

fratelli

RISTORANTE • BAR • TERRACE

Speciale

Primi

ZUCCHINI FRITTI 7.5

Battered courgettes with saffron mayo

INSALATA DI POLPO 8.5

Octopus salad with celery, carrots, cherry tomatoes and a lemon and olive oil dressing

Secondi

PETTO DI POLLO 21.5

Chicken breast with wild mushrooms, peppers, pancetta, rosemary, tomato and red wine sauce served with handcut chips

BRANZINO IN CROSTA DI ERBE 22.5

Herb crusted seabass served with grilled Mediterranean vegetables and an olive oil, parsley and lemon dressing

SPEZZATINO DI AGNELLO 22

Traditional Italian lamb stew with toasted garlic bread

Vino del Momento

DOLIA NOVA ROSADO DOC *Sardinia. Grape: Cannonau*

125ML 6 | 175ML 8.75 | BTL 35

A multi award-winning rosé that is refined, delicate and well-balanced yet fruity with notes of cherry and strawberry. Ruby red with violet hues, a good structure and persistence on the palate.

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.