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** — 11.95
Cured ham, bufala mozzarella and sun blushed tomatoes

**GAMBERONI ALL'AGLIO / ARRABBIATA** — 14
King prawns in parsley, garlic and chilli **or** a spicy tomato sauce

**INSALATA TRE COLORI** V — 9.75
Tomato, mozzarella and fresh basil

## Carni, Polli e Pesce

**SALTIMBOCCA ALLA ROMANA** — 29.5
Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes

**POLLO ALLA CALABRESE** — 24.5
Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice

**POLLO ALLA ZAFFERANO** — 27.5
Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order

**SALMONE MEDITERRANEO** — 28.5
Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach

**PESCE SPADA IN PADELLA** — 26.5
Pan fried swordfish with aromatic herbs served with mixed salad

**BRANZINO AL GONDOLIERE** — 27.5
Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes

**GAMBERONI ALL'AGLIO / ARRABBIATA** — 32
King prawns in parsley, garlic and chilli **or** a spicy tomato sauce served with steamed rice

## Contorni

**GREEN BEANS** V — 4.5
With butter and onions

**SAUTÉED SPINACH** V — 5
With garlic and chilli

**SAUTÉED POTATOES** — 5.5
With pancetta, onion and rosemary

**STEAMED RICE** — 5

## Insalate

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

**INSALATA MISTA** — Sml 5.5 Lrg 10.5
Mixed lettuce, red onion, tomatoes, cucumber and parmesan shavings with an olive oil and balsamic vinegar dressing

## dalla Griglia

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

**RIB-EYE** 10oz — 30

**FILLET** 8oz — 34

**BISTRO RUMP** 10oz — 25

**POLLO E ROSMARINO** — 20
Grilled chicken breast with rosemary

**AGNELLO** — 30
Grilled lamb cutlets with rosemary and thyme

**VEAL ESCALOPE** — 28

**VEAL T-BONE** — 37

## Le Salse 4 EACH

Arrabbiata · all'Aglio · Dolcelatte

## Dolci

**RASPBERRY PAVLOVA** — 9.5
Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown

**ETON MESS ITALIANO** — 8.5
Meringue, mixed berries and sweet mascarpone

**NEW YORK CHEESECAKE** — 8.75

*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.*