

The image features a minimalist design with several overlapping, tilted rectangular outlines in the corners. The top-left corner contains a cluster of these shapes, with one prominent yellow-green line and others in grey. The bottom-right corner also contains a cluster of similar shapes, with one yellow-green line and others in grey. The central focus is the brand name 'fratellifresh' in a bold, sans-serif font. The word 'fratelli' is rendered in black, while 'fresh' is in a vibrant yellow-green color.

fratellifresh

À LA CARTE

BRUSCHETTE

- POMODORO 550
Marinated tomato, pesto, parmesan cheese
- GORGONZOLA DOLCE 550
Sweet gorgonzola cheese, caramelized grapes
- ADD PARMA HAM 950
- FUNGHI 550
Butternut squash cream, wild mushrooms, truffle essence

ANTIPASTI

- BURRATA 650
Tomato carpaccio, fresh burrata cheese, sweat basil pesto, onions, extra virgin olive oil
- INSALATA SANA 550
Baby spinach, green salad, goji berry, asparagus, tomato, cucumber, carrots, toasted almond, lemon vinaigrette
- TRIS DI CALAMARI 900
Calamari sampler - crispy fried, spicy marinara, herb grilled
- POLLO AL BALSAMICO 900
Marinated boneless chicken leg, grilled, served with potato and red pepper peperonata
- PROSCIUTTO DI PARMA 800
Parma ham, marinated melon, pizza montanara
- TAGLIERE MISTO 800
Parma ham with melon, cured aged lamb loin, basil pesto, parmesan, caprese di bufala, pizza montanara

The menu is subject to change to seasonality and market availability. Please request your server for any special dietary needs or inform of any allergy or intolerances. Taxes extra as applicable. We levy no service charge.

À LA CARTE

ZUPPE

- ZUPPA CONTADINA LA (CISRA) 550
North Italian slow cooked vegetable soup with chickpeas
- ADD PORK 600
- CREMA DI ASPARAGI 550
Green asparagus soup
- ZUPPA DI PESCE ALLA VECCHIA MANIERA 600
Chef Maro's childhood seafood soup with the fresh catch of the day
- VELLUTATA DI POLLO E FUNGHI 550
Mushrooms and chicken velouté, truffle essence

PRIMI

- SPAGHETTI AFFUMICATI 850
Spaghetti tossed with tomato, vegetable and smoked ricotta sauce
- ADD PRAWNS 950
- ADD CHICKEN 900
- GNOCCHETTI DI SEMOLA 850
Fresh semolina pasta, lamb ragout, cream of porcini
- LASAGNA DI CARNE DELLA NONNA 900
Homemade baked pasta, lamb and chicken ragout, ricotta and mozzarella cheese
- CARBONARA 900
Homemade spaghetti, black pepper, bacon, egg
- CAPELLINI ALL'ARAGOSTA 950
Angel hair with half a lobster, calamari, cream of green zucchini and basil

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À LA CARTE

- RISOTTO AI FUNGHI 850
Carnaroli risotto, wild mushrooms, porcini and truffle

- RISOTTO AI GAMBERI 950
Prawns and red chili risotto, lemon zest

PASTE RIPIENE (RAVIOLI)

- TORTELLONI DI RICOTTA 850
Spinach ricotta ravioli, potato, pine nuts, homemade creamy pesto and basil sauce

- FAGOTTINI DI POLLO 900
Chicken ravioli with mushroom, creamy sauce and truffle essence

- RAVIOLI D'ARAGOSTA IN AGLIO E OLIO 950
Lobster-stuffed pasta, aglio e olio sauce, cream of green asparagus

CREAMI

Create your own pasta:

- PENNE 800
- SPAGHETTI 800
- LINGUINE 800

SALSE

- Arrabbiata
- Creamy mushroom sauce
- Gorgonzola cheese and whole nuts
- Sweet basil pesto
- Aglio, olio e peperoncino

- ADD CHICKEN 1050
- ADD PRAWNS 1050

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À LA CARTE

SECONDI

- CANNELLONI DI' ASPARAGI E FUNGHI 980
Baked cannelloni, asparagus, mushrooms
- PARMIGIANA 825
Eggplant, buffalo mozzarella, tomato sauce
- SPIGOLA IN CROSTA DI PISTACCHIO 1380
Sea bass fillet in a pistachio crust and Taggiasca olives, grilled asparagus, broccoli, cherry tomato sauce
- SALMON E TUTTI AROMI 1500
Salmon multi aromes, bagna cauda sauce, roasted vegetable
- POLLO GRIGLIATO 1350
Half a grilled chicken, mustard potato, wild mushroom sauce
- POLLO ALLA PARMIGIANA 1350
Breaded chicken stuffed with mozzarella, basil tomato confit, fresh tagliatelle, tomato sauce
- OSSOBUCO ALLA MILANESE 1750
Slow braised lamb shank, traditional milanese risotto
- GAMBERONI GRIGLIATI 1650
Grilled marinated jumbo prawns, seasonal vegetables, saffron sauce
- MAIALINO SOTTOVUOTO 1650
Slow cooked pork belly, cream of cauliflower, baby cabbage, apple jus

À LA CARTE

PIZZA

- REGINA MARGHERITA 899
Mozzarella, tomato, basil
- BIANCA 899
Broccoli, tomato sauce, ricotta, sweet basil pesto, roasted garlic, jalapeños
- FUNGHI 899
Mushrooms, tomato, mozzarella
- PRIMAVERA 899
Grilled zucchini, roasted peppers, broccoli, green asparagus, black olives, cherry tomatoes
- QUATTRO FORMAGGI 925
Mozzarella, gorgonzola, ricotta, parmigiana
- QUATTRO STAGIONI 999
Tomato, mozzarella, mushrooms, pork salami, artichoke, boiled eggs, olives, capers
- PROSCIUTTO 999
Parma ham, tomato, mozzarella
- DIAVOLA 999
Tomato, mozzarella, and spicy salami
- FRUTTI DI MARE 999
Tomato, mozzarella, seafood, capers, olives and oregano
- POLLO 999
Roasted chicken, caramelized shallots, sun-dried tomatoes, olives

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À LA CARTE

DOLCI

- CLASSIC TIRAMISU 450
Sponge finger, mascarpone, coffee liqueur
- AFFOGATO AL CAFFE 450
Special hot coffee, chocolate, vanilla ice cream
- CRÈME BRÛLÉE ALL'ARANCIA 450
Orange crème brûlée, homemade Sicilian pistachio ice cream
- SEMIFREDDO AL MIELE D'ACACIA E NOCCIOLE 450
Acacia honey and hazelnuts semi-fredo, cramblemodena biscuit, soft gianduia mousse
- PANNA COTTA AI FRUTTI DI BOSCO 450
Crunchy chocolate and berries panna cotta
- TORTINO AL CIOCCOLATO 450
Dark chocolate flan, homemade vanilla ice cream
- GELATI E SORBETTI 350
Vanilla, chocolate, pistachio, lemon sorbet
- FRUTTA FRESCA 450
Seasonal fresh fruits