

fratelli

RISTORANTE • BAR • TERRACE

Speciali

Primi

MOZZARELLA AL FORNO 13

Baked mozzarella wrapped in parma ham with rocket leaves and balsamic glaze

DUO DI PESCI 16

Sautéed king prawns and scallops with a shallot, parsley, brandy, tomato and cream sauce

Secondi

SUPREMO DEL SALMONE 30

Seared supreme of salmon with asparagus and a lemon and saffron sauce

FILETTO DI MANZO 30

Fine strips of prime fillet steak with a wild mushroom, red wine, cream and mustard sauce served with steamed rice

Dolci

HOMEMADE CARROT CAKE 7.5

Italy v France

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.