## Aperitivi

**APEROL SPRITZ 10**
Aperol, prosecco and soda

**CAMPARI SPRITZ 10**
Campari, prosecco and soda

**SARTI SPRITZ 10**
Sarti, prosecco and soda

**HUGO 9.5**
Elderflower cordial, mint, prosecco and soda

**NEGRONI SBAGLIATO 10.5**
Campari, martini rosso and prosecco

**LIMONCELLO SPRITZ 10.5**
Gin, limoncello, sugar syrup and prosecco

## Maialetto Arrosto alla Sarda

One of Sardinia's most famous and popular dishes.

**Traditional Slow-Cooked Roast Suckling Pig**

Once considered a dish only for special occasions, it is perhaps the best known of all the traditional Sardinian dishes, undoubtedly due to it's sweet and unique flavour.

Served Sardinian style in the middle of the table, to share, with roast potatoes, salad and bread

For more information, please get in touch with us at
**info@fratelliponteland.co.uk**

**Pre-Order Required**

### Please Note:

All dishes are prepared to order and therefore may take some time to cook.

If you have an allergy to any particular ingredients please let us know however we are unable to guarantee the complete absence of allergens in our menu items due to the open nature of our kitchen. Allergen Menu available upon request.

All prices include VAT.

An optional 10% gratuity is added to all bills and 100% of tips are split between the members of staff on duty.

# Sunday Lunch

**AVAILABLE:**
Sunday: 12pm 'till it's gone! (main menu also available)

## Starter

**FUNGHI ALL'AGLIO** v
Sautéed garlic mushrooms on toasted Altamura bread

**COCKTAIL DI GAMBERI**
Traditional prawn cocktail in marie rose sauce

**INSALATA TRE COLORI** v
Tomato and mozzarella with basil oil

**CALAMARI FRITTI**
Squid with garlic mayo

**PATÈ DI FEGATO DI POLLO**
Chicken liver pate with toasted bread and red onion chutney

**ZUPPA DEL GIORNO**
Soup of the day with bread (see server for today's option)

## Main Course

**TRIO OF MEATS**
Includes our slow cooked rump of beef, roast belly pork and roast supreme of chicken *(£5 supplement)*

**SLOW COOKED RUMP OF BEEF**
Served pink

**CONFIT LAMB**

**ROAST SUPREME OF CHICKEN**

**ROAST BELLY PORK**

*Above served with seasonal vegetables, roast and mash potato, gravy and a Yorkshire pudding*

**MIXED VEG & MUSHROOM WELLINGTON** v
Served with seasonal vegetables, roast and mash potato, vegetarian gravy and a Yorkshire Pudding

## Dolci

**CHOCOLATE BROWNIE**
Served with vanilla ice cream

**TIRAMISÙ**

**STICKY TOFFEE PUDDING**
Served with vanilla ice cream

**PANNA COTTA**
Served with berries

**CHEESECAKE OF THE DAY**
See server for today's option

**ARTISAN GELATO**
2 scoops of vanilla, chocolate or strawberry gelato

1 COURSES 19.5 · 2 COURSES 24.5 · 3 COURSES 29.5

## Sides

| | |
|---|---|
| MASH POTATO 4.5 | YORKSHIRE PUDDING 1.5 |
| ROAST POTATOES 4.5 | CAULIFLOWER CHEESE 4.5 |
| MIXED VEGETABLES 4.5 | *Extra Gravy Available* |

# fratelli

RISTORANTE • BAR • TERRACE

# Main Menu

## Stuzzichini

**MARINATED OLIVES** v 4.5

**FOCACCIA** v 6.75
Flatbread with olive oil, salt and rosemary
add cured ham +3

**PIZZA GARLIC BREAD** v 7.75
add tomato +0.5
add cheese +1

**PANE ITALIANO** v 5.5
Selection of Italian breads

**BRUSCHETTA CLASSICA** v 8.75
Toasted bread topped with marinated tomatoes

**BRUSCHETTA MISTA** 10
Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and nduja

## Antipasti

**CAPESANTE DI MARE** Pan seared scallops with pancetta and a pea puree 14.75

**BURRATA** Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil 12.5

**MOZZARELLA IN CARROZZA** v 9.5
Fried mozzarella in breadcrumbs with a tomato and basil sauce

**ZUPPA DEL GIORNO** 7.5
Soup of the day served with Altamura bread (see server for today's option)

**PROSCIUTTO CAPRESE** 11.95
Cured ham, bufala mozzarella and sun blushed tomatoes

**FUNGHI ALL'AGLIO** v 9.8
Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread

**CALAMARI FRITTI** Squid with garlic mayo 12.5

**GAMBERONI TEMPURA** Tempura king prawns with sweet chilli 14.25

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

**PANCETTA DI MAIALE CROCCANTE** 9.75
Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja

**COZZE ARRABBIATA / MARINARA** 11.5
Mussels in a spicy tomato sauce **or** a white wine, parsley and garlic sauce served with toasted bread

**POLPETTE CON POMODORO** 9.75
Meatballs in napoli sauce served with toasted bread

**BUCCE DI PATATE** v Potato skins with garlic mayo and bbq dip 8

**FRITTURA DI PESCE** Per Person 15.5
Deep fried calamari, prawns, seabass, whitebait, scallop and zucchini served with tartare and sweet chilli sauce

**ANTIPASTO DI TERRA** Per Person 14
A selection of mixed Italian and Sardinian meats and cheeses, olives, marinated artichokes and Sardinian pane carasau

## Insalate

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

**INSALATA CAESAR** Grilled chicken with romaine lettuce, croutons and grated parmesan in a classic caesar dressing Sml 10 Lrg 18.5

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

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## Pasta

**PENNE FRANCO** Chicken, mushrooms, garlic, tomato, cream and parmesan 17.25

**MALLOREDDUS ALLA CAMPIDANESE** 17.5
Sardinian pasta shells with pork and fennel sausage, tomatoes, onion, saffron and pecorino

**PENNE FRATELLI** 17.75
Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan

**SPAGHETTI CON POLPETTE** 16.75
Spicy pork and beef meatballs in napoli and parmesan sauce

**LASAGNE AL FORNO** 16.75

**FETTUCCINE PRIMAVERA** v Courgettes, cherry tomatoes, garlic and basil 15.75

**CANNELLONI** v Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with béchamel and mozzarella 17

**RISOTTO SALSICCIA E FUNGHI** 17.5
Pork and fennel sausage, mixed mushrooms and saffron

**SPAGHETTI CARBONARA** 18
Pancetta, egg yolk, pecorino romano, black pepper and cream

## Pasta Speciale

**FETTUCCINE MARE E MONTI** 18
Tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli

**FETTUCCINE CON GAMBERETTI** 19.5
King prawns, tiger prawns, broccoli and a touch of cream

**PAELLA ALGHERESE** 19.75
Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron

**SPAGHETTI SCOGLIO** Mussels, king prawns, tiger prawns, chilli and tomatoes 21.5

**RISOTTO CON GAMBERI** Prawns, mussels and courgettes 20

**FETTUCCINE SALMONE** Smoked salmon, peas, tomato and cream 19.5

## dalla Griglia

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

**RIB-EYE STEAK** 10oz 30

**FILLET STEAK** 8oz 34

**BISTRO RUMP STEAK** 10oz 25

**MARE E MONTE** 45
8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter

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

**VEAL ESCALOPE** 28

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

**VEAL T-BONE** 37

### Le Salse 4 Each

al Pepe · Arrabbiata · Dianna · Crema e Funghi · all'Aglio
Dolcelatte · Bone Marrow *(+50p)*

## Contorni

**FRENCH FRIES** v 4.75

**HANDCUT 'CHUNKY' CHIPS** v 5.25

**SWEET POTATO FRIES** v 5.5

**ONION RINGS** v 4.5

**ZUCCHINI FRITTI** v 6.5

**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

## Pizza

*Tomato and Fior di Latte mozzarella base (unless specified)*

**MARGHERITA** v Oregano 14.75

**SALSICCIA** Grilled pork and fennel sausage 15.75

**KIEV** Chicken, mushrooms and garlic 16.5

**ROMANA** Ham, spicy sausage and chicken 17

**ORTALANA** v Courgettes, peppers, artichoke and mushrooms 16

**TRE COLORI** v 16
(no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil

**CAPRICCIOSA** Ham, mushrooms, artichokes and olives 15

**AMERICANA** Peppers, spicy sausage, red onion and fresh chilli 17

**DIAVOLA** 16.5
(no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja

## Pizza Speciale

*Tomato and Fior di Latte mozzarella base (unless specified)*

**CALZONE CLASSICO** (folded) Ham and mushrooms 17.5

**CALZONE RUSTICANO** (folded) Salami, ham, spicy sausage and nduja 17.75

**BIANCA** (no tomato) Whole burrata, speck, rocket, shaved pecorino and drizzled with extra virgin olive oil 17

**PIZZA FRATELLI** Cured ham, rocket and parmesan shavings 17.75

**FRUTTI DI MARE** Squid, mussels, tiger prawns and chilli 18.5

*Gluten free pizza and pasta available £2.50 supp.*
*Extra toppings from £1.50*

## Carni, Polli e Pesci

**POLLO VALDOSTANA** Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips 26.5

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

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

**AGNELLO TOSCANO** Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce 31

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

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

**ZUPPA DI PESCE ALLA SARDA** 31
Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted bread

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

**SALSICCIA AROMATICA** 23.5
Grilled pork and fennel sausage served with grilled vegetables and potatoes

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

**SCALOPPINE SIGNOR SASSI** Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice 30

**VITELLO ALLA MILANESE** Pan fried breaded veal served with fries and salad 29.5

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