

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

GAMBERI INTERI 15

Grilled head on tiger prawns with a garlic, lemon and olive oil dressing

Secondi

SUPREMO DI POLLO 33

Grilled supreme of chicken and king prawns served with sautéed potatoes, green beans and a lemon, parsley and cream sauce

CODA DI ROSPO 30

Monkfish wrapped in cured ham served with rocket and parmesan salad drizzled with balsamic glaze

Italy v France

KALLURA FRAPPATO IGP

Sicily. Grape: Frappato

125ML **5.65** | 175ML **7.65** | BTL **29**

Intense red with purple reflections. A light but well structured wine with hints of red berries. Fresh and vibrant on the palate.

KALLURA GRECANICO IGP

Sicily. Grape: Grecanico

125ML **5.6** | 175ML **7.45** | BTL **28.5**

Straw yellow colour with a delicate freshness and floral notes. A harmonious and well structured wine.

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.