

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

CAPELANTE ALLA GRIGLIA 15

Grilled king scallops with garlic, chilli and white wine sauce served on toasted bread

Secondi

SUPREMO DI POLLO 27

Roast supreme of chicken wrapped in streaky bacon with a cream, lemon and tarragon sauce served with sauteed potatoes

TRIO DI PESCE ALLA GRIGLIA 36

Grilled seabass, salmon and king prawns in a lemon, parsley and olive oil dressing served with mixed salad

Italy v France

IKEBANA NOVELLO 2025

Abruzzo. Grape: Montepulciano d'Abruzzo



125ML **6** | 175ML **9** | BTL **36**

Ruby red in colour with violet reflections. Vibrant fruit flavours with floral notes and a fresh, clean finish.

GEORGES DUBOEUF BEAUJOLAIS NOUVEAU 2025

Beaujolais. Grape: Gamay

125ML **6** | 175ML **9** | BTL **36**



A fresh, fruity wine with a deep ruby colour. Bright and lively with a smooth, refreshing finish.

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.