

fratelli

RISTORANTE • BAR • TERRACE

Lunch Menu

AVAILABLE: Monday - Saturday: 12pm - 4pm (order by)

Primi

COCKTAIL DI GAMBERI

Traditional prawn cocktail with marie rose sauce

ZUPPA DEL GIORNO

Soup of the day served with bread (see server for today's option)

FUNGHI ALL'AGLIO V

Sautéed garlic mushrooms with toasted bread

BUCCE DI PATATE V

Potato skins with bbq sauce and garlic mayo

CALAMARI FRITTI

Squid with garlic mayo

PATÈ DI FEGATO DI POLLO

Chicken liver pate served with toasted bread and chutney

Secondi

SPIGOLA GENOVESE

Pan fried fillet of seabass with a lemon, parsley and caper butter served with sauteed potatoes

POLLO CREMA

Flattened grilled chicken breast in a cream and mushroom sauce served with steamed rice

BISTECCA DI MANZO

Minute steak served with fries

PIZZA OR PASTA

Choose from our Main Menu

Supplement applies for:

Seafood pasta & risotto - £3

Seafood pizza, Calzones, Pizza Bianca - £2

Dolci

TIRAMISÙ

VENETIAN ARTISAN GELATO

Choose 2 scoops of:

Amaretto, Straciatella, Chocolate & Candied Orange or Biscoff

CHEESECAKE OF THE DAY

See server for today's option

TRIPLE CHOCOLATE BROWNIE

Served with vanilla ice cream

1 COURSE 15.5 | 2 COURSES 19.5 | 3 COURSES 23.5

Italy v France

IKEBANA NOVELLO 2025

Abruzzo. Grape: Montepulciano d'Abruzzo



125ML 6 | 175ML 9 | BTL 36

Ruby red in colour with violet reflections. Vibrant fruit flavours with floral notes and a fresh, clean finish.

GEORGES DUBOEUF BEAUJOLAIS NOUVEAU 2025

Beaujolais. Grape: Gamay



125ML 6 | 175ML 9 | BTL 36

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

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.

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