

Fratellos





Valentine's Menu

Starters

Fantasia di Bruschetta

Homemade wood-fired toasted bread topped with Tomatoes, fresh Mozzarella & roasted bell peppers

Bruschetta Caprina

Homemade wood-fired toasted bread topped with goats cheese and marinated artichokes

Calamari Fritti

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

Funghi Fritti

Mushrooms dipped in egg and coated with breadcrumbs, deep-fried, 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

Carpaccio

Veal meat marinated with Cepe mushrooms, lemon juice, Pepper, olive oil, shavings of parmesan & rocket salad

Salmon Affumicato

Smoked Salmon roulade with a ricotta and dill filling Drizzled with lemon and first-pressed olive oil

Mains

Pizza Amore

12" Pizza cooked in the wood-burning oven, with any of the following toppings (ham, mushrooms, olives, peppers, pineapple, onions, Italian salami, sweetcorn, artichokes & egg)

Tortelloni Ricotta e Spinaci

Fresh home-made pasta parcels filled with spinach & Ricotta cheese, cooked in a light creamy sauce with baby leaf spinach and cherry tomatoes

Pollo al Pistachio

Grilled Chicken breast cooked in a creamy pancetta and pistachio nut sauce Served with seasonal vegetables and sautéed potatoes

Cannelloni Vegetariana

Rolled pancakes stuffed with mixed veg, spinach & cottage cheese, mixed herbs, in a tomato sauce, with cream & oven-baked

Risotto Salmone

Italian rice cooked with salmon and asparagus in a Cream & tomato sauce

Pappardelle ai Granchio e Rucola

Flat spaghetti cooked with fresh crab meat, rocket Cherry tomatoes, white wine & garlic

Entrecote al Pepe

8 oz Scottish Rib-Eye steak in a brandy & pepper sauce Served with sautéed potatoes & fresh seasonal vegetables

Branzino

Grilled fillets of seabass cooked with spinach & cherry tomatoes In a delicate mascarpone cream sauce Served with sautéed potatoes & fresh seasonal vegetables

Desserts

Tiramisu

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

Strawberry Cheesecake

Delicious home-made fresh strawberry cheesecake

Trancio Amaretto

Double-layered sponge cake moistened with an amaretto mild liqueur, filled with a soft & tasty amaretto cream and topped with amaretto biscuits

3 Course Menu £29.95

