

Aperitivi

APEROL SPRITZ 9

Aperol, prosecco and soda

CAMPARI SPRITZ 9

Campari, prosecco and soda

HUGO 8.5

Elderflower cordial, mint, prosecco and soda

NEGRONI SBAGLIATO 10

Campari, martini rosso and prosecco

LIMONCELLO SPRITZ 10

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 it's sweet and unique flavour.

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



For more information, please get in touch with us at

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 due to the open nature of our kitchen. 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

FUNGHI ALL'AGLIO v

Sautéed garlic mushrooms on toasted Altamura bread

COCKTAIL DI GAMBERI

Traditional prawn cocktail in marie rose sauce

INSALATA TRE COLORI v

Tomato and mozzarella with basil oil

CALAMARI FRITTI

Squid with garlic mayo

Main Course

TRIO OF MEATS

Includes our slow cooked rump of beef, roast belly pork and roast supreme of chicken *(£5 supplement)*

CONFIT LAMB

ROAST SUPREME OF CHICKEN

SLOW COOKED RUMP OF BEEF

Served pink

ROAST BELLY 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

1 COURSES **19.5** | 2 COURSES **24.5** | 3 COURSES **29.5**

Sides

MASH POTATO 4.5

ROAST POTATOES 4.5

MIXED VEGETABLES 4.5

YORKSHIRE PUDDING 1.5

CAULIFLOWER CHEESE 4.5

Extra Gravy Available

fratelli

RISTORANTE • BAR • TERRACE

Main Menu

Stuzzichini			
MARINATED OLIVES v	4.5	PANE ITALIANO v	5.5
FOCACCIA v	7.5	Selection of Italian breads	
Flatbread with olive oil, salt and rosemary		BRUSCHETTA CLASSICA v	8.5
		Toasted bread topped with marinated tomatoes	
PIZZA GARLIC BREAD v	7.5	BRUSCHETTA MISTA	9.5
with tomato		Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and nduja	
with cheese			
with tomato and cheese			

Antipasti

SALSICCIA CON SPINACI	8.5
Pork and fennel sausage with spinach and chilli	
CAPESANTE AL FORNO	14.5
Roasted scallops with olive oil, garlic and chilli topped with breadcrumbs	
BURRATA	12.5
Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	
MOZZARELLA IN CARROZZA v	9.5
Fried mozzarella in breadcrumbs with a tomato and basil sauce	
ZUPPA DEL GIORNO	7.5
Soup of the day served with Altamura bread (see server for today's option)	
PROSCIUTTO CAPRESE	11.5
Cured ham, bufala mozzarella and sun blushed tomatoes	
FUNGHI ALL'AGLIO v	9.5
Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread	
CALAMARI FRITTI	11
Squid with garlic mayo	
SALMONE AFFUMICATO	12.75
Smoked salmon, shallots, capers and lemon served on toasted Altamura bread	
GAMBERONI TEMPURA	13.75
Tempura king prawns with sweet chilli	
GAMBERONI ALL'AGLIO / ARRABBIATA	13.5
King prawns in parsley, garlic and chilli or a spicy tomato sauce	
PANCETTA DI MAIALE CROCCANTE	9.75
Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja	
COZZE ARRABBIATA / MARINARA	11.5
Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread	
POLPETTE CON POMODORO	9.5
Meatballs in napoli sauce served with toasted bread	
BUCCE DI PATATE v	8
Potato skins with garlic mayo and bbq dip	

FRITTURA DI PESCE	Per Person	15
Deep fried calamari, prawns, seabass, whitebait, scallops and zucchini served with tartare and sweet chilli sauce		
ANTIPASTO DI TERRA	Per Person	13.5
A selection of mixed Italian and Sardinian meats and cheeses, olives, marinated artichokes and Sardinian pane carasau		

Insalate

INSALATA DI CARCIOFI v	Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing	Sml	9	Lrg	16
INSALATA CAESAR	Grilled chicken with romaine lettuce, croutons and grated parmesan in a classic caesar dressing	Sml	10	Lrg	18.5
INSALATA MISTA	Mixed lettuce, red onion, tomatoes, cucumber and parmesan shavings with an olive oil and balsamic vinegar dressing	Sml	5.5	Lrg	10.5

Pasta

PENNE FRANCO	Chicken, mushrooms, garlic, tomato, cream and parmesan	16.75
MALLOREDDUS ALLA CAMPIDANESE	Sardinian pasta shells with sausage, tomatoes, onion, saffron and pecorino	17.5
PENNE FRATELLI	Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan	17.25
SPAGHETTI CON POLPETTE	Spicy pork and beef meatballs in napoli and parmesan sauce	16.25
PAELLA ALGHERESE	Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron	19.5
LASAGNE AL FORNO		16.5
FETTUCCINE PRIMAVERA v	Courgettes, cherry tomatoes, garlic and basil	15.5
FETTUCCINE MARE E MONTI	Tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli	16.5
CANNELLONI v	Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with béchamel and mozzarella	16.5
RISOTTO SALSICCIA E FUNGHI	Italian sausage, mixed mushrooms and saffron	16.5
FETTUCCINE CON GAMBERETTI	King prawns, tiger prawns, broccoli and a touch of cream	19.5
SPAGHETTI SCOGLIO	Mussels, king prawns, tiger prawns, chilli and tomatoes	20.5
RISOTTO CON GAMBERI	Prawns, mussels and courgettes	19.5
FETTUCCINE SALMONE	Smoked salmon, peas, tomato and cream	18.5
SPAGHETTI CARBONARA	Pancetta, egg yolk, pecorino romano, black pepper and cream	17.5

Gluten free pizza and pasta available £2.50 supp.
Extra toppings from £1.50

Pizza

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

MARGHERITA v	Oregano	14.5
SALSICCIA	Grilled pork and fennel sausage	15.5
KIEV	Chicken, mushrooms and garlic	16
ROMANA	Ham, spicy sausage and chicken	16.5
ORTALANA v	Courgettes, peppers, artichoke and mushrooms	15
TRE COLORI v	(no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil	15
CAPRICCIOSA	Ham, mushrooms, artichokes and olives	14.75
AMERICANA	Peppers, spicy sausage, red onion and fresh chilli	16.5
DIAVOLA	(no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja	15.5
CALZONE CLASSICO	(folded) Ham and mushrooms	17
CALZONE RUSTICANO	(folded) Salami, ham, spicy sausage and nduja	17.5
BIANCA	(no tomato) Whole burrata, speck, rocket, shaved pecorino and drizzled with extra virgin olive oil	17
PIZZA FRATELLI	Cured ham, rocket and parmesan shavings	17.5
FRUTTI DI MARE	Squid, mussels, tiger prawns and chilli	18.5

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Carni, Polli e Pesci

POLLO VALDOSTANA	Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips	25
POLLO ALLA CALABRESE	Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice	23
POLLO ALLA ZAFFERANO	Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	26
AGNELLO TOSCANO	Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce	30
BRANZINO AL GONDOLIERE	Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	27
PESCE SPADA IN PADELLA	Pan fried swordfish with aromatic herbs served with mixed salad	25
ZUPPA DI PESCE ALLA SARDA	Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted bread	30
SALMONE MEDITERRANEO	Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	28
SALSICCIA AROMATICA	Grilled pork and fennel sausage served with grilled vegetables and potatoes	22
SALTIMBOCCA ALLA ROMANA	Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	28
SCALOPPINE SIGNOR SASSI	Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice	29
VITELLO ALLA MILANESE	Pan fried breaded veal served with fries and salad	28.5
GAMBERONI ALL'AGLIO / ARRABBIATA	King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	29.5
TAGLIATA DI MANZO	Sliced 8oz fillet steak with a rocket and cherry tomato salad with parmesan shavings and drizzled with olive oil	37

dalla Griglia

<i>Served with grilled tomato, mushrooms and onion rings. Steaks aged 28 days.</i>				
RIB-EYE STEAK	10oz	29	POLLO E ROSMARINO	19
FILLET STEAK	8oz	33	Grilled chicken breast with rosemary	
BISTRO RUMP STEAK	10oz	24	VEAL ESCALOPE	26
MARE E MONTE		45	AGNELLO	28
8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter			Grilled lamb cutlets with rosemary and thyme	
			SWORDFISH	22

Le Salse 3.5 Each

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

Contorni

FRENCH FRIES v	4.75	GREEN BEANS v	4.5
HANDCUT ‘CHUNKY’ CHIPS v		With butter and onions	
SWEET POTATO FRIES v	5.5	SAUTÉED SPINACH v	5
		With garlic and chilli	
ONION RINGS v	4.5	SAUTÉED POTATOES	5.5
		With pancetta, onion and rosemary	