

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

POLPO ALLA GRIGLIA 10

Grilled octopus with a lemon, olive oil, garlic and parsley dressing

BRUSCHETTA CARBONARA 9.5

Toasted bread topped with confit egg yolk, guanciale and pecorino shavings

Secondi

BRANZINO ALLA LIGURE 25

Pan fried seabass with boiled potatoes, olives and cherry tomatoes finished with fresh basil and roasted pine nuts

POLLO IMBOTTITO 26

Chicken breast stuffed with black pudding and wrapped in bacon served with tenderstem broccoli, potato puree and a red wine jus

Dolci

CHOCOLATE AND CARAMEL TART 7.5

MANGO MOUSSE 8

HAZELNUT OPERA CAKE 8.5

Layers of hazelnut sponge, coffee syrup and hazelnut buttercream

Vini del Momento

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.