

# fratelli

RISTORANTE • BAR • TERRACE

## Speciali

### Primi

#### CAPELANTE SALTATE 14.5

Sautéed king scallops with asparagus tips, smoked salmon and a cream, lemon and tarragon sauce

### Secondi

#### TAGLIATELLE AL RAGU 16.5

Tagliatelle in a lamb, cherry tomato, white wine, mint, chilli and pecorino cheese ragu

#### FILETTO DI SALMONE 26.5

Pan fried salmon fillet served on grilled vegetables with a lemon, olive oil and parsley dressing finished with lemon zest

### Dolci

#### VENETIAN ARTISAN GELATO Per Scoop 2.25

Amaretto or Stracciatella

#### CHEESECAKE OF THE DAY 7.5

See server for today's option

### Vino del Momento

#### SCUBLA ROSSO SCURO DOC Friuli-Venezia Giulia

Grape: Merlot, Refosco dal Peduncolo Rosso

125ML 6.75 | 175ML 10 | BTL 38

Intense ruby colour with aromas of warm red fruits and spices.

*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.