

A La Carte Menu

Cicchetti

ANY 1 - £9.50 | 2 - £16.00 | 3 - £22.00 | 4 - £28.50

Antipasti Mix

Olives, artichokes, sunblushed tomatoes, stuffed peppers

Macaroni Bites

Smoked pancetta, parmesan, peppered mayonnaise

Chicken & Chorizo Ragu

Confit chicken, chorizo, tomato, chilli

Charred Sourdough Bloomer

Olive oil & balsamic split, basil pesto

Garlic & Chilli Prawns

Tiger prawns, fresh chilli, tomato, garlic, lemon

Taleggio & Tarragon Arancini

Sweet onion purée

Starters

Garlic Pizza

Confit garlic butter, fresh parsley

£9.75

(Add Mozzarella £2.00)

Fratelli Meat Platter

Coppa, spiced salami, mortadella, balsamic onions, basil pesto, crostini

£13.25

Caprese Bruschetta

Garlic sourdough, fior di latte, marinated tomato, basil, balsamic

£11.75

Aubergine & Smoked Burrata Bruschetta

Aubergine pâté, torn smoked burrata, pickled onion

£12.25

Peperoncini & Garlic Pizza

Peperoncini chilli & garlic butter

£9.50

Spiced Chicken Wings

Baby gem, chilli, scallion, blue cheese mayonnaise, house hot sauce

£11.75

Pastas

Bolognese

Spaghetti, slow cooked minced beef, tomato, fresh herbs, red wine, rosemary, parmesan

Starter £14.75 | Main £24.50

Carbonara

Spaghetti, smoked pancetta, fresh herbs, carbonara cream, parmesan

Starter £14.75 | Main £24.50

Braised Beef Ragu

Pappardelle, roast red pepper, tomato, scallions, tarragon, brodo marinara, parmesan

Starter £16.25 | Main £26.50

Penne Alla Boscaiola

Penne, smoked pancetta, torn chicken, tomato & porcini cream, parmesan

Starter £15.75 | Main £25.50

Beef Lasagne

Baked layered pasta, bolognese, white sauce, fior di latte

£24.50

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% discretionary service charge on tables of 6 or more people

Salads

Classic Chicken Caesar

Torn chargrilled chicken breast, baby gem, olives, Caesar dressing, sourdough croutons
Starter £14.25 | Main £22.50

Goat's Cheese, Beetroot & Prosciutto Salad

Heritage beetroot, boilie goat's cheese, prosciutto crudo, baby gem, balsamic & sweet onion dressing
Starter £14.25 | Main £22.50

Pizza

Margherita

Marinara sauce, fior di latte, basil
£19.50

Ananas E Prosciutto

Marinara sauce, fior di latte, prosciutto crudo, fresh pineapple
£23.00

Spiced Tiger Prawn

Mascarpone sauce, charred zucchini, teardrop peppers, crispy capers
£24.00

Pepperoni

Marinara sauce, fior di latte, double pepperoni
£22.50

Quattro Formaggio

Marinara sauce, fior di latte, goat's cheese, smoked provolone, parmesan, sweet onion, spinach, balsamic
£24.50

Diavolo

Marinara sauce, fior di latte, n'duja, teardrop peppers, salami, fresh chilli, hot honey
£24.50

Mains

10oz Sirloin Steak

Glazed Shallot, marinated plum tomato, watercress, peppercorn sauce
£41.50

Gorgonzola & Pear Risotto

Baked pears, toasted walnuts, Gorgonzola, white wine, rosemary
£24.00

Pan Seared Seabass

Crushed baby potato, tenderstem broccoli, crispy capers, extra virgin olive oil, romesco sauce
£28.00

Grange Farm Duck Breast

Spring greens, parsnip, buttered new potato, jus
£35.25

Chicken Parmigiana

Breaded breast of chicken, marinara sauce, fior di latte, parmesan, rocket, balsamic
£27.00

Grani di Pepe Nero Braised Beef

Polenta mash, braised carrot, peppercorn, tomato & red wine sauce
£25.00

Sides

Triple Cooked Chips £5.75 | Truffle & Parmesan Fries £6.50 | Garlic Sautéed Baby Potatoes £6.00 | House Salad £6.75 | Seasonal Vegetables £6.75

Sauces | £3.75

Peppercorn Sauce | Basil Pesto | Garlic Butter | Roast Garlic Mayonnaise | Fratelli Hot Sauce | BBQ | Black Olive Tapenade

Our Trusted Local Suppliers:

We are proud to work with a trusted network of quality suppliers, including *Henderson Foodservice* (foodservice provisions), *Ewings Seafoods* (fresh fish & seafood), *Lisdergan Butchery* (artisan meats), *Carnbrooke Meats* (premium local beef), *Bradmount Foods* (fresh local fruit & vegetables), *Farmview Dairies* (local dairy), *Draynes Farm Ice Cream* (artisan ice cream), *North Down Group* (fresh local fruit & vegetables), and *La Rousse Foods* (specialist European products), ensuring quality ingredients from field to fork.