

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

BIANCHETTI 9

Deep fried whitebait and tempura artichoke served with an nduja mayo

Secondi

T-BONE DI VITELLO 28

Grilled veal t-bone with peppercorn sauce, onion rings and handcut chips

GRIGLIATA MISTA DI PESCE 32

Mixed grill of salmon, seabass, cuttlefish and prawns with an olive oil and lemon dressing

Dolci

PEAR AND RICOTTA CAKE 7.5

Layers of hazelnut biscuit dusted with icing sugar and filled with pear and ricotta

FONDANT OF THE DAY 7.5

Choose from: Raspberry, Chocolate or White Chocolate
Served with vanilla ice cream

Vino del Momento

TERRE DEL BAROLO DOCG 2016 Piedmonte

Grape: Nebbiolo

125ML **9.5** | 175ML **13.5** | BTL **50**

Bright and clean red with notes of cherry, berries and hints of watermelon.
Medium to full body with a flavourful 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.