

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

ARANCINI 10

Breaded rice balls with ham, peas and mozzarella served with napoli sauce

PATÈ DI FUNGHI 9.5

Bone marrow and mushroom pate topped with toasted walnuts served with melba toast and onion marmalade

Secondi

SPIEDINO DI MARE E MONTE 28.5

Skewer of beef, prawn, scallop and veg served with potato puree and garlic butter sauce

POLLO ARROSTO 24

Roast chicken with a creamy mushroom and marsala wine sauce served with steamed rice

BISTECCA DI VITELLO 39.5

Grilled veal t-bone with bone marrow sauce and handcut chips

Italy v France

IKEBANA NOVELLO 2025

Abruzzo. Crape: Montepulciano d'Abruzzo



125ML **6** | 175ML **9** | BTL **36**

Ruby red in colour with violet reflections. Vibrant fruit flavours with floral notes and a fresh, clean finish.

GEORGES DUBOEUF BEAUJOLAIS NOUVEAU 2025

Beaujolais. Crape: Gamay



A fresh, fruity wine with a deep ruby colour. Bright and lively with a smooth, refreshing finish.

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.