

fratelli

RISTORANTE • BAR • TERRACE

Speciale

Primi

TEMPURA DI VERDURE **8**

Tempura vegetables with saffron mayo

SPIEDINO DI GAMBERONI E CAPESANTE **12.5**

Skewer of king prawns and scallops with a white wine, garlic and butter sauce

Secondi

TRIO DI PESCE **27.5**

Grilled salmon, seabass and king prawns with a herb, lemon and olive oil dressing served with mixed salad

SALSICCIA SICILIANA ALLA GRIGLIA **19**

Grilled Sicilian sausage with a rosemary and red wine sauce served with sautéed new potatoes

Dolci

LEMON POSSET TRIFLE **6**

Traditional Italian cake layered with lemon posset

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.