

fratelli

RISTORANTE • BAR • TERRACE

Festive Party Set Menu

*Available: Tuesday - Sunday from 5pm, upon request, for tables of 8+ guests.
Please note: all guests must order from the same menu.*

Starter

MINISTRONE AL SOFFRITTO **V**

Classic Italian vegetable soup served with bread

MOZZARELLA IN CARROZZA **V**

Deep fried breaded mozzarella with a tomato and basil sauce

FUNGHI SALTATI

Mushrooms sautéed in a creamy gorgonzola sauce served on toasted bread

PATÈ DI FEGATO DI POLLO

Chicken liver pate with cranberry jelly and toasted bread

INVOLTINI DI MAIALE

Honey glazed pigs in blankets served with cranberry jelly

COCKTAIL DI GAMBERI

Traditional prawn cocktail with marie rose sauce

Main Course

TACCHINO ARROSTO

Roast turkey crown served with festive trimmings, seasonal vegetables and gravy

SPIGOLA IN PADELLA

Braised seabass and mussels in a white wine, cream and mint sauce served with grated fennel

PIUMA DI MANZO

Slow cooked feather blade of beef served with roast root vegetables and a red wine jus

POLLO ALLA CALABRESE

Grilled flattened chicken breast with a spicy tomato and nduja sauce served with steamed rice

SPEZZATINO DI VEGETALE **V**

Mixed vegetable and roast walnut stew topped with a sage crumb

FETTUCCINE PRIMAVERA **V**

Fettuccine with courgettes, cherry tomatoes, garlic and basil

FETTUCCINE MARE E MONTI

Fettuccine with tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli

PENNE FRANCO

Penne with chicken, mushrooms, garlic, tomato, cream and parmesan

PIZZA ORTALANA **V**

Tomato, mozzarella, courgettes, peppers, artichokes and mushrooms

PIZZA AMERICANA

Tomato, mozzarella, peppers, spicy sausage, red onion and fresh chilli

PIZZA FRATELLI

Tomato, mozzarella, cured ham, rocket and parmesan shavings

PIZZA KIEV

Tomato, mozzarella, chicken, mushrooms and garlic

Dessert

TIRAMISÙ CLASSICO

TRIPLE CHOCOLATE BROWNIE

Vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

PANETTONE BREAD & BUTTER PUDDING

Custard, white chocolate and ice cream

VANILLA PANNA COTTA

Served with cranberry coulis and mixed berries

2 COURSES **30** | 3 COURSES **35**

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation.

Menu subject to change. Management reserves the right to withdraw or decline any offer at any time.