

NIBBLES

- NOCELLERA & CREIGNOLA OLIVES** 3.25
Sweet olives marinated with roasted garlic, herbs & Sicilian lemon zest (VG)
- PESTO NUTS** 3.25
Toasted peanuts & cashews coated in basil pesto (V)

SMALL PLATES & BRUSCHETTA

- SOUP OF THE DAY V** 4.95
Artisan sourdough & salted butter
- CALAMARI FRITTA** 6.75
Flash fried calamari, lemon & garlic aioli
- LOADED POTATO SKINS** 6.00
Crispy golden skins filled with smoked cheddar & bacon, served with Kentucky BBQ & chive sour cream
- CREAMY GARLIC MUSHROOMS V** 6.25
Garlic rubbed toasted ciabatta, flatcap mushrooms, thyme, parsley, Marsala honey drizzle
- CRISPY CHICKEN WINGS**
5 FOR 6.95 | 10 FOR 11.50
Smothered in Firecracker sauce. Served with houseslaw
- CLASSIC TOMATO & BASIL BRUSCHETTA VG** 5.50
Heritage tomatoes marinated with garlic, basil & extra virgin olive oil, served on garlic rubbed ciabatta

SIDES

- CHUNKY CHIPS *ADD CHEESE*
GARLIC BREAD *ADD CHEESE*
HOUSE SALAD FRENCH DRESSING
BUTTERED GREEN VEGETABLES
FRENCH FRIES

FRESHLY BAKED BREADS

- SOURDOUGH GARLIC PIZZA BREADS**
Choose your favourite flavour combination...
- ROSEMARY SEA SALT & FRESH PARSLEY V** 5.95
- MOZZARELLA & RED ONION JAM V** 7.50

PIZZAS

Hand rolled sourdough pizza

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| CAPRESE V 10.00
San Marzano tomato, buffalo mozzarella, torn basil
Swap cheese for vegan mozzarella (VG) | LUCIFERA DI CARNE 12.25
Tomato base, chicken breast, smoked pancetta, spicy Tuscan sausage, pepperoni, mozzarella |
| FRATELLO'S 12.25
Confit garlic base, salami, pepperoni, Parma ham, mozzarella, red onion, fresh rocket | ADD ONS CHICKEN, KING PRAWNS OR SPICY TUSCAN SAUSAGE 3.00 |
| BOLOGNESE 11.50
Rich beef, pork & red wine ragu, cherry tomatoes, parmesan | |
| PICANTE V 12.50
Buffalo mozzarella, red & green chillies, smoked paprika, pecorino, finished with fresh rocket. Swap cheese for vegan mozzarella (VG) | |

PASTA

Choose from tagliatelle or penne pasta, gluten free pasta also available

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| POMODORO V 8.50
Tomato & basil sauce, onion, garlic & fresh herbs | CREMA DI FUNGI V 9.50
Chestnut mushrooms, spinach, cream, confit garlic, dolcelatte |
| FRATELLO'S 11.00
Chicken, pancetta, mushrooms, garlic, chilli, herb oil, fresh rocket | GAMBERONI E ZENZERO 12.95
Ginger & chilli marinated king prawns, cherry tomato, peas, creamy Napoli sauce |
| CLASSIC CARBONARA 11.50
Pancetta, cream, parmesan, confit garlic, egg yolk | ADD ONS CHICKEN, KING PRAWNS OR SPICY TUSCAN SAUSAGE 3.00 |
| BOLOGNESE 11.50
Rich beef, pork & red wine ragu, cherry tomatoes, crispy onions | |

FROM THE GRILL

All served with chunky chips, roasted chestnut mushrooms & tomato

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| 8OZ SIRLOIN ** 21.50 | LEMON & HERB CHICKEN BREAST 12.50 |
| | BAKED SALMON FILLET 14.50 |
| | ADD ONS PINK PEPPERCORN SAUCE, RED WINE SAUCE, KENTUCKY BBQ OR GARLIC AIOLI 1.50 |

MAINS

- JUMBO FISH & CHIPS** 14.25
Newcastle Brown Ale battered North Atlantic haddock, chunky chips, mushy peas, tartare sauce
- CAESAR SALAD**
SMALL 5.95 | LARGE 8.95
Baby gem lettuce coated in rich Caesar dressing, anchovy, garlic & thyme croutons, shaved parmesan
ADD ONS CHICKEN OR KING PRAWNS FOR 3.00

Burgers

All served on a toasted brioche bun with skinny fries, house slaw & salad garnish

- CHEESEBURGER** 12.50
Double 4oz Aberdeen Angus patties, American cheddar, chipotle sauce, lettuce, tomato, dill pickle, red onion
- CHARGRILLED CHICKEN BURGER** 12.50
Lemon & herb marinated chicken breast, chipotle sauce, lettuce, tomato, dill pickle, red onion
- BOMBAY BURGER VG** 11.00
Spiced vegetable patty, salsa, nachos, scorched sweet peppers, lettuce, tomato, red onion
- ADD ONS SMOKED BACON, CHILLI BEEF, AMERICAN CHEDDAR, PEPPER JACK CHEESE, JALAPENOS OR BUFFALO HOT SAUCE FOR 1.50**

Desserts

- STICKY TOFFEE PUDDING V** 5.50
Toffee sauce, vanilla ice cream
- FRATELLOS CLASSIC TIRAMISU V** 6.00
Amaretto & espresso-soaked sponge, creamy mascarpone, chocolate shavings
- LOTUS BISCOFF CHEESECAKE VG** 6.00
Vegan salted caramel ice cream
- SELECTION OF ICE CREAMS V** 4.50

Room Service available 17.00 - 21.45. Please dial 418 from your room to place your order. £4.50 Tray Charge applies to room service orders. £7.00 supplement applies to Dinner, Bed and Breakfast rates. Add-ons or sides not included.

V VEGETARIAN

VG VEGAN

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.



FRATELLO'S

ITALIAN RESTAURANT

WHITE

	BTL	175ML	250ML
D' VINE INZOLIA, TERRE SICILIANE Fresh with citrusy tones and a hint of peach on the finish.	£17.95	£4.95	£6.50
TEKENA SAUVIGNON BLANC, CENTRAL VALLEY A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.	£19.50	£4.95	£6.50
ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE Rich pear drop and Eldeflower notes with lingering apple finish	£18.95	£4.95	£6.50
BERRI ESTATES UNOAKED CHARDONNAY, SOUTH EASTERN AUSTRALIA A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£19.95	£5.50	£6.95
GAVI CA BIANCA, PIEMONTE, ITALIA Made from the Cortese grape, this wine shows white flower and green fruit aromas, with a touch of honey and minerality on the palate.	£27.95	£7.50	£9.50

RED

	BTL	175ML	250ML
D' VINE CABERNET SAUVIGNON, ITALIA A soft, juicy-fruited Cabernet Sauvignon with smooth summer berry fruits.	£17.95	£4.95	£6.50
TEKENA MERLOT, CENTRAL VALLEY A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish.	£19.50	£4.95	£6.50
MONTEPULCIANO D'ABRUZZO, PARINI Ruby-red, the nose shows plum and cherry with notes of violet with a long lasting finish of dried fruits and toasted hazelnut.	£17.95	£4.95	£6.50
ANTICA CINTA CHIANTI, TENUTE PICCINI An intense and persistent fragrance of mature red fruit; a well structured, smooth wine with soft tannins and distinct notes of red fruit. Saluti!	£25.95		
BAROLO, ENRICO SERAFINO Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.	£45.00		

ROSÉ

	BTL	175ML	250ML
D' VINE MERLOT ROSATO, ITALIA A strawberry-fruited rosé, with a fresh, just off-dry finish.	£17.95	£4.95	£6.50
ANTONIO RUBINI PINOT GRIGIO ROSATO, DELLE VENEZIE Refreshing rosé with aromas of wild flowers, raspberry and strawberry	£18.95	£4.95	£6.50

Sparkling & Champagne

	BTL
PONTEBELLO PROSECCO DOC SPUMANTE EXTRA DRY Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with antipasti	£ 22.95
DA LUCA ROSE PROSECCO Lovely pale pink colour & delicate red-fruit aromas lead to a delightfully fresh watermelon scented palate. Great length & freshness create a lasting impression - delicious!	£27.95
LOUIS DORNIER ET FILS BRUT A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.	£49.95
MOET & CHANDON BRUT IMPÉRIAL NV A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.	£65.95

BEER

AMSTEL PINT	£4.70
FOSTERS PINT	£4.50
HEINEKEN PINT	£4.95
GUINNESS PINT	£4.95
STRONGBOW PINT	£4.50
STRONGBOW DARK FRUITS PINT	£4.85
BUDWEISER 330ML	£4.15
SOL 330ML	£4.15
PERONI 330ML	£4.15
NEWCASTLE BROWN ALE 500ML	£4.70
BLACK SHEEP ALE 500ML	£4.95
OLD MOUT FRUIT CIDERS 500ML	£5.10

SOFTS

COCA COLA PINT	£3.50
DIET COCA COLA PINT	£3.50
LEMONADE PINT	£3.50
SODA WATER PINT	£1.10
J20	£2.95
FRESH ORANGE JUICE PINT	£3.00
RED BULL CAN	£3.00
SCHWEPPES TONIC	£1.80

TEAS & COFFEES

TALL BLACK AMERICANO	£3.00
GRANDE BLACK AMERICANO	£3.20
TALL CAFFE LATTE	£3.30
GRANDE CAFFE LATE	£3.50
TALL CAFFE MOCHA	£3.50
GRANDE CAFFE MOCHA	£3.70
TALL TEAVANA TEA	£2.95
GRANDE TEAVANA TEA	£3.20
TALL CAPPUCINO	£3.20
GRANDE CAPPUCINO	£3.50