

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

FREGOLA SARDA 11.5

Sardinian pasta pearls with squid, peas, cream and mint

GAMBERONI PICCANTE 14

Pan fried king prawns with torn burrata and an nduja sauce

Secondi

POLLO FARCITO 23.5

Supreme of chicken stuffed with gorgonzola and sundried tomato in a wild mushroom and cream sauce served with steamed rice

BRANZINO GRATINATO ALLA LIGURE 24.5

Gratinated seabass with a baby potato, white wine, cherry tomato, olive and garlic sauce with toasted pine nuts and mixed salad

Dolci

ARTISAN GELATO SPECIALE PER SCOOP 2.5

Strawberries & cream | Biscoff | Coconut

LEMON MOUSSE 8

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.