

fratelli

RISTORANTE • BAR • TERRACE

Gluten Free Menu

Information

This menu includes some of our dishes that are naturally gluten free. Don't see something you fancy? The majority of our main menu can also be adapted to suit many dietary requirements.

When ordering from this menu, please ensure you still tell us about your allergy / intolerance.

Please note: Due to the open aspect of our kitchen, we are unable to guarantee the complete absence of any allergens in our menu items despite the precautions we take.

Pizza & Pasta

Gluten free available £2.50 supp.
Excludes Calzone

Antipasti

BURRATA Soft centred burrata mozzarella with tomatoes, marinated roast red peppers and extra virgin olive oil	11.5
PROSCIUTTO CAPRESE Cured ham, bufala mozzarella and sun blushed tomatoes	10.75
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce	13.5
INSALATA TRE COLORI v Tomato, mozzarella and fresh basil	9.5

Carni, Polli e Pesce

SALTIMBOCCA ALLA ROMANA Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes	27
POLLO ALLA CALABRESE Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice	22.5
POLLO ALLA ZAFFERANO Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	24.5
SALMONE MEDITERRANEO Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach	27
PESCE SPADA IN PADELLA Pan fried swordfish with aromatic herbs served with mixed salad	24
BRANZINO AL GONDOLIERE Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes	27
GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice	29.5

Contorni


GREEN BEANS v With butter and onions	4.5	SAUTÉED POTATOES With pancetta, onion and rosemary	5
SAUTÉED SPINACH v With garlic and chilli	4.5	STEAMED RICE	5

Insalate

INSALATA DI CARCIOFI v Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing	Sml 9	Lrg 16
INSALATA MISTA Mixed lettuce, red onion, tomatoes, cucumber and parmesan shavings with an olive oil and balsamic vinegar dressing	Sml 5.5	Lrg 10.5

dalla Griglia

*Served with grilled tomato and mushrooms.
Steaks aged 28 days.*

RIB-EYE 10oz	29
FILLET 8oz	33
BISTRO RUMP 10oz	22
	
POLLO E ROSMARINO Grilled chicken breast with rosemary	18
AGNELLO Grilled lamb cutlets with rosemary and thyme	27
VEAL ESCALOPE	24
SWORDFISH	22

Le Salse 3.5 EACH

Arrabbiata · all'Aglio · Dolcelatte

Dolci

RASPBERRY PAVLOVA Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown	9	ETON MESS ITALIANO Meringue, mixed berries and sweet mascarpone	7
		NEW YORK CHEESECAKE	7.75