

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

INVOLTINI DI ASPARAGI 8

Roasted asparagus wrapped in cured ham, poached egg and jalapeño glaze

TERRINA DI PROSCIUTTO 10

Ham hock terrine served with toasted bread and an olive oil, lemon and parsley dip

Secondi

CORDON BLEU DI VITELLO 25

Veal cordon bleu with dolcelatte sauce and sautéed tenderstem broccoli

MEZZI RIGATONI AL RAGU 18

Small rigatoni pasta in a beef, courgettes and cherry tomato ragu with a hint of chilli and finished with pecorino cheese

Dolci

CHOCOLATE AND CARAMEL TART 7.5

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.