

fratelli

RISTORANTE • BAR • TERRACE

New Year's Eve a la Carte Menu



Stuzzichini

MARINATED OLIVES **v 6.5**

FOCACCIA **v 11**

Flatbread with olive oil, salt and rosemary

PIZZA GARLIC BREAD **v From 9**

BRUSCHETTA CLASSICA **v 11**

Toasted bread topped with marinated tomatoes

BRUSCHETTA MISTA **12**

Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and spreadable spicy salami



Antipasti

SALSICCIA CON SPINACI	11
Sardinian pork and fennel sausage with spinach and chilli	
CAPESANTE AL FORNO	18.5
Roast scallops with olive oil, garlic and chilli topped with breadcrumbs	
BURRATA	16.5
Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	
MOZZARELLA IN CAROZZA v	15
Fried mozzarella in breadcrumbs with a tomato and basil sauce	
PROSCIUTTO CAPRESE	16
Cured ham, bufala mozzarella and sun blushed tomatoes	
FUNGHI ALL'AGLIO v	12
Mushrooms sautéed in a garlic butter sauce on toasted bread	
CALAMARI FRITTI	14.5
Squid with garlic mayo	
SALMONE AFFUMICATO	16
Smoked salmon, shallots, capers and lemon served on toasted bread	
GAMBERONI TEMPURA	17.5
Tempura king prawns with sweet chilli	
GAMBERONI ALL'AGLIO / ARRABBIATA	17.5
King prawns in parsley, garlic and chilli or a spicy tomato sauce	
PANCETTA DI MAIALE CROCCANTE	12.5
Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja	
COZZE ARRABBIATA / MARINARA	16.5
Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread	
POLPETTE CON POMODORO	11
Meatballs in napoli sauce served with toasted bread	
BUCCE DI PATATE v	10
Potato skins with garlic mayo and bbq dip	

FRITTO MISTO

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

Per Person **20**

ANTIPASTO DI TERRA

A selection of mixed Italian and Sardinian meats and cheeses, olives, marinated artichokes and Sardinian Pane Carasau

Per Person **25**

Pizza	Topped with tomato and Fior di Latte mozzarella (unless specified)	
MARGHERITA v	Oregano	17.5
SALSICCIA	Grilled pork and fennel sausage	18.5
KIEV	Chicken, mushrooms and garlic	18.5
ROMANA	Ham, spicy sausage and chicken	18.75
ORTALANA v	Courgettes, peppers, artichoke and mushrooms	18.5
TRE COLORI v	(no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil	18.5
CAPRICCIOSA	Ham, mushrooms, artichokes and olives	18.5
AMERICANA	Peppers, spicy sausage, red onion and fresh chilli	21
DIAVOLA	(no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja	21
CALZONE CLASSICO	(folded) Ham and mushrooms	22.5
CALZONE RUSTICANO	(folded) Salami, ham, spicy sausage and nduja	23
PIZZA FRATELLI	Cured ham, rocket and parmesan shavings	23
FRUTTI DI MARE	Squid, mussels, tiger prawns and chilli	24.5
<div>Gluten free pizza and pasta available £2.50 supp. Extra toppings from £1.</div>		
Pasta		
PENNE FRANCO	Chicken, mushrooms, garlic, tomato, cream and parmesan	21
MALLOREDDUS ALLA CAMPIDANESE	Sardinian pasta shells with sausage, tomatoes, onion, saffron and pecorino	19.5
PENNE FRATELLI	Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan	22.5
SPAGHETTI CON POLPETTE	Spicy pork and beef meatballs in napoli and parmesan sauce	19
PAELLA ALGERESE	Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron	26
LASAGNE AL FORNO		20
FETTUCCINE PRIMAVERA v	Courgettes, cherry tomatoes, garlic and basil	19.5
FETTUCINE MARE E MONTI	Tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli	23.5
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
FETTUCINE CON GAMBERETTI	King prawns, tiger prawns, broccoli and a touch of cream	21.5
SPAGHETTI SCOGLIO	Mussels, king prawns, tiger prawns, chilli and tomatoes	26.5
RISOTTO CON GAMBERI	Risotto with prawns, mussels and courgettes	27
FETTUCCINE SALMONE	Smoked salmon, peas, tomato and cream	27
SPAGHETTI CARBONARA	Pancetta, egg yolk, pecorino romano, black pepper and cream	24

Carni, Polli e Pesce

POLLO VALDOSTANA	29.5
Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips	
POLLO ALLA CALABRESE	28.5
Pan fried chicken breast with a spicy nduja and tomato sauce served with steamed rice	
POLLO ALLA ZAFFERANO	30
Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	
AGNELLO TOSCANO	38
Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce	
BRANZINO GONDOLIERE	34
Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	
PESCE SPADA IN PADELLA	35
Pan fried swordfish with aromatic herbs served with mixed salad	
ZUPPA DI PESCE ALLA SARDA	38
Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted bread	
SALMONE MEDITERRANEO	35
Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	
SALSICCIA AROMATICA	28.5
Grilled pork and fennel sausage served with grilled vegetables and potato	
SALTIMBOCCA ALLA ROMANA	37
Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	
SCALOPPINE SIGNOR SASSI	37
Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice	
VITELLO ALLA MILANESE	36
Pan fried breaded veal served with fries and salad	
GAMBERONI ALL'AGLIO / ARRABBIATA	37
King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	
TAGLIATA DI MANZO	40
Sliced 8oz fillet steak with a rocket and cherry tomato salad with parmesan shavings and drizzled with olive oil	

dalla Griglia

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

RIB-EYE 10oz

39

MARE E MONTE

57

FILLET 8oz

45

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

BISTRO RUMP 10oz

30

Le Salse 4.5 EACH

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

Contorni

FRENCH FRIES v	7	GREEN BEANS v	7
HANDCUT 'CHUNKY' CHIPS v	7.5	With butter and onions	
SWEET POTATO FRIES v	7.5	SAUTÉED SPINACH v	7
		With garlic and chilli	
ONION RINGS v	7	SAUTÉED POTATOES	7
		With pancetta, onion and rosemary	

PLEASE NOTE:

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.