

fratelli

RISTORANTE • BAR • TERRACE

Mother's Day Lunch

MENU AVAILABLE

Sunday 15th March: 12pm 'till 4:30pm (main menu available from 5:15pm)

Starter

PATÉ DI FEGATO DI POLLO

Chicken liver pâté with toasted bread and red onion chutney

COCKTAIL DI GAMBERI

Classic prawn cocktail in marie rose sauce with brown bread

CARPACCIO DI SALMONE AFFUMICATO

Thinly sliced smoked salmon with mascarpone, dill and fresh lemon

MOZZARELLA IMPANATA V

Breaded mozzarella with jalapeño jam

FUNGHI AL FORMAGGIO

Sautéed wild mushrooms in a creamy blue cheese sauce on toasted bread, topped with chives

ZUPPA DI CECI V

Chickpea and cherry tomato soup with rosemary, garlic and a touch of cream served with toasted bread

BRUSCHETTA DI CARCIOFI V

Toasted bread topped with marinated artichokes, peppers, sun-dried tomatoes and fresh basil

Main Course

ARROSTO DI MANZO

Slow cooked rump of beef **served pink**

AGNELLO

Confit lamb

POLLO ARROSTO

Roast supreme of chicken

PANCETTA DI MAIALE ARROSTO

Roast belly pork

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

STROGANOFF AI FUNGHI V

Wild mushroom stroganoff served with mash potato and seasonal vegetables

SALMONE AL VINO BIANCO

Pan fried fillet of salmon in a white wine, lemon, parsley and cream sauce served with roast potatoes and sautéed spinach

Dessert

TIRAMISÙ CLASSICO

STICKY TOFFEE PUDDING

Served with vanilla ice cream

PANNA COTTA

With a honey and orange sauce

LEMON CHEESECAKE

Lemon cheesecake with raspberry sauce

TRIPLE CHOCOLATE BROWNIE

Served with vanilla ice cream

APPLE & GOOSEBERRY CRUMBLE TART

Served with custard

2 COURSES **35** | 3 COURSES **40**

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.