

# 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