

Established in January 2007 Fratelli Cucina Italiana is owned and managed by three brothers Carmelo, Mario and Antonino Di Giorgi. Our aim is for every customer to leave Fratelli feeling that little bit happier and more relaxed than when they came in. Our restaurant is run the Italian way - passionate and homely with a little flair; something you can always be assured of is a warm welcome. After all, it's the people that make the restaurant, the staff and the customers.

Whether you are looking for a light refreshing bite, a cosy meal for two or a fresh and healthy treat for the family then Fratelli is the ideal place to be. We also have a choice of daily specials, giving an ever-changing choice to our many loyal customers.



You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Contains Gluten (G) Contains Dairy (D) Suitable for Vegetarians (V) Contains Nuts (N)

BREADS OLIVES & SHARING

FRESHLY BAKED ITALIAN BREAD & MARINATED OLIVES Rustic slices of homemade Italian bread, Nocellara & Kalamata marinated olives served with extra virgin olive oil & balsamic vinegar	£3.95	VG
GARLIC & ROSEMARY PIZZA BREAD Hand rolled pizza bread brushed with extra virgin olive oil, garlic & rosemary	£4.25	VG
GARLIC & ROSEMARY PIZZA BREAD WITH MOZZARELLA Hand rolled pizza bread brushed with extra virgin olive oil, garlic, rosemary & topped with fior di latte mozzarella	£5.25	VGD
TOMATO & PESTO BREAD Hand rolled pizza bread with plum tomato sauce & drizzled with pesto	£4.95	V N G D
BAKED DOUGH BALLS Served with a garlic butter	£3.50	VGD
OLIVES Nocellara & Kalamata olives marinated with extra virgin olive oil, bay leaves, Sicilian lemons, red chilli & garlic	£3.95	\vee

STARTERS

ASSAGGI PARMA (Sharing platter for 2) Thin sliced Parma ham, grilled aubergines, roasted peppers, grilled courgettes, marinated olives, mozzarella & salami Napoli	£14.95	G D
GAMBERONI AL SALMORIGLIO Shell on tiger prawns, garlic, red chilli, oregano, white wine butter sauce & lemon breadcrumbs	£7.95	G D
COZZE AL POMODORO Fresh mussels tossed in garlic, red chilli, white wine & vine tomato sauce, served with Italian toasted bread	£7.50	G
INSALATA DI SALMONE Smoked salmon, wild rocket & capers, drizzled with a citrus dressing	£6.95	
CALAMARI FRITTI Deep fried calamari in 'Fratelli' batter served with garlic mayonnaise	£6.95	GD
FUNGHI TRIFOLATI Pan fried mushrooms, white wine, garlic, parsley & butter served with Italian toasted bread	£5.70	GVD
BRUSCHETTA POMODORO Tomato, basil, & red onion salad, garlic, oregano & extra virgin olive oil served on toasted Italian bread & topped with pesto	£5.50	V N G
TRICOLORI Sliced vine tomatoes, mozzarella & basil, drizzled with extra virgin olive oil & pesto	£5.50	VND
BRUSCHETTA FUNGHI Pan fried button mushrooms, smoked bacon & garlic, in a creamy white wine sauce served on toasted Italian bread	£6.50	G D
ANTIPASTO PARMA Thin sliced Parma ham, grilled aubergines, roasted peppers, grilled courgettes, marinated olives, mozzarella, wild rocket & salami Napoli	£7.50	D

PASTA

FETTUCCINE SALMONE£9.50G DSmoked salmon, onions, garlic & parsley in a creamy white wine sauce, topped with wild rocketG D)
LINGUINE GAMBERETTI £11.50 G King & Atlantic prawns , white wine, garlic & red chilli in a vine tomato & basil sauce topped with wild rocket & lemon breadcrumbs	
LINGUINE COZZE£11.50 G DFresh mussels, vine tomatoes, onions, garlic, red chilli, olive oil & parsley topped with lemon breadcrumbsG D)
LINGUINE FRUTTI DI MARE £12.95 G D Fresh mussels, squid, prawns, onions, garlic, red chilli & white wine in a vine tomato & basil sauce)
CASERECCE MELANZANE E ZUCCHINE£9.95G DGrilled aubergine, courgettes, roasted peppers, garlic, onions, black olives in a vine tomato sauce topped with parmesan shavings6 D	\vee
LINGUINE CARBONARA £9.50 G D Smoked bacon, onions & garlic in a creamy white wine sauce, finished with free range egg yolk & parmesan cheese)
FETTUCCINE MANZO£9.50 GRich slow braised minced beef in a Chianti red wine tomato & basil sauce	
TORTELLONI£9.50 G DSpinach & ricotta cheese filled tortelloni, served in a creamy tomato & basil sauce	\vee
LINGUINE POMODORO£7.95G DA classic garlic, onions, vine tomato & basil sauce	\vee
CASERECCE ARRABBIATA£9.95G VVine tomato & basil sauce with red chilli & garlic	/
LASAGNA AL FORNO£9.50 G DSlow braised beef lasagna, layered with béchamel & tomato basil ragu, topped with parmesan cheese6 D)
CASERECCE GIORGIO£10.50 G DStrips of chicken breast, smoked bacon, garlic, onions, mushrooms, rosemary & thyme in a creamy white wine sauce6 D)
FETTUCCINE POLLO E PESTO Strips of chicken breast, vine tomatoes, pesto, topped with roasted pine nuts & parmesan shavings	N
LINGUINE POLPETTE £9.50 G D Traditional pork & beef Sicilian meatballs, onions, garlic in a vine tomato & basil sauce)

RISOTTO

RISOTTO ZUCCA Smoked bacon, roasted butternut squash, red chilli, onions, garlic & white wine, topped with roasted pine nuts, wild rocket & parmesan shavings	£10.50	DNG
RISOTTO GAMBERONI Tiger & Atlantic prawns, garlic, red chilli, vine tomatoes & white wine topped with wild rocket	£11.50	DG
RISOTTO FUNGHI Button mushrooms, peas, onion, garlic & white wine, topped with parmesan shavings	£9.95	DVG

FISH & MEAT

POLLO ROMANA Free range chicken breast, wrapped in Parma ham & sage, with a white wine butter sauce, served with dauphinoise potatoes & green beans	£14.95 D
POLLO FUNGHETTO Free range chicken breast with a button mushroom, thyme, garlic & white wine cream sauce, served with roasted rosemary new potatoes & wild rocket	£14.95 D
SCALOPPINE AL LIMONE Free range chicken breast with a white wine lemon butter sauce served with roasted rosemary & garlic potatoes & wild rocket	£14.95 D
ORATA ALLA SICILIANA Pan fried seabream fillet with herb crushed potatoes, roasted cherry vine tomatoes, garlic lemon & extra virgin olive oil dressing	£15.95 D
SPADA AL SALMORIGLIO Swordfish steak with shell on tiger prawns, herb crushed potatoes with a salmoriglio dressing	£15.95 D
BISTECCA GRIGLIATA 8oz ribeye steak or 8oz sirloin steak with a choice of roasted rosemary & garlic new potatoes or sea salt & rosemary fries	£19.95
With a choice of the following sauces: Dolce latte (D) • Garlic, olive oil & lemon juice • Brandy & peppercorn (D) Tomato, caper & black olive (D)	
INSALATA POLLO CESAR Grilled free range chicken breast, romaine lettuce, rosemary croutons, anchovies, caesar dressing topped with grana padano parmesan shavings	£10.95 G D

SIDES

INSALATA DI POMODORO Tomato, red onion & basil salad, dressed with olive oil & balsamic vinegar	£3.50	V
RUCOLA E GRANA Wild rocket parmesan shavings dressed with olive oil & balsamic vinegar	£3.80	DV
INSALATA MISTA Tomatoes, black olives, red onion & mixed leaves dressed with olive oil & balsamic vinega	£3.50	\vee
FAGIOLINI Fine green beans tossed in butter & olive oil	£3.50	DV
PATATE ARROSTO Oven roasted new potatoes with garlic & fresh rosemary	£3.50	\vee
DAUPHINOISE Layers of thinly sliced potatoes with thyme, cream, onion & garlic	£3.50	DV
PATATINE FRITTE Sea salt & rosemary fries	£3	\vee
ZUCCHINE FRITTE Deep fried courgette sticks in 'Fratelli' batter & served with garlic mayonnaise	£3	DV

PIZZA

MARGHERITA Plum tomato sauce, fior di latte mozzarella & fresh basil	£8.50	GDV
FUNGHI Plum tomato sauce, fior di latte mozzarella, mushrooms & oregano	£9.50	GDV
PROSCIUTTO Plum tomato sauce, fior di latte mozzarella & sliced Italian ham	£9.50	G D
PROSCIUTTO E FUNGHI Plum tomato sauce, fior di latte mozzarella, sliced Italian ham, mushrooms & black olives	£9.95	G D
QUATTRO STAGIONI Plum tomato sauce, fior di latte mozzarella, pepperoni, mushrooms, black olives & sliced italian ham	£10.95	GD
FORMAGGIO Plum tomato sauce, fior di latte mozzarella, dolce latte, wild rocket & parmesan shavings	£9.95	GDV
VULCANO Plum tomato sauce, fior di latte mozzarella, Napoli salami, strips of chicken breast & fresh red chilli	£10.95	GD
PARMA Plum tomato sauce, fior di latte mozzarella, Parma ham, wild rocket & parmesan shavings	£10.95	GD
AMERICANO Plum tomato sauce, fior di latte mozzarella, pepperoni & fresh red chilli	£9.95	G D
PICCANTE Plum tomato sauce, fior di latte mozzarella, pepperoni, fresh red chilli, red onion, roasted peppers, black olives & wild rocket	£10.95	GD
RAGU Plum tomato sauce, fior di latte mozzarella, spicy beef, roasted peppers & red onions	£9.95	G D
VEGETARIANA Plum tomato sauce, fior di latte mozzarella, chargrilled mixed vegetables, red onions & black olives	£9.50	GDV
FRUTTI DI MARE Plum tomato sauce, squid, prawns & mussels drizzled with garlic olive oil & fresh parsley	£10.95	G
DIAVOLA Plum tomato sauce, fior di latte mozzarella, mushrooms, red chilli & pepperoni	£10.95	GD

CALZONE (A traditional folded pizza)

CALZONE DELLA CASA Plum tomato sauce, fior di latte mozzarella, sliced Italian ham, mushrooms topped with tomato & basil sauce	£9.95	g d
CALZONE FRATELLI Plum tomato sauce, fior di latte mozzarella, Parma ham, topped with tomato & basil sauce, wild rocket & parmesan shavings	£10.95	GD
CALZONE VEGETARIANA Plum tomato sauce, fior di latte mozzarella, chargrilled mixed vegetables, black olives, red onion, topped with tomato & basil sauce & wild rocket	£9.50	GDV