

fratelli

RISTORANTE • BAR • TERRACE

Gluten Free Menu

Information

This menu includes some of our dishes that are naturally gluten free. Don't see something you fancy? The majority of our main menu can also be adapted to suit many dietary requirements.

When ordering from this menu, please ensure you still tell us about your allergy / intolerance.

Please note: Due to the open aspect of our kitchen, we are unable to guarantee the complete absence of any allergens in our menu items despite the precautions we take.

Pizza & Pasta

Gluten free available £2.50 supp.
Excludes Calzone

Antipasti

BURRATA Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	12.5
PROSCIUTTO CAPRESE Cured ham, bufala mozzarella and sun blushed tomatoes	11.5
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce	13.5
INSALATA TRE COLORI v Tomato, mozzarella and fresh basil	9.5

Carni, Polli e Pesce

SALTIMBOCCA ALLA ROMANA Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	29
POLLO ALLA CALABRESE Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice	24
POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	27
SALMONE MEDITERRANEO Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	28
PESCE SPADA IN PADELLA Pan fried swordfish with aromatic herbs served with mixed salad	26
BRANZINO AL GONDOLIERE Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	27.5
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	30

Contorni


GREEN BEANS v With butter and onions	4.5	SAUTÉED POTATOES With pancetta, onion and rosemary	5.5
SAUTÉED SPINACH v With garlic and chilli	5	STEAMED RICE	5

Insalate

INSALATA DI CARCIOFI Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing	Sml 9	Lrg 16
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

dalla Griglia

*Served with grilled tomato and mushrooms.
Steaks aged 28 days.*

RIB-EYE 10oz	29.5
FILLET 8oz	34
BISTRO RUMP 10oz	24
	
POLLO E ROSMARINO Grilled chicken breast with rosemary	19
AGNELLO Grilled lamb cutlets with rosemary and thyme	29
VEAL ESCALOPE	27
VEAL T-BONE	37

Le Salse 4 EACH

Arrabbiata · all'Aglione · Dolcelatte

Dolci

RASPBERRY PAVLOVA Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown	9.5	ETON MESS ITALIANO Meringue, mixed berries and sweet mascarpone	8.5
		NEW YORK CHEESECAKE	8.5