FRATELLO'S

ITALIAN RESTAURANT

FRATELLO'S JESMOND

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MILD HOT

FRATELLO'S
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Breads

Here at Fratello's, we make all of our pizza dough from our authentic Italian recipe, which is then stonebaked to create the perfect crisp base. Bases are brushed with garlic oil with your choice of topping. You can choose between a half or full pizza base, great on their own, or perfect for sharing!

PIZZA GARLIC BREAD (V)	£3.25/£4.95
PIZZA GARLIC BREAD ROSEMARY & SEA SALT (V)	£3.25/£5.25
PIZZA GARLIC BREAD TOMATO & FRESH TORN BASIL (V)	£3.25/£5.45
PIZZA GARLIC BREAD MOZZARELLA (V)	£3.25/£5.95
PIZZA GARLIC BREAD MOZZARELLA & CARAMELISED RED ONION (V)	£3.25/£6.25
WARM FOCACCIA, MARINATED OLIVES, BALSAMIC & OLIVE OIL (V)	£1.50

Piatti (Italian for platter)

CHOOSE ANY 3 £11.50
Served with music bread and black olive & sun-dried tomato tapenade

ADDITIONAL ITEMS £2.95

PROSCIUTTO	DOLCELATTE
SALAMI MILANO	TALEGGIO
STUFFED PEPPERS	SMOKED SALMON
CHORIZO	BUFFALO MOZZARELLA
PEPPERONI	GRILLED ARTICHOKES

Starters

HOMEMADE SOUP OF THE DAY (V) £4.50
Served with warm crusty bread

RIPE TOMATO & BASIL BRUSCHETTA (V OPTION AVAILABLE) £6.50
Ripe cherry tomatoes fused with garlic & basil set on toasted artisan bread, homemade pesto and parmesan shards

CAPRESE SALAD (V) £6.95
Salad of tomatoes, buffalo mozzarella with balsamic & basil pesto

SHALLOW FRIED MOZZARELLA (V) £6.50
Mozzarella coated in breadcrumbs and shallow fried, tomato and garlic ragu

GAMBERONI PASTELLA £9.75
King prawns coated in a crisp tempura batter, lemon mayonnaise & homemade chilli jam

SEARED PIGEON BREAST £7.95
With pickled walnuts, pear & blue cheese dressing

OVEN BAKED CHESTNUT MUSHROOM (V) £5.95
Baked with fresh mozzarella & garlic herb crust

Bambini menu

PASTA MEATBALLS £6.50
Pork & beef meatballs bound in a rich tomato sauce

CHICKEN MILANESE £6.50
Breaded chicken fillet, homemade fries & tomato relish

BAMBINI PIZZA (V) £6.50
Cheese & tomato pizza with a choice of 2 toppings

PENNE NAPOLI (V) £6.50
Penne pasta tossed in a tomato & basil sauce

FISHCAKES £6.50
Haddock & leek fishcakes, homemade fries & tartar Sauce

Now it's time for 2 scoops of ice cream (vanilla, chocolate or strawberry)

Pasta & Risotto

Choose your pasta: Penne, Spaghetti & Conchigilette we also have Gluten Free pasta

ARRABIATTA (V) £7.95
Homemade tomato & basil sauce, fused with garlic, chilli and sun blushed tomatoes

GAMBERONI PICANTE £10.95
Tiger prawns with white wine, garlic, chilli & zucchini finished with a squeeze of lemon & rocket

CARBONARA £8.95
Smoked pancetta, parmesan and black pepper cream

ELENORA (V) £8.25
Zucchini tossed in garlic, basil pesto finished with pine nuts and rocket

TUSCAN SAUSAGE £9.95
Spicy Tuscan sausage, roast pimento & bound in a rich tomato and basil sauce with a hint of chilli & mozzarella

CRAB RAVIOLI £13.95
Tossed in rich shellfish bisque finished with broad beans & spinach and crayfish tails

HAND ROLLED MEATBALLS £9.50
Pork & beef meatballs bound in a rich tomato sauce & chilli

FRATELLO'S £9.95
Chicken, smoked pancetta & wild mushrooms tossed in garlic & chilli, dressed with basil oil and rocket

PORCINI RISOTTO (V) £9.50
Enriched with parmesan & finished with tarragon butter, parmesan tuile

PUTTANESCA £9.95
Flaked Tuna, tomato & basil sauce, capers, olives & chilli

Pizzas

Here at Fratello's, we make all of our pizza dough from our authentic Italian recipe, which is then stonebaked to create the perfect crisp base.

WANT TO TRY A LIGHT & HEALTHIER OPTION? £7.75
Choose from any pizza below, half the size, half the calories, including a side salad. Perfectly accompanied by our low calorie/low alcohol wines. Please see our specialist drinks menu.

MARGHERITA (V) £8.25
Tomato & basil base, mozzarella & sun blushed tomato

FRATELLO'S £10.95
Garlic base with buffalo mozzarella, red onion marmalade, salami, Parma ham, pepperoni, sun blushed tomatoes & finished with rocket

SALUMI PICCANTI £9.95
Tomato & basil base, Spicy chicken, pepperoni, spicy sausage, chilli & torn buffalo mozzarella

QUATTRO FORMAGGI (V) £9.25
Tomato & basil base, mozzarella, dolcelatte, goat's cheese & parmesan shavings

SPICED MEATBALL £9.50
Tomato & basil base, homemade pork & beef meatballs, mozzarella & chilli

TONNO £10.50
Tomato & basil base, tuna flakes, artichoke, spinach, cherry tomato & bocconcini

VERDURE MISTE (V) £8.95
Pesto base, chargrilled Mediterranean vegetables, torn mozzarella, pine nuts & rocket

PEPPERONI £9.25
Tomato & basil base, topped with mozzarella & pepperoni

Fish

FISH OF THE DAY
Please ask a member of our team for details

VENETIAN FISH STEW £14.50
Fresh shellfish, rich tomato and white wine reduction, fregola & aioli

BAKED MEGRIM SOLE £14.75
Capers, parsley & lemon butter

Meat & Poultry

FROM THE CHARGRILL
Chargrilled dishes are complemented with rosemary roasted plum tomato, flat cap mushroom and homemade tempura coated onion rings

CHICKEN BREAST	£11.95
8OZ SIRLOIN	£19.95
10OZ RUMP	£19.95

ADD A SAUCE:

BAROLO	£2.50
PEPE	£2.50
DOLCELATTE	£2.50
GAMBERONI & GARLIC BUTTER	£5.50

CHICKEN MILANESE £12.50
Pan fried breaded escalope of chicken, oven baked with tomato & provolone

CONFIT PORK £12.75
Apple & vanilla puree, calvados sauce

LOIN OF VENISON £19.95
Wilted greens, smoked pancetta, port wine & wild mushroom reduction

Sides

HAND CUT CHIPS (V)	£2.95
SWEET POTATO FRIES (V)	£3.50
BUTTERED PARSLEY MASH (V)	£2.95
CAULIFLOWER BAKE, HERB CRUST (V)	£2.95
DRESSED HOUSE SALAD (V)	£2.95
PARMESAN & ROCKET SALAD	£2.95
TOMATO & RED ONION SALAD (V)	£2.95

Sweets

FRATELLO'S TIRAMISU £5.75
Classic Italian dessert made from an authentic Italian recipe

WARM CHOCOLATE FONDANT £7.50
Warm liquid centre chocolate fondant, Amoretti snowball

CHEESECAKE OF THE DAY
Please ask your server for today's cheesecake

GLAZED LEMON TART £6.50
Raspberry sorbet

GELATO £5.50
3 scoops ask your sever for our selection of gelatos

SORBETS £5.50
3 scoops ask your sever for our selection of sorbets

CHEESE BOARD SELECTION £9.50
Selection of Italian cheeses & cheese biscuits with homemade tomato relish