

Fratello's

Antipasti/Starters

Zuppa Del Giorno

Soup of the day
£6.95

Caprese

A tower of plum tomatoes, buffalo mozzarella, basil, dressed in extra virgin olive oil and Hawaiian black salt and drizzled with homemade pesto (V)
£7.95

Trio di bruschette

A trio of toasted homemade bread, topped with;

- Chicken with sautéed mushrooms, white wine and melted mozzarella
- Mixed Mediterranean vegetables with melted goats cheese, rocket and walnut pesto
- Fresh slices of plum tomatoes, buffalo mozzarella, rocket, parmesan shavings and handmade pesto

£8.95

Melanzane alla Parmigiana

Rolled thin slices of aubergine filled with buffalo mozzarella, basil in a tomato and parmesan sauce (V)
£8.95

Funghi ripieni ai formaggi

Chestnut mushrooms filled with different Italian cheeses, scamorza, buffalo mozzarella and Taleggio. Served with a red pepper puree and crispy vegetables (V)

£8.95

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Millefoglie di pere passite al Vin Santo e salmone affumicato

Millefeuille of pears caramelised in Vinsanto wine with rocket, smoked salmon, parmesan shavings and a balsamic reduction

£9.95

Vitello tonnato

Slices of cold roasted veal with a tuna sauce and cubes of caramelised apple and pistachio, served on a bed of rocket salad

£9.95

Insalata di sgombro e gamberi

Pan-fried fillets of mackerel with prawns, served on a bed of rocket salad, shavings of parmesan and saffron vinaigrette

£9.95

Bresaola della Valtellina con rucola e caprino

Slices of air dried Alpine beef, served on a bed of rocket with goat's cheese, parmesan shavings and Italian feta

£10.95

Varieta' di capesante

A medley of pan fried and breaded scallops, served on a puree of aromatic cannellini beans, spinach and crispy smoked ham

£11.95

Fantasia di assaggi

A selection of tasters

£12.95

Fratello's

Primi Piatti/Pasta e Risotto

Girasoli con ricotta e verdure

Homemade Fresh pasta filled with a mix of brunoise vegetables and ricotta cheese, with a spinach veloute (V)

£10.95

Mezzelune con mousse di prosciutto cotto e funghi

Homemade fresh pasta filled with a mousse of Italian ham and mushrooms.
Served on a bed of ratatouille and finished with a goats cheese dressing

£11.95

Tagliatelle alla Trevigiana

Tagliatelle with Italian smoked ham, Taleggio cheese, Radicchio, Chestnut mushrooms, walnuts and an Italian white sauce

£12.95

Gnocchi di patate con tonno e gamberi

Homemade potato dumplings with prawns, clams, rocket and walnut pesto and toasted Pistachio nuts

£12.95

Paccheri con gamberi , vongole e bottarga

Large pasta tubes with prawns, clams and bottarga

£12.95

Fratello's

Pappardelle al ragu' d'anatra e funghi selvatici

Homemade pasta ribbons with duck ragu and girolle mushrooms

£13.95

Risotto con porcini e tartufo

Risotto with porcini mushrooms and shavings of parmesan with fresh black Italian truffles (V)

£14.95

Ravioli con ripieno di pesce

Homemade fresh pasta filled with crab, prawns and lobster, cooked in a seafood sauce

£15.95

Risotto con capesante, prosecco e zafferano

Prosecco Risotto with scallops and saffron

£15.95

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Secondi piatti/ Meat/Fish

Rotolo di Pollo

A Ballantine of corn-fed chicken with ham mousse, mushrooms in a Goats cheese sauce, served with Mediterranean vegetables and a potato cake

£18.95

Tagliata di tonno

Fresh Tuna steak, chargrilled with rocket salad, shavings of parmesan, cherry tomatoes and a balsamic reduction

£19.95

Sinfonia di branzino

Fillets of sea bass rolled and filled with salmon mousse and potato cake. Served on a bed mixed Mediterranean vegetables with a seafood saffron sauce

£21.95

Carre'd'agnello in crosta d'erbe

Roast rack of lamb with a herb crust, served on creamed artichokes. Served with a potato cake and deep fried slices of artichokes

£23.95

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Filetto ai sapori

8oz prime beef fillet wrapped with smoked ham, served with a wild mushrooms and black truffle sauce, ribbons of courgettes and carrots, asparagus tips with a hollandaise foam and roast potatoes. Finished with Fois Gras and shavings of fresh black truffle

£27.95

Please note the above dish can be served plain grilled

The following sauces are also available:

Gorgonzola cheese, Chianti Wine, Green peppercorn and Balsamic Vinegar

(V) Vegetarian option

Gluten free options also available – please ask a member of staff

Please tell us if you have any food allergies which we may help you with

Some dishes contain nuts

Our produce is purchased from local suppliers where possible.

As our food is made freshly each day, please be understanding if certain dishes are not available.

Fratello's

Contorni / Side Dishes

All £3.95

Patate Arrosto

Roast potatoes

Purea di Patate

Creamy mashed potato

Broccoli con olio, aglio e pepperoncino

Broccoli with chilli and garlic

Fagiolini all'olio

Green beans sautéed in olive oil

Insalata mista

Mixed leaf salad

Fratello's

Dolci/Desserts

Selezione Gelati

Selection of home-made ice cream

£5.95

Tiramisu e gelato di amaretti

Pick me up dessert served with Amoretti Ice-cream

£6.95

Zuppa Inglese con gelato al fior di latte

Italian sponge cake soaked in Marascino and Alchermez liqueurs, nutella, whipping cream and patisserie cream.

Served with whole dairy milk home-made ice-cream

£6.95

Pere cotte al Chianti con gelato al pistacchio

Poached pears cooked in Chianti wine, served with caramelised Chianti sauce and Pistachio Ice cream

£6.95

Tagliata di frutta

Fresh Fruit Salad

£6.95

Selezione di formaggi Italiani

Selection of Italian cheeses

£8.95

Please ask for details of the 'Dessert of the Day'