

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

POLPO ALLA GRIGLIA 10

Grilled baby octopus with a garlic, lemon, parsley and olive oil dressing

GAMBERI INTERI 9.5

Head on king prawns with white wine, garlic, chilli and cherry tomatoes

Secondi

FRATELLI BURGER 18.5

Double burger in a brioche bun with speck, mozzarella, tomato and burger sauce with fries

SPEZZATINO DI MAIALE 20.5

Traditional pork stew with saffron potatoes and toasted garlic bread

Dolci

CHOCOLATE AND CARAMEL TART 7.5

HAZELNUT OPERA CAKE 8.5

Layers of hazelnut sponge, coffee syrup and hazelnut buttercream

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.