

# fratelli

RISTORANTE • BAR • TERRACE

## Speciali

### Primi

#### MELANZANE AL FORNO 11

Baked aubergine with sliced tomato, mozzarella and pesto

#### COZZE ALLO ZAFFERANO 13

Mussels in a cream and saffron sauce served with toasted bread

### Secondi

#### MERLUZZO SCOTTATO 26

Seared supreme of cod served with sautéed green vegetables and drizzled with cashew nuts and basil pesto

#### BISTECCA DI VITELLO 39.5

Veal t-bone served with dianne sauce, grilled mushrooms and tomatoes, onion rings and handcut chips

### Vini del Momento

#### KALLURA FRAPPATO IGP

Sicily. Grape: Frappato

125ML **5.65** | 175ML **7.65** | BTL **29**

Intense red with purple reflections. A light but well structured wine with hints of red berries. Fresh and vibrant on the palate.

#### KALLURA GRECANICO IGP

Sicily. Grape: Grecanico

125ML **5.6** | 175ML **7.45** | BTL **28.5**

Straw yellow colour with a delicate freshness and floral notes. A harmonious and well structured wine.

*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.