

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

FUNGHI RIPIENI 8.5

Mushroom stuffed within chicken live pâté served with napoli sauce

Secondi

CODA DI ROSPO 24.5

Fillet of monkfish, battered asparagus, baked potato and a lemon & parsley dressing

SPAGHETTI ALL'ARAGOSTA 27

Spaghetti with 1/2 lobster and tiger prawns in a white wine, cherry tomato and garlic sauce

BISTECCA ALLA FIORENTINA 85

For two to share

1 kg t-bone steak served with grilled tomato, mushrooms, onion rings, hand cut chips and dianna sauce

Dolci

LEMON MOUSSE 8

ARTISAN GELATO SPECIALE PER SCOOP 2.5

Honeycomb or panna fragola

TORTA CAPRESE 8.5

Traditional chocolate and almond cake served warm with vanilla ice cream

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.