

## Aperitivi

### APEROL SPRITZ 9

Aperol, prosecco and soda

### CAMPARI SPRITZ 9

Campari, prosecco and soda

### HUGO 8.5

Elderflower cordial, mint, prosecco and soda

### NEGRONI SBAGLIATO 10

Campari, martini rosso and prosecco

### LIMONCELLO SPRITZ 10

Cin, limoncello, sugar syrup and prosecco

## Maialetto Arrosto alla Sarda

One of Sardinia's most famous and popular dishes.

### Traditional Slow-Cooked Roast Suckling Pig

Once considered a dish only for special occasions, it is perhaps the best known of all the traditional Sardinian dishes, undoubtedly due to its sweet and unique flavour.

Served Sardinian style in the middle of the table, to share, with roast potatoes, salad and bread



For more information, please get in touch with us at

[info@fratelliponteland.co.uk](mailto:info@fratelliponteland.co.uk)

**Pre-Order Required**

### Please Note:

All dishes are prepared to order and therefore may take some time to cook.

If you have an allergy to any particular ingredients please let us know however we are unable to guarantee the complete absence of allergens in our menu items due to the open nature of our kitchen. Allergen Menu available upon request.

All prices include VAT.

An optional 10% gratuity is added to all bills and 100% of tips are split between the members of staff on duty.

# Sunday Lunch

### AVAILABLE:

Sunday, 12pm 'till it's gone!  
(main menu also available)

## Starter

### FUNGHI ALL'AGLIO v

Sautéed garlic mushrooms on toasted Altamura bread

### COCKTAIL DI GAMBERI

Traditional prawn cocktail in marie rose sauce

### INSALATA TRE COLORI v

Tomato and mozzarella with basil oil

### CALAMARI FRITTI

Squid with garlic mayo

## Main Course

### TRIO OF MEATS

Includes our slow cooked rump of beef, roast belly pork and roast supreme of chicken (£5 supplement)

### CONFIT LAMB

### ROAST SUPREME OF CHICKEN

### SLOW COOKED RUMP OF BEEF

Served pink

### ROAST BELLY PORK

*(Above served with seasonal vegetables, roast and mash potato, gravy and a Yorkshire pudding)*

## Dolci

### CHOCOLATE BROWNIE

Served with vanilla ice cream

### TIRAMISU

### STICKY TOFFEE PUDDING

Served with vanilla ice cream

### VANILLA CRÈME BRÛLÉE

Served with berries and biscuits

### VANILLA CHEESECAKE

Served with raspberry coulis

1 COURSES 19.5 | 2 COURSES 24.5 | 3 COURSES 29.5

## Sides

### MASH POTATO 4.5

### ROAST POTATOES 4.5

### MIXED VEGETABLES 4.5

### YORKSHIRE PUDDING 1.5

### CAULIFLOWER CHEESE 4.5

*Extra Gravy Available*

# fratelli

RISTORANTE • BAR • TERRACE

## Main Menu

## Stuzzichini

**MARINATED OLIVES v 4.5**

**FOCACCIA v 6.5**

Flatbread with olive oil, salt and rosemary

**PIZZA GARLIC BREAD v 6.5**

with tomato 7

with cheese 7

with tomato and cheese 7.5

**PANE ITALIANO v 5.5**

Selection of Italian breads

**BRUSCHETTA CLASSICA v 8.5**

Toasted bread topped with marinated tomatoes

**BRUSCHETTA MISTA 9.5**

Trio of toasted bread topped with marinated tomatoes, soft pecorino cheese and nduja

## Antipasti

**SALSICCIA CON SPINACI**

Pork and fennel sausage with spinach and chilli

**8.5**

**CAPESANTE AL FORNO**

Roasted scallops with olive oil, garlic and chilli topped with breadcrumbs

**14.5**

**BURRATA** Soft centred burrata mozzarella with tomatoes, marinated

roast red peppers and extra virgin olive oil

**11.5**

**MOZZARELLA IN CARROZZA v**

Fried mozzarella in breadcrumbs with a tomato and basil sauce

**9.5**

**ZUPPA DEL GIORNO**

Soup of the day served with Altamura bread (see server for today's option)

**7.5**

**PROSCIUTTO CAPRESE**

Cured ham, bufala mozzarella and sun blushed tomatoes

**10.75**

**FUNGHI ALL'AGLIO v**

Mushrooms sautéed in a garlic butter sauce on toasted Altamura bread

**9.5**

**CALAMARI FRITTI** Squid with garlic mayo

**10.5**

**SALMONE AFFUMICATO**

Smoked salmon, shallots, capers and lemon served on toasted Altamura bread

**12.75**

**GAMBERONI TEMPURA** Tempura king prawns with sweet chilli

**13.75**

**GAMBERONI ALL'AGLIO / ARRABBIATA**

King prawns in parsley, garlic and chilli or a spicy tomato sauce

**13.5**

**PANCETTA DI MAIALE CROCCANTE**

Crispy belly pork pieces with marinated artichokes drizzled in spicy nduja

**9.5**

**COZZE ARRABBIATA / MARINARA**

Mussels in a spicy tomato sauce or a white wine, parsley and garlic sauce served with toasted bread

**10.5**

**POLPETTE CON POMODORO** Meatballs in napoli sauce served with toasted bread **8.5**

**BUCCE DI PATATE v** Potato skins with garlic mayo and bbq dip

**8**

**FRITTURA DI PESCE**

**Per Person 15**

Deep fried calamari, prawns, seabass, whitebait, scallops and zucchini served with tartare and sweet chilli sauce

**ANTIPASTO DI TERRA**

**Per Person 13.5**

A selection of mixed Italian and Sardinian meats and cheeses, olives, marinated artichokes and Sardinian pane carasau

## 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 CAESAR** Grilled chicken with romaine lettuce, croutons and grated parmesan in a classic caesar dressing **Sml 10 Lrg 18.5**

**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**

## Pasta

**PENNE FRANCO** Chicken, mushrooms, garlic, tomato, cream and parmesan **16.5**

**MALLOREDDUS ALLA CAMPIDANESE**

Sardinian pasta shells with sausage, tomatoes, onion, saffron and pecorino

**16.75**

**PENNE FRATELLI**

Chicken, basil, pesto, toasted pine nuts, mascarpone, cream and parmesan

**16.75**

**SPAGHETTI CON POLPETTE**

Spicy pork and beef meatballs in napoli and parmesan sauce

**15.75**

**PAELLA ALGHERESE**

**19**

Sardinian style paella (risotto-like) with chicken, salami, prawns, mussels, cherry tomatoes, peppers, peas and saffron

**LASAGNE AL FORNO**

**15.95**

**FETTUCCINE PRIMAVERA v** Courgettes, cherry tomatoes, garlic and basil

**14.75**

**FETTUCCINE MARE E MONTI**

Tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli

**15.5**

**CANNELLONI v** Oven baked cannelloni filled with ricotta and spinach in a

tomato sauce with béchamel and mozzarella

**16.5**

**RISOTTO SALSICCIA E FUNGHI** Italian sausage, mixed mushrooms and saffron **16.5**

**FETTUCCINE CON GAMBERETTI**

King prawns, tiger prawns, broccoli and a touch of cream

**19**

**SPAGHETTI SCOGLIO** Mussels, king prawns, tiger prawns, chilli and tomatoes **20.5**

**RISOTTO CON GAMBERI** Prawns, mussels and courgettes

**19.5**

**FETTUCCINE SALMONE** Smoked salmon, peas, tomato and cream

**18.5**

**SPAGHETTI CARBONARA**

Pancetta, egg yolk, pecorino romano, black pepper and cream

**16.5**

*Gluten free pizza and pasta available £2.50 supp. Extra toppings from £1.50*

## Pizza *Topped with tomato and Fior di Latte mozzarella (unless specified)*

**MARGHERITA v** Oregano **14**

**SALSICCIA** Grilled pork and fennel sausage **15**

**KIEV** Chicken, mushrooms and garlic **15.5**

**ROMANA** Ham, spicy sausage and chicken **15.75**

**ORTALANA v** Courgettes, peppers, artichoke and mushrooms **14.5**

**TRE COLORI v** (no Fior di Latte) Bufala mozzarella, peppers, spinach and extra virgin olive oil **14.5**

**CAPRICCIOSA** Ham, mushrooms, artichokes and olives **14.25**

**AMERICANA** Peppers, spicy sausage, red onion and fresh chilli **15.95**

**DIAVOLA** (no Fior di Latte) Bufala mozzarella, fresh basil, spicy sausage and nduja **15.5**

**CALZONE CLASSICO** (folded) Ham and mushrooms **17**

**CALZONE RUSTICANO** (folded) Salami, ham, spicy sausage and nduja **17.5**

**BIANCA** (no tomato) Whole burrata, speck, rocket, shaved pecorino and drizzled with extra virgin olive oil **17**

**PIZZA FRATELLI** Cured ham, rocket and parmesan shavings **17.5**

**FRUTTI DI MARE** Squid, mussels, tiger prawns and chilli **18.5**

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## Carni, Polli e Pesci

**POLLO VALDOSTANA** Flattened breaded chicken breast topped with ham, mozzarella and napoli sauce served with handcut chips **24.5**

**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**

**AGNELLO TOSCANO** Lamb cutlets served with sautéed potatoes and a red wine, rosemary and sun blushed tomato sauce **29.5**

**BRANZINO AL GONDOLIERE** Pan fried fillet of seabass with king prawns, chives and chilli butter served with saffron potatoes **27**

**PESCE SPADA IN PADELLA** Pan fried swordfish with aromatic herbs served with mixed salad **24**

**ZUPPA DI PESCE ALLA SARDA** Sardinian broth with mixed fish and shellfish, flavoured with tomato, lemon zest, thyme and chilli served with toasted bread **29**

**SALMONE MEDITERRANEO** Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach **27**

**SALSICCIA AROMATICA** Grilled pork and fennel sausage served with grilled vegetables and potatoes **21.5**

**SALTIMBOCCA ALLA ROMANA** Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes **27**

**SCALOPPINE SIGNOR SASSI** Veal cooked in a cream, brandy, mustard seed and mushroom sauce served with steamed rice **28.5**

**VITELLO ALLA MILANESE** Pan fried breaded veal served with fries and salad **27.5**

**GAMBERONI ALL'AGLIO / ARRABBIATA** King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice **29.5**

**TAGLIATA DI MANZO** Sliced 8oz fillet steak with a rocket and cherry tomato salad with parmesan shavings and drizzled with olive oil **35**

## dalla Griglia

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

**RIB-EYE STEAK 10oz** **29** **POLLO E ROSMARINO** **18**

**FILLET STEAK 8oz** **33** Grilled chicken breast with rosemary

**BISTRO RUMP STEAK 10oz** **22** **VEAL ESCALOPE** **24**

**MARE E MONTE** **45** **AGNELLO** Grilled lamb cutlets with rosemary and thyme **27**

8oz fillet steak, 3 king prawns and zucchini fritti with garlic butter **SWORDFISH** **22**

**Le Salse 3.5 Each**

al Pepe • Arrabbiata • Dianna • Crema e Funghi • all'Aglio Dolcelatte • Bone Marrow (+50p)

## Contorni

**FRENCH FRIES v** **4.5** **GREEN BEANS v** **4.5**

**HANDCUT 'CHUNKY' CHIPS v** **4.75** With butter and onions

**SWEET POTATO FRIES v** **4.75** **SAUTÉED SPINACH v** **4.5**

With garlic and chilli

**ONION RINGS v** **4.5** **SAUTÉED POTATOES** **5**

With pancetta, onion and rosemary