fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

ARANCINI 9.5
Breaded balls of risotto with peas, saffron and mozzarella in a creamy nduja sauce

MELANZANE PARMIGIANA 10
Layers of baked aubergine with tomato, basil and parmesan

Secondi

GRIGLIATA MISTA DI PESCE 31
Mixed grill of fish with salmon, seabass, king prawns, monkfish and a mixed salad

MANZO ALLA STROGANOFF 30
Fillet of beef with wild mushrooms in a rich creamy sauce served with steamed rice

Dolci

ARTISAN GELATO SPECIALE PER SCOOP **2.5**
Strawberries & cream | Oreo | Nocciola

CHEESECAKE OF THE DAY 8.5
See server for today's option

Vino del Momento

VILLA BORGHETTI LUGANA DOC 2024
Verona. *Grape: Turbiana*

125ML **6.5** | 175ML **9.75** | BTL **34**
Pale straw yellow in colour. Bright, crisp and beautifully balanced with aromas of fresh citrus and peach.

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.