

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

FREGOLA AI FRUTTI DI MARE **ST 11.5 | MC 22.5**

Small Sardinian pasta pearls with tiger prawns, mussels, squid, cherry tomatoes, parsley and white wine

INSALATA DI POLPO **10.5**

Octopus salad with potato, black olives, radicchio, parsley, lemon and olive oil

Secondi

SPAGHETTI ALL'ARAGOSTA **27**

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

BRANZINO E CAPONATA **22.5**

Pan fried fillet of seabass with traditional Sicilian vegetable caponata

PINSA ROMANA **14.5**

Light Roman flatbread topped with tomato, bufala mozzarella, cured ham, salami, cherry tomatoes and shaved parmesan

Dolci

ALMOND & CARAMEL CAKE **8.5**

ARTISAN GELATO SPECIALE PER SCOOP **2.5**

Rum & raisin or panna fragola

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.