fratelli

RISTORANTE • BAR • TERRACE

Italy vs France

Join us for an evening to celebrate the release of the 2026 vintage of Antonutti Novello and Georges Dubœuf Beaujolais Nouveau

Wednesday 25th November | 7pm

3 Course & 2 175ml Glasses of Wine

55 PER PERSON

Primo

FRENCH ONION ARANCINI

Breaded rice balls filled with carmamelised onion and brie in a rich onion jus

Secondo

CACCIATORE COQ AU VIN

Slow braised chicken in a pancetta, tomato, mushroom, onion and red wine sauce with creamy parmesan polenta

Dolce

TIRAMISÙ BRÛLÉE

Classic Italian tiramisu finished with a caramelised top



Italy

ANTONUTTI NOVELLO 2026

Friuli-Venezia Giulia.
Grape: Cabernet Sauvignon / Merlot

Bright purplish red colour with hints of mixed berries and cherry. Well balanced and fresh.

France



GEORGES DUBŒUF BEAUJOLAIS NOUVEAU 2026

Beaujolais.
Grape: Gamay

A fresh, fruity wine with a deep ruby colour. Bright and lively with a smooth, refreshing finish.

18+ only. Please note we are unable to cater for allergens on this set menu.