

Aperitivi

APEROL SPRITZ 9.5

Aperol, prosecco and soda

CAMPARI SPRITZ 9.5

Campari, prosecco and soda

SARTI SPRITZ 9.5

Sarti, prosecco and soda

HUGO 9

Elderflower cordial, mint, prosecco and soda

NEGRONI SBAGLIATO 10

Campari, martini rosso and prosecco

LIMONCELLO SPRITZ 10

Cin, 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 its 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

AFFETTATO ITALIANO

Sliced Italian cured meats and bread

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

With raspberry coulis

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

ROAST POTATOES 4.5

MIXED VEGETABLES 4.5

YORKSHIRE PUDDING 1.5

CAULIFLOWER CHEESE 4.5

Extra Gravy Available

fratelli

RISTORANTE • BAR • TERRACE

Main Menu

Stuzzichini

MARINATED OLIVES v 4.5

FOCACCIA v 6.5

Flatbread with olive oil, salt and rosemary
add cured ham +3

PIZZA GARLIC BREAD v 7.5

add tomato +0.5
add cheese +0.5

PANE ITALIANO v 5.5

Selection of Italian breads

BRUSCHETTA CLASSICA v 8.5

Toasted bread topped with marinated tomatoes

BRUSCHETTA MISTA 9.5

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 **14.5**

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 **11.5**

Cured ham, bufala mozzarella and sun blushed tomatoes

FUNGHI ALL'AGLIO v **9.5**

Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread

CALAMARI FRITTI Squid with garlic mayo **11**

GAMBERONI TEMPURA Tempura king prawns with sweet chilli **13.75**

GAMBERONI ALL'AGLIO / ARRABBIATA **13.5**

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 Meatballs in napoli sauce served with toasted bread **9.5**

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

FRITTURA DI PESCE

Deep fried calamari, prawns, seabass, whitebait, scallops and zucchini served with tartare and sweet chilli sauce

Per Person 15

ANTIPASTO DI TERRA

A selection of mixed Italian and Sardinian meats and cheeses, olives, marinated artichokes and Sardinian pane carasau

Per Person 13.5

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 **16.95**

MALLOREDDUS ALLA CAMPIDANESE **17.5**

Sardinian pasta shells with pork and fennel sausage, tomatoes, onion, saffron and pecorino

PENNE FRATELLI **17.5**

Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan

SPAGHETTI CON POLPETTE **16.5**

Spicy pork and beef meatballs in napoli and parmesan sauce

LASAGNE AL FORNO **16.75**

FETTUCCINE PRIMAVERA v Courgettes, cherry tomatoes, garlic and basil **15.5**

CANNELLONI v Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with béchamel and mozzarella **16.5**

RISOTTO SALSICCIA E FUNGHI **16.75**

Pork and fennel sausage, mixed mushrooms and saffron

SPAGHETTI CARBONARA **17.5**

Pancetta, egg yolk, pecorino romano, black pepper and cream

Pasta Speciale

FETTUCCINE MARE E MONTI **17.5**

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 ALGERESE

Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron **19.5**

SPAGHETTI SCOGLIO Mussels, king prawns, tiger prawns, chilli and tomatoes **20.5**

RISOTTO CON GAMBERI Prawns, mussels and courgettes **19.5**

FETTUCCINE SALMONE Smoked salmon, peas, tomato and cream **18.5**

dalla Griglia

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

RIB-EYE STEAK 10oz **29.5** **POLLO E ROSMARINO** **19**

FILLET STEAK 8oz **34** Grilled chicken breast with rosemary

BISTRO RUMP STEAK 10oz **24** **VEAL ESCALOPE** **27**

MARE E MONTE **45** **AGNELLO** Grilled lamb cutlets **29**

8oz fillet steak, 3 king prawns and with rosemary and thyme

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** **GREEN BEANS v** **4.5**

With butter and onions

HANDCUT 'CHUNKY' CHIPS v **5.25** **SAUTÉÉD SPINACH v** **5**

With garlic and chilli

SWEET POTATO FRIES v **5.5** **SAUTÉÉD POTATOES** **5.5**

With pancetta, onion and rosemary

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

MARGHERITA v Oregano **14.5**

SALSICCIA Grilled pork and fennel sausage **15.5**

KIEV Chicken, mushrooms and garlic **16**

ROMANA Ham, spicy sausage and chicken **16.5**

ORTALANA v Courgettes, peppers, artichoke and mushrooms **15**

TRE COLORI v **15**

(no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil

CAPRICCIOSA Ham, mushrooms, artichokes and olives **14.75**

AMERICANA Peppers, spicy sausage, red onion and fresh chilli **16.5**

DIAVOLA **15.5**

(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**

CALZONE RUSTICANO (folded) Salami, ham, spicy sausage and nduja **17.5**

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 **17.5**

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**

POLLO ALLA CALABRESE Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice **24**

POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order **27**

AGNELLO TOSCANO Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce **30**

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**

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**

SALSICCIA AROMATICA **23**

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**

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**

GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice **30**