

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 IN PADELLA

Pan fried fillet of seabass served with saffron risotto, sprinkled with lemon zest and dill

STRACCETTI DI POLLO

Fine strips of chicken with an onion, mushroom, cream and mustard sauce served with steamed rice

MAIALE ARROSTO

Slow roasted belly pork with a white wine and rosemary gravy served with mustard mash

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, Stracciatella, 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.