

fratelli

RISTORANTE • BAR • TERRACE

New Year's Eve a la Carte Menu



Stuzzichini

MARINATED OLIVES **v 7**

FOCACCIA **v 10**

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

PIZZA GARLIC BREAD **v From 10**

BRUSCHETTA CLASSICA **v 14**

Toasted bread topped with marinated tomatoes

Antipasti

CAPESANTE DI MARE Pan seared scallops with pancetta and a pea puree	19.5
BURRATA Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	17.5
MOZZARELLA IN CAROZZA v Fried mozzarella in breadcrumbs with a tomato and basil sauce	16
PROSCIUTTO CAPRESE Cured ham, bufala mozzarella and sun blushed tomatoes	16
FUNGHI ALL'AGLIO v Mushrooms sautéed in a garlic butter sauce on toasted bread	14
CALAMARI FRITTI Squid with garlic mayo	15
GAMBERONI TEMPURA Tempura king prawns with sweet chilli	19.5
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce	19
PANCETTA DI MAIALE CROCCANTE Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja	15
COZZE ARRABBIATA / MARINARA Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread	17
POLPETTE CON POMODORO Meatballs in napoli sauce served with toasted bread	14
BUCCE DI PATATE v Potato skins with garlic mayo and bbq dip	12

FRITTURA DI PESCE

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

ANTIPASTO DI TERRA

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

Per Person **20**

Per Person **18**

NYE Specials

COMING SOON

LIMITED AVAILABILITY

Pizza <i>Topped with tomato and Fior di Latte mozzarella (unless specified)</i>	
MARGHERITA v Oregano	18.5
SALSICCIA Grilled pork and fennel sausage	20
KIEV Chicken, mushrooms and garlic	20
ROMANA Ham, spicy sausage and chicken	20
ORTALANA v Courgettes, peppers, artichoke and mushrooms	20
TRE COLORI v (no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil	20
CAPRICCIOSA Ham, mushrooms, artichokes and olives	20
AMERICANA Peppers, spicy sausage, red onion and fresh chilli	20
DIAVOLA (no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja	20
CALZONE CLASSICO (folded) Ham and mushrooms	21
CALZONE RUSTICANO (folded) Salami, ham, spicy sausage and nduja	21
BIANCA (no tomato) Whole burrata, speck, rocket, shaved pecorino and drizzled with extra virgin olive oil	21
PIZZA FRATELLI Cured ham, rocket and parmesan shavings	20
FRUTTI DI MARE Squid, mussels, tiger prawns and chilli	22

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

Pasta

PENNE FRANCO Chicken, mushrooms, garlic, tomato, cream and parmesan	22
MALLOREDDUS ALLA CAMPIDANESE Sardinian pasta shells with sausage, tomatoes, onion, saffron and pecorino	23
PENNE FRATELLI Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan	24
SPAGHETTI CON POLPETTE Spicy pork and beef meatballs in napoli and parmesan sauce	20
LASAGNE AL FORNO	20
FETTUCCINE PRIMAVERA v Courgettes, cherry tomatoes, garlic and basil	20
CANNELLONI v Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with béchamel and mozzarella	20
RISOTTO SALSICCIA E FUNGHI Italian sausage, mixed mushrooms and saffron	22
SPAGHETTI CARBONARA Pancetta, egg yolk, pecorino romano, black pepper and cream	24
FETTUCCINE MARE E MONTI Tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli	26
FETTUCCINE CON GAMBERETTI King prawns, tiger prawns, broccoli and a touch of cream	26
PAELLA ALGERESE Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron	267
SPAGHETTI SCOGLIO Mussels, king prawns, tiger prawns, chilli and tomatoes	27
RISOTTO CON GAMBERI Risotto with prawns, mussels and courgettes	27
FETTUCCINE SALMONE Smoked salmon, peas, tomato and cream	27

Carni, Polli e Pesce

POLLO VALDOSTANA Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips	30
POLLO ALLA CALABRESE Pan fried chicken breast with a spicy nduja and tomato sauce served with steamed rice	29
POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	32
AGNELLO TOSCANO Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce	39
BRANZINO GONDOLIERE Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	37
PESCE SPADA IN PADELLA Pan fried swordfish with aromatic herbs served with mixed salad	37
ZUPPA DI PESCE ALLA SARDA Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted bread	39
SALMONE MEDITERRANEO Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	37
SALSICCIA AROMATICA Grilled pork and fennel sausage served with grilled vegetables and potato	30
SALTIMBOCCA ALLA ROMANA Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	39
SCALOPPINE SIGNOR SASSI Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice	39
VITELLO ALLA MILANESE Pan fried breaded veal served with fries and salad	39
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	39

dalla Griglia

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

RIB-EYE **10oz**

39

FILLET **8oz**

45

BISTRO RUMP **10oz**

34

VEAL T-BONE

49

MARE E MONTE

58

8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter

Le Salse **4.5** EACH

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

Contorni

FRENCH FRIES v	7.5	GREEN BEANS v With butter and onions	7.5
HANDCUT ‘CHUNKY’ CHIPS v	7.5	SAUTÉED SPINACH v With garlic and chilli	7.5
SWEET POTATO FRIES v	7.5	SAUTÉED POTATOES With pancetta, onion and rosemary	7.5
ONION RINGS v	7.5		

PLEASE NOTE:
Menu subject to change. Minimum order of two courses per person.
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 due to our open kitchen environment we are unable to guarantee the complete absence of allergens in our menu items. 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.