

# fratelli

RISTORANTE • BAR • TERRACE

## Speciali

### Primi

#### CARPACCIO DI BARBABIETOLA 8.5

Beetroot carpaccio with rocket, roast walnuts, orange zest and vinaigrette

#### CAPESANTE AL POMODORO 14.5

Scallops in the shell with a smoked tomato sauce, crispy pancetta and lime zest

### Secondi

#### ARAGOSTA ALLA THERMIDOR 38

Tender chunks of lobster in a rich creamy mustard, parmesan and tarragon sauce

#### PANCETTA DI MAIALE 21.5

Belly pork with sweet potato puree, broccoli and a red wine jus

### Dolci

#### ZUPPA INGLESE 8.5

Layers of sponge soaked in Alchermes liqueur, chocolate and vanilla crème patisserie and topped with cocoa powder

#### ARTISAN GELATO SPECIALE PER SCOOP 2.5

Oreo or Coconut

### 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.