

# fratelli

RISTORANTE • BAR • TERRACE

## Speciali

### Primi

#### CROSTINI CON STRACCIATELLA 9

Toasted bread topped with creamy stracciatella cheese, grilled peaches, pine nuts, tarragon and olive oil

#### SARDINE IMPANATE 7.5

Fresh butterfly sardines in breadcrumbs served with fresh lemon and tartare sauce

### Secondi

#### PORCHETTA 22

Rolled pork stuffed with garlic and herbs served with tender stem broccoli, carrot and orange puree and a red wine jus

#### SPAGHETTI ALL'ARAGOSTA 25

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

#### PAPPARDELLE AL RAGÙ DI AGNELLO 18.5

Pappardelle pasta in a slow cooked lamb ragu

#### TRIGLIA AL CARTOCCIO 22

Whole grey mullet baked in mixed herbs, garlic and white wine served with a side of your choice

### Dolci

#### GELATO Per Scoop 2.25

Biscoff | Amaretto | Stracciatella | Chocolate & candied orange

#### CHOCOLATE & ORANGE CAKE 7

Orange sponge with sticky orange curd and chocolate fudge

#### RASPBERRY FRANGIPANE TART 7.5

Served with custard

### 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.