

# fratelli

RISTORANTE • BAR • TERRACE

## Speciali

### Primi

#### CAPELANTE REALI 15

Grilled king scallops with a garlic, white wine and lemon sauce

### Secondi

#### BISTECCA DI FILETTO 34

Medallions of prime fillet steak with a wild mushrooms, red wine and rosemary sauce served with black pudding mash

#### CODA DI ROSPO 30

Monkfish sautéed in an onion, English mustard, brandy and cream sauce finished with parmesan and served green beans and salad potatoes

## 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.