



**fratelli**fresh







## BRUSCHETTE

- **POMODORO** 625  
Marinated tomato, pesto, parmesan cheese
- **BRUSCHETTA D'AROMI** 625  
Spring vegetable tartare, garlic aioli
- **CESTINI DI FUNGHI E TARTUFO** 625  
Mushrooms and truffle flavored tart

## ANTIPASTI

- **INSALATA ESTIVA** 625  
Combination of vegetables and summer fruits, raspberry and sundried tomato vinaigrette, feta cheese
- **BURRATA** 750  
Tomato carpaccio, fresh burrata cheese, sweet basil pesto, extra virgin olive oil
- **POLLO AL BALSAMICO** 1025  
Marinated boneless chicken leg, grilled, served with potato and red pepper peperonata
- **FRITTO MISTO** 1025  
Crispy fried calamari, prawns, spicy tomato, basil aioli
- **PROSCIUTTO DI PARMA** 1125  
Parma ham, marinated melon, pizza montanara
- **INSALATA DI ASPARAGI E VERDURE CROCCANTI, ASTICE ALLA CATALANA** 1225  
Warm lobster, asparagus and crispy vegetable salad

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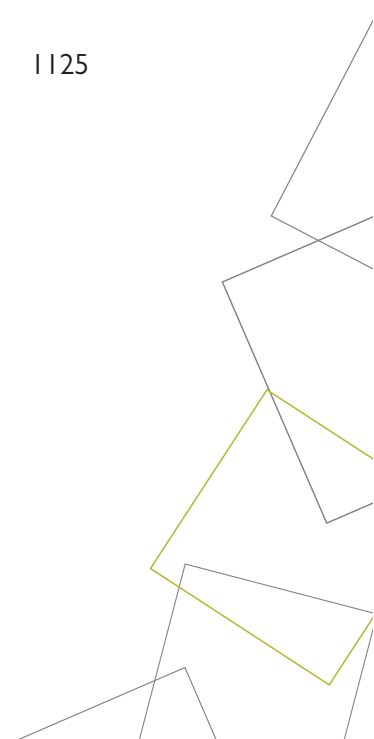




## ZUPPE

- **MINISTRONE** 625  
Vegetable, tomato broth
- **CREMA DI ASPARAGI** 625  
Green asparagus soup
- **ZUPPA DI PESCE ALLA VECCHIA MANIERA** 675  
Chef Maro's childhood seafood soup with the catch of the day
- **AGNOLOTTI DI POLLO CON LORO BRODO** 675  
Piedmont chicken ravioli served with chicken broth

## PRIMI

- **RISOTTO AI FUNGHI** 999  
Carnaroli risotto, wild mushrooms, porcini and truffle
  - **RISOTTO AGLI ASPARAGI** 999  
Risotto with green asparagus
  - **RISOTTO AI FRUTTI DI MARE** 1125  
Seafood risotto, lemon zest
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## PRIMI

### PASTE FRESCHE | HANDMADE FRESH PASTA

- **TORTELLONI DI RICOTTA** 999  
Spinach ricotta ravioli, potato, pine nuts,  
homemade creamy pesto basil sauce
- **CAPELLINI ALLA GENOVESE** 999  
Fresh angel hair pasta cooked with potato and beans,  
served in sweet basil pesto and pine nuts
- **CASONCELLI DI ASPARAGI E POMODORO,  
RICOTTA AFFUMICATA** 999  
Milan ravioli stuffed with sundried tomatoes and asparagus,  
with a smoked ricotta sauce
- **CARBONARA** 1075  
Homemade spaghetti, black pepper, bacon, egg
- **LASAGNA DI CARNE DELLA NONNA** 1075  
Homemade baked pasta, lamb and chicken ragout,  
ricotta and mozzarella cheese
- **GARGANELLI AL RAGU DI POLLO** 1075  
Emilia Romagna pasta tossed in fresh tomatoes and chicken ragout
- **TAGLIOLINI SALSA AI GAMBERETTI,  
CREMA DI ZUCCHINA AL BASILICO** 1125  
Black tagliolini fresh pasta, tossed in a prawn sauce  
and basil zucchini cream



## PRIMI

- CREAMI

### CREATE YOUR OWN PASTA

Penne

Spaghetti

Linguine

### SALSE

Arrabiata

Mushrooms Creamy sauce

Gorgonzola cheese and whole nuts

Sweet basil pesto

Aglio olio e peperoncino

- Add Chicken

1100

- Add Prawns

1200



## SECONDI

- PARMIGIANA 900  
Eggplant, buffalo mozzarella, tomato sauce
- GNOCCHI ALLA ROMANA 900  
Classic Roman semolina gnocchi baked in the oven,  
in a tomato sauce with artichokes and baby vegetables
- POLLO GRIGLIATTO 1375  
Half grilled chicken, mustard potato, wild mushroom sauce
- POLLO ALLA PARMIGIANA 1375  
Breaded chicken with mozzarella, basil tomato confit,  
fresh tagliatelle, tomato sauce
- SPIGOLA IN CROSTA DI PISTACCHIO 1475  
Sea bass fillet in crust of pistachio and taggiasca olives,  
grilled asparagus, broccoli, cherry tomato sauce
- ANATRA ALLE DUE MANIERE 1575  
Seared marinated duck breast, potato mashed with  
confit duck leg, prunes sauce
- SALMONE ALLA GRIGLIA SU LETTO DI ASPARAGI,  
EMULSION AL DRAGONCELLO 1625  
Marinated salmon, grilled asparagus and tarragon sauce
- COSTOLETTE DI MAIALE 1775  
Marinated pork chop, crushed Nordic potato, pepper corn sauce
- GAMBERONI AL FORNO CON CAPONATA DI VERDURE 1775  
Crusted marinated prawns, caponata of vegetable, salmoriglio sauce
- COSTOLETTE D'ANGELO 2425  
Herb grilled lamb chop with potato mille feuille, red wine shallots jus

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## PIZZA

- REGINA MARGHERITA 999  
Mozzarella, tomato, basil
- BIANCA 999  
Broccoli, tomato sauce, ricotta, sweet basil pesto, roasted garlic, jalapeños
- CALZONE PRIMAVERA 999  
Grilled zucchini, roasted peppers, broccoli, green asparagus, black olives, cherry tomatoes
- PROSCIUTTO 1100  
Parma ham, tomato, mozzarella
- DIAVOLA 1100  
Tomato, mozzarella and spicy salami
- POLLO 1100  
Roasted chicken, caramelized shallots, sun-dried tomatoes, olives
- PIZZA TONNO E CIPOLLA 1100  
Tomato, mozzarella, tuna in oil, black olives, onions
- PIZZA AL SALMONE E ASPARAGI 1100  
Salmon, asparagus puree, cream cheese, tomato sauce and mozzarella

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## DOLCI

- **CARPACCIO DI ANANAS AL BASILICO CON ZUCCHERO DI CANNA E LIME** 550  
Pineapple carpaccio, basil, cane sugar, fresh lime sorbet
- **PANNA COTTA AI FRUTTI DI BOSCO** 550  
Crunchy chocolate and berries panna cotta
- **TORTA AL LIMONE** 550  
Lemon curd, almond dacquoise, Italian meringue
- **CLASSIC TIRAMISU** 550  
Sponge finger, mascarpone, coffee liqueur
- **CRÈME BRÛLÉE AL'ARANCIA** 550  
Homemade orange crème brûlée
- **FONDENTE AMEDIE GELATO ALL'EBRA LIMONCELLA** 550  
Hot chocolate fondant served with lemongrass-infused ice cream



## BEVERAGE

### TEA

#### CLASSIC:

ASSAM TEA	275
DARJEELING TEA	275
MASALA TEA	275
ENGLISH BREAKFAST TEA	275

#### HERBAL:

GREEN TEA	275
CHAMOMILE TEA	275
EARL GREY TEA	275
JASMINE TEA	275
MINT TEA	275

#### INFUSIONS:

JASMINE GREEN TEA	275
TULSI GREEN TEA	275
KAHWA	275

### FRESH JUICES

ORANGE	375
WATERMELON	375
PINEAPPLE	375
APPLE BEETROOT CARROT	375



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## BEVERAGE

### COFFEE

#### CLASSIC:

BLACK COFFEE	275
AMERICANO	275
SINGLE ESPRESSO	275
DOUBLE ESPRESSO	275
RISTRETTO	275
MACCHIATTO	275
CAPPUCCINO	300
CAFÉ LATTE	300

### FRAPPE

COFFEE FRAPPE	395
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### MILK SHAKES

CHAAS	325
CHOCOLATE SHAKE	395
STRAWBERRY SHAKE	395
MANGO SHAKE	395
VANILLA SHAKE	395
BUTTERSCOTCH SHAKE	395



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## SOFT BEVERAGES

7 UP	175
DIET PEPSI	175
PEPSI	175
MIRINDA	175
GINGER ALE	175
TONIC WATER - O', FEVER TREE, SWAMI	225
FRESH LIME SODA	225
RED BULL	375

## WATER

KELZAI	275
SAN BENEDETTO STILL	400
SAN BENEDETTO SPARKLING	475

