, buttered spinach, cherry tomatoes and basil pesto	18.5	PESCE E PATATE Large haddock in ichnusa beer batter with hand cut chips, mushy peas and tartar sauce	13.5
MAIALE AL PEPE Slow cooked belly pork with green beans, creamy mash and peppercorn sauce	17.5	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	19.9
POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	16.95		

Da Dividere

FOR 2 TO SHARE

TOMAHAWK 67

Tomahawk steak served on the bone with grilled tomato, mushrooms, chips and mixed salad with a sauce of your choice

MIXED GRILL 60

Grilled chicken, Sardinian sausage, 8oz bistro rump, 10oz rib-eye, hand cut chips, mushrooms, tomato and a selection of sauces

Contorni e Insalata

FRENCH FRIES (V)	3.5	SAUTÉED SPINACH (V) With garlic, chilli and Worcester sauce	4.2
GREEN BEANS (V) With shallots and butter	3.9	HANDCUT 'CHUNKY' CHIPS (V)	3.95
SAUTÉED POTATOES With bacon, onion and rosemary	3.95	ROCKET AND PARMESAN SALAD	4.5
MIXED SALAD (V)	4.5	TOMATO AND ONION SALAD (V)	4.5

Please note: that 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. (V) - Vegetarian. All prices include VAT. 100% of tips are shared between the members of staff on duty.

Dalla Griglia

We go to great lengths to source the best meats

RIB-EYE 10oz Aged 28 days	19.8
FILLET 8oz Aged 28 days	24.95
BISTRO RUMP 8oz	16
GRILLED CHICKEN BREAST	12.5
PAN FRIED SEABASS	13.5

Le Salse 2.5

Al Pepe	Crema e Funghi
Arrabiata	All'aglio
Dianna	Dolcelatte

Sunday Lunch

Available from 12pm every Sunday, until it's gone!
Pre-order available when booking your table

SLOW COOKED SIRLOIN OF BEEF	14
HAND CARVED SIRLOIN OF BEEF Served pink	17
SLOW COOKED LEG OF LAMB	14
ROAST CHICKEN	14
KID'S ROAST BEEF	6
KID'S ROAST CHICKEN	6
<i>The above served with seasonal vegetables, roast and mash potato, gravy and a Yorkshire pudding</i>	
CHOCOLATE BROWNIE SUNDAE	5
STICKY TOFFEE SUNDAE	5