

fratelli

RISTORANTE • BAR • TERRACE

Lunch Menu

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

Primi

ZUPPA DEL GIORNO

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

MOZZARELLA IN CARROZZA V

Breaded mozzarella served with a tomato and basil sauce

ARANCINI AL BURRO

Breaded rice balls with ham, béchamel and mozzarella served with napolitan sauce

BRUSCHETTA TRE COLORI

Toasted bread topped with torn burrata, sun-dried tomato pesto and drizzled with basil oil

PATÈ DI FUNGHI

Bone marrow and mushroom pate topped with toasted walnuts served with melba toast and onion marmalade

COCKTAIL DI GAMBERI

Traditional prawn cocktail with marie rose sauce

Secondi

SALTIMBOCCA DI POLLO

Chicken with cured ham and sage served with fries

CASSERUOLA DI MANZO

Beef casserole with mushrooms and peppers in a red wine and tomato sauce served with rice

GNOCCHETTI SARDI

Sardinian pasta shells with broccoli, blue cheese and speck

BRANZINO IN PADELLA

Pan fried seabass with a cherry tomato, mussels and white wine sauce served with boiled potatoes

PIZZA OR PASTA

Choose from our Main Menu

Supplement applies for:

Seafood pasta & risotto - £3

Seafood pizza, Calzones, Pizza Bianca - £2

Dolci

CHEESECAKE OF THE DAY

See server for today's option

VENETIAN ARTISAN GELATO

Choose 2 scoops of:

Amaretto - Chocolate & Candied Orange - Biscoff

PANNA COTTA

With berries

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.