

Fratello's



The Woodburing Restaurant

## Once is never enough!

A friend and I walked past Swindon's newest Italian restaurant the other day and nodding towards it I said "I went to that Fratello's the other night".

"Oh nice," she said, gazing over, "What sort of food do they do then?". I studied her face for a brief second looking for a tell tale sign that she was winding me up. But there was nothing. No cheeky wink or a knowing smile. She was serious.

Realising she was waiting for an answer and my wide open mouth was freaking her out I once again looked towards the restaurant, with a red, white and green sign hanging from the front and told her "Italian".

I didn't actually add "what the hell kind o food do you think they do with a name like Fratello's and a sign like that" but my tone got the message across.

We continued our journey in silence. Had she ventured with me inside this fine new restaurant she'd have been left in no doubt as to what it's all about.

This is Italian food at its best. Actually it's more than just the food, it's Italian eating. The last time I had been in the building was when it was the Rockin' Emporium – and that was for a haircut.

But how times have changed. My old hairdresser has since moved to Toni and Guy, and as such is out of my price range, while the building has been transformed beyond all recognition.

I'd spent some time wondering how they were going to turn the fusty old retro clothing shop/come hairdressers/come tattoo and piercing parlour into an attractive eatery but the people in charge clearly have an eye for potential that alludes me.

The place looks great. They've raised the floor, or the ceiling, depending on which way you look at it, so the main part of the restaurant is downstairs, hile the upstairs has the open kitchen where you can watch the chefs at work – one of whom looks every inch the Nintendo game character.

I went with a couple of friends and between us we tried the bruschetta con pomodoro, or cooked bread with tomatoes and olive oil (£2.75) and Avocado E Gamberetti, otherwise known as avocado and prawn cocktail (£5.45) for starters.

I'm told the prawns were delicious and if I had quiet moments during my day I spend them staring in to the middle distance and thinking about the bruschetta it was good.

For the main course I went for the spiced salami, garlic and chilli pizza (8.45) while my friends had the mushroom and Parma ham one (£9.45). The pizzas, which are baked in a wood fired oven are to Dominoes what Tiffany is to Claire's Accessories.

There's a number of chef's specials on the menu and my other companion enjoyed the fillet steak, served on toast, topped with pate and covered with Madeira sauce (£14.45).

It's fair to say I liked everything about the place. The food, the service, the atmosphere, all of it. In fact, I liked it so much I've been twice now. And I dare to say I'll go again. See you there if you know what's good for you.

**Gareth Bethell**  
Swindon Advertiser

