

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

CARPACCIO DI MANZO 12

Beef carpaccio in salt & pepper with rocket, capers, walnuts, cherry tomatoes, parmesan salad in olive oil and lemon dressing

BRUSCHETTA RUCOLA 9

Toasted bread topped with peppers, rocket, pine nuts & balsamic glaze

Secondi

CODA DI ROSPO ALLO ZAFFERANO 24.5

Monkfish with a creamy saffron sauce served with steamed rice

SPAGHETTI ALL'ARAGOSTA 27

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

VITELLO RIPIENO 29

Veal stuffed with spinach & mozzarella cooked with a rich, sweet tomato sauce and mash

Dolci

MANGO MOUSSE 8

Cantucci biscuits

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.