

fratelli

RISTORANTE • BAR • TERRACE

Party Set Menu 1

*Available: For parties of 8+ upon request at the time of booking.
Please note: all guests must order from the same menu.*

Primi

BRUSCHETTA CLASSICA **V**

Toasted bread topped with marinated tomatoes

FUNGI ALL'AGLIO **V**

Sautéed garlic mushrooms with toasted bread

CALAMARI FRITTI

Squid with garlic mayo

BUCCE DI PATATE **V**

Potato skins with bbq sauce and garlic mayo

ZUPPA DEL GIORNO

Soup of the day served with bread (see server for today's option)

Secondi

PENNE FRANCO

Chicken, mushrooms, garlic, tomato, cream and parmesan

LASAGNE AL FORNO

FETTUCCINE PRIMAVERA **V**

Courgettes, cherry tomatoes, garlic and basil

CANNELLONI **V**

Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with bechamel and mozzarella

PIZZA MARGHERITA **V**

PIZZA ROMANA

Tomato, mozzarella, ham, spicy sausage and chicken

PIZZA KIEV

Tomato, mozzarella, chicken, mushrooms and garlic

PIZZA ORTALANA **V**

Tomato, mozzarella, courgettes, peppers, artichoke and mushrooms

PIZZA AMERICANA

Tomato, mozzarella, peppers, spicy sausage, red onion and fresh chilli

POLLO CREMA (*£4 supplement*)

Grilled chicken with a cream and mushroom sauce served with steamed rice

SEABASS GENOVESE (*£4 supplement*)

Pan fried seabass drizzled with pesto oil served with sautéed spinach and saffron potatoes

Dolci

TIRAMISÙ CLASSICO

TRIPLE CHOCOLATE BROWNIE

Served with vanilla ice cream

VENETIAN ARTISAN GELATO

3 scoops of vanilla, chocolate or strawberry

2 COURSES 24 | 3 COURSES 32

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.

Management reserves the right to withdraw or decline any offer at any time.

fratelli

RISTORANTE • BAR • TERRACE

Party Set Menu 2

*Available: For parties of 8+ upon request at the time of booking.
Please note: all guests must order from the same menu.*

Primi

MOZZARELLA IN CARROZZA V

Fried mozzarella in breadcrumbs with a tomato and basil sauce

FUNGHI ALL'AGLIO V

Sautéed garlic mushrooms with toasted bread

ZUPPA DEL GIORNO

Soup of the day served with bread (see server for today's option)

CALAMARI FRITTI

Squid with garlic mayo

PANCETTA DI MAIALE CROCCANTE

Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja

POLPOTTE CON POMODORO

Meatballs in napoli sauce served with toasted bread

Secondi

FETTUCCINE CON GAMBERETTI

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

BRANZINO AL GONDOLIERE

Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes

POLLO VALDOSTANA

Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips

RISOTTO SALSICCIA E FUNGHI

Italian sausage, mixed mushrooms and saffron

BISTECCA DI MANZO

Grilled 10oz rump steak served with grilled tomato, mushrooms, onion rings, fries and dolcelatte sauce

Dolci

TIRAMISÙ CLASSICO

VANILLA CHEESECAKE

Served with berries

PANNA COTTA

See server for today's flavour

TRIPLE CHOCOLATE BROWNIE

Served with vanilla ice cream

2 COURSES 30 | 3 COURSES 37

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.

Management reserves the right to withdraw or decline any offer at any time.

fratelli

RISTORANTE • BAR • TERRACE

Party Set Menu 3

*Available: For parties of 8+ upon request at the time of booking.
Please note: all guests must order from the same menu.*

ON ARRIVAL
Glass of Prosecco

Primi

CAPELANTE DI MARE

Pan seared scallops with pancetta and a pea puree

BURRATA

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

CALAMARI FRITTI

Squid with garlic mayo

MOZZARELLA IN CARROZZA V

Fried mozzarella in breadcrumbs with a tomato and basil sauce

GAMBERONI TEMPURA

Tempura king prawns with sweet chilli

PANCETTA DI MAIALE CROCCANTE

Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja

Secondi

POLLO ALLO ZAFFERANO

Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with steamed rice

SALMONE MEDITERRANEO

Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach

SALTIMBOCCA ALLA ROMANA

Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes

RIB-EYE STEAK

10oz rib-eye steak, cooked to your liking served with grilled tomato, mushrooms and onion rings

Dolci

TIRAMISÙ CLASSICO

RASPBERRY PAVLOVA

Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown

VANILLA CRÈME BRÛLÉE

Served with berries and biscuits

VANILLA CHEESECAKE

Served with berries

TO FINISH

Complimentary Shot of Limoncello or Mirto Rosso
(3 course menu only)

2 COURSES 45 | 3 COURSES 55

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.

Management reserves the right to withdraw or decline any offer at any time.