

A MENU A £23.95

STARTERS



BRUSCHETTA CON POMODORO

Homemade fresh bread baked in our woodburning oven, topped with fresh tomatoes, olive oil, basil & garlic.

FUNGHI FRITTI

Mushrooms dipped in egg and coated with breadcrumbs, deep fried and served with a fresh crisp salad & garlic dip.

PROSCIUTTO DI PARMA E MELONE

Sliced fresh melon covered in Parma ham.

INSALATA DI GAMBERETTI

Prawns served on a bed of fresh salad, covered with prawn cocktail sauce, sprinkled with paprika.

PATE D'ABRUZZO

Farmhouse pork liver paté served with a red onion & balsamic jam with oak fired toasted bread.

MAINS

Pizza of your choice from our main menu



SPAGHETTI CARBONARA

Made with smoked bacon, egg yolks and cooked in a cream sauce with herbs.

RISOTTO CON FUNGHI

Italian rice cooked with wild mushrooms in a cream & demi-glaze sauce.

PENNE ARRABBITA

Pasta tubes with tomato sauce, chilli, garlic & basil.

PETTO DI POLLO*

Chicken breast, with a sauce of your choice, served with seasonal vegetables and sautéed potatoes.

FILLETO DE PESCE BIANCO

Pure white fillet of fish cooked with sautéed spinach cherry tomatoes in a white wine sauce. Served with seasonal vegetables and sautéed potatoes.

B MENU B £28.95

STARTERS

BRUSCHETTA MISTA

A trio of homemade oak fired toasted bread with marinated mushrooms, mixed roasted peppers & goat's cheese topped with balsamic red onion jam.

INSALATA TRICOLORE

Avocado with sliced tomato, Italian mozzarella & balsamic syrup.

CALAMARI FRITTI

Sliced squid, coated in flour and deep fried, served with a fresh salad & garlic dip.

BIANCHETTI FRITTI

Fresh whitebait dipped in egg and coated with breadcrumbs, deep fried and served with a fresh crisp salad & garlic dip.

MOZZARELLA IN CARROZZA

Deep fried fresh sliced mozzarella in a hazelnut breadcrumb crust served with a red onion & balsamic jam.

MAINS

CANNELLONNI VEGETARIANA

Rolled pancakes stuffed with mix vegetables, spinach & cottage cheese, mixed herbs in a tomato sauce with cream & oven baked.

RISOTTO MARINARA

Rice with mixed seafood, garlic, white wine cooked in a tomato sauce with a touch of cream.

SPAGHETTI CON POLPETTE DI MANZO

Classic Italian dish of spaghetti pasta with meatballs in a rich tomato sauce.

RISOTTO GAMBERETTI ZUCCHINE

Rice with prawns and courgettes, cooked in a creamy sauce with a touch of tomato.

PENNE CON POLLO E ASPARAGI

Penne pasta cooked with chicken & asparagus in a creamy sauce.

LASAGNA

Pasta layered with bolognese sauce, cheese sauce, grated mozzarella & parmesan, oven baked.

C MENU C £33.95

STARTERS



BRUSCHETTA CAPRINA

Homemade oak fired toasted bread topped with Goat's cheese & sun-dried tomatoes on a bed of rocket salad

COZZE AL GUAZZETTO

Mussels cooked in white wine, tomato sauce, garlic, Chopped onions and parsley

CARPACCIO

Veal meat marinated with cepe mushrooms topped with lemon juice, pepper, olive oil, shavings of parmesan & rocket salad.

ANTIPASTO FRATELLO'S

A selection of the finest Italian salami with olives and cheese.

BUFALO DI PARMA

Buffalo mozzarella with marinated artichokes & Parma ham drizzled with an Italian dressing.

MAINS

ANATRA ALL'ARANCI

A duck breast cooked with orange & pomegranate in a cointreau sauce served with seasonal vegetables and sautéed potatoes.

FILLETTO*

8oz Angus fillet steak, with a sauce of your choice, served with seasonal vegetables and sautéed potatoes.

BRANZINO

Grilled fillet of sea bass served with seasonal vegetables and sautéed potatoes.

SALMONE CON SPINACI

Grilled salmon on a bed of sautéed spinach and prawns served with seasonal vegetables and sautéed potatoes.

BISTECCA*

8oz Angus sirloin steak with a sauce of your choice, served with seasonal vegetables and sautéed potatoes.

COSTATINE D'AGNELLO

Cutlets of lamb grilled with garlic and rosemary and cooked in a Madeira sauce.

*ADD A SAUCE

AL DOLCE LATTE: White wine, dolce latte cheese cooked in cream.

ALLA PANNA: White wine, mushrooms, onions & cream sauce.

ALLA DIAVOLA: Sliced mushrooms, onions, peppers, chilli, tomato sauce.

ALLA BOSCAIOLA: Sliced mushrooms, onions, cream, fresh herbs, cooked with red wine.

AL PEPE: Green & red peppercorns, fresh herbs, cream & brandy sauce.

SELECT A DESSERT

TIRAMISU

Layers of sponge soaked with liqueur & coffee, filled with zabaglione & coffee cream, dusted with a rich cocoa powder

PROFITEROLES

Soft choux pastries filled with a superb patisserie cream, covered with chocolate.

SEMIFREDDO TORRON CINO

Nougat ice cream topped with crushed hazelnut praline.

BANOFFEE PIE

Fresh slices of banana on a biscuit base, covered with caramel, fresh cream and decorated with chocolate flakes.

STRAWBERRY CHEESECAKE

Delicious homemade fresh strawberry cheesecake.

WISHING YOU A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR FROM ALL THE STAFF AT FRATELLO'S



Fratello's

3 COURSE CHRISTMAS MENU