

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

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
MERLOT	4.65	6.6
SYRAH (SHIRAZ)	4.65	6.6
CHIANTI	5.35	7.35
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>	

Champagne e Spumante

	125ML	BTL
PROSECCO BRUT DOC	6	24.5
SPARKLING ROSÉ	6	24.5
BERLUCCHI BRUT DOCG		35
FERRARI BRUT		45
FERRARI ROSÉ		47
VEUVE CLIQUOT		65
BOLLINGER		74.5
LAURENT PERRIER ROSÉ		85
DOM PERIGNON		195

Vino Dolce

TAIF ZIBIBBO FINA TERRE SICILIANE IGP	25
<small>Dessert Wine. Sicily</small>	

Wine Menu

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 Alighieri, Veneto. Grapes: Garganega / Sauvignon Blanc</small>	
SINIS BIANCO	21.5	PAPIRI VERMENTINO DI SARDEGNA DOC	35
<small>Sardinia. Grapes: Vermentino / Nuragus</small>		<small>Alghero, Sardinia. Grape: Vermentino</small>	
CHARDONNAY DOLOMITI	23.5	NOZZE D'ORO CONTE SLAFANI	48.5
<small>Trentino</small>		<small>Tasca, Sicily. Grapes: Inzolia / Sauvignon Blanc</small>	
PINOT GRIGIO TERRE DEL NOCE	24.5	CERVARO CASTELLO DELLA SALA	73.9
<small>Trentino</small>		<small>Umbria</small>	
FEATHERDROP SAUVIGNON BLANC	28		
<small>Malborough, New Zealand</small>			

Vini Rossi

BORG SAN LEO ROSSO	18.5	CHIANTI DOCG	26
<small>Puglia. Grape: Sangiovese</small>		<small>Tuscany</small>	
PRIMITIVO	19.95	CABERNET FRANC FRIULI GRAVE DOC	32.5
<small>Salento, Puglia</small>		<small>Tuscany</small>	
MANNARA SYRAH (SHIRAZ)	24	PEPPOLI CHIANTI CLASSICO	39.5
<small>Sicily</small>		<small>Antinori, Tuscany</small>	
NERO D'AVOLA	21.5	BAROLO DOCG	45
<small>Sicily</small>		<small>Piedmont</small>	
SINIS ROSSO	22	COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA	67.5
<small>Sardinia. Grape: Cannonau</small>		<small>Veneto</small>	
MERLOT DOLOMITI	23.5	BRUNELLO DI MONTALCINO	68.5
<small>Trentino</small>		<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)	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
POLPETTE CON POMODORO Meatballs in napoli sauce served with toasted bread	6.5

Antipasti

CAPELANTE DI MARE Pan seared scallops with sweet peas and smoked pancetta	10.5	COZZE (MUSSELS) In a spicy tomato sauce	14.95 <i>st 7.95 mc</i>	PANCETTA DI MAIALE CROCCANTE Crispy belly pork pieces with black pudding and peppercorn sauce on toasted bread	7
BURATTA Soft centred buratta mozzarella with fresh tomato, basil and extra virgin olive oil	7.5	CALAMARI FRITTI Salt and pepper squid with lemon mayonnaise	7.5	COCKTAIL DI GAMBERI Classic prawn cocktail in marie rose sauce with fresh bread	6.75
MOZZARELLA IN CARROZZA (V) Fried mozzarella in breadcrumbs with a tomato and basil sauce	7.5	FUNGHI ALL'AGLIO Mushrooms sautéed in a garlic butter sauce on toasted bread	6.5	GAMBERONI - Tempura king prawns with sweet chilli dip - King prawns in parsley, garlic and chilli	19.5 <i>st 9.95 mc</i>
CARPACCIO DI MANZO Beef carpaccio with rocket, marinated artichoke, shaved cheese and carta musica	11	ZUPPA DEL GIORNO Homemade soup of the day served with fresh bread	4.5		
MELANZANE PARMIGIANA (V) Layers of baked aubergine with tomato, basil and parmesan	14.5 <i>st 7.5 mc</i>				
BUCCE DI PATATE (V) Potato skins with garlic mayo and bbq dip	5.5				

Antipasti To Share

9.5 or 18 for 2 to share

FRITTURA DI PESCE

Deep fried calamari, prawns, seabass and scallops served with tartar and sweet chilli sauce

ANTIPASTO FRATELLI

Start your meal the true Italian way, with an antipasto representing the regional tastes of Italy

Pasta

25% off: 12pm - 6pm, Mon-Sat
Discount automatically applied

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		
TAGLIATELLE CARBONARA	12	LASAGNA AL FORNO	9.75				

Gluten free pizza and pasta available upon request - £2 supplement.

Pizza

25% off: 12pm - 6pm, Mon-Sat
Discount automatically applied

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
MOZZARELLA IN CAROZZA	3.5
PRAWN COCKTAIL	3.5

Main Course

25% off: 12pm - 6pm, Mon-Sat
Discount automatically applied

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
FISH AND CHIPS	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 Catch of the day 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	67
MIXED GRILL 60 Grilled chicken, Sardinian sausage, 10oz rib-eye, hand cut chips, mushrooms, tomato and a selection of sauces	60

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.

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
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
Main menu also available all day

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