

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

GORGONZOLA E PROSCIUTTO CRUDO 8.5

Whipped gorgonzola with parma ham, melon pearls, candied walnuts, rocket leaves and a balsamic drizzle

LASAGNE AL PESTO E TONNO 8.5

Tuna and pesto lasagne

Secondi

SALMONE AL LIMONE 26

Grilled salmon with a chunky Mediterranean vegetable ragu, basil puree, lemon mascarpone and lemon zest

RAVIOLI AL BURRO 15.5

Spinach and ricotta ravioli in a sage and butter sauce
(also available as starter £8.5)

AGNELLO ALLA GRIGLIA 30

Grilled lamb cutlets with pepperonata, polenta and parmesan chips

Dolci

BLUEBERRY MOUSSE 8

ARTISAN GELATO SPECIALE PER SCOOP 2.5

Oreo or Coconut

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.