

fratelli

RISTORANTE • BAR • TERRACE

Speciale

Primi

ARANCINI 8

Breaded balls of rice stuffed with beef ragu and mozzarella in a calabrese sauce topped with parmesan

CAPELANTE AL FORNO 13.5

Baked scallop in the shell served with a tarragon butter

Secondi

POLLO ALLA STROGNAOFF 22.5

Fine strips of chicken breast with a mushroom, mustard and cream sauce served with steamed rice

SPAGHETTI ALL'ARRAGOSTA 25

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

SPIGOLA IN PADELLA 23

Pan fried seabass fillet with a caper and butter sauce served with sauteed green beans and new potatoes

Dolci

GELATO Per Scoop 2.25

Chocolate & Candied Orange | Biscoff

CASSATA SICILIANA 7

Traditional Sicilian sponge cake with marzipan and candied fruits

Vino del Momento

CATARRATTO *Sicily*

125ML 5.2 | 175ML 6.95 | BTL 27

A fruity and harmonious Catarratto, with hints of apples and nuts on the nose. It possesses a crisp yet rounded palate with notes of orange, citrus peel and herbs

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.