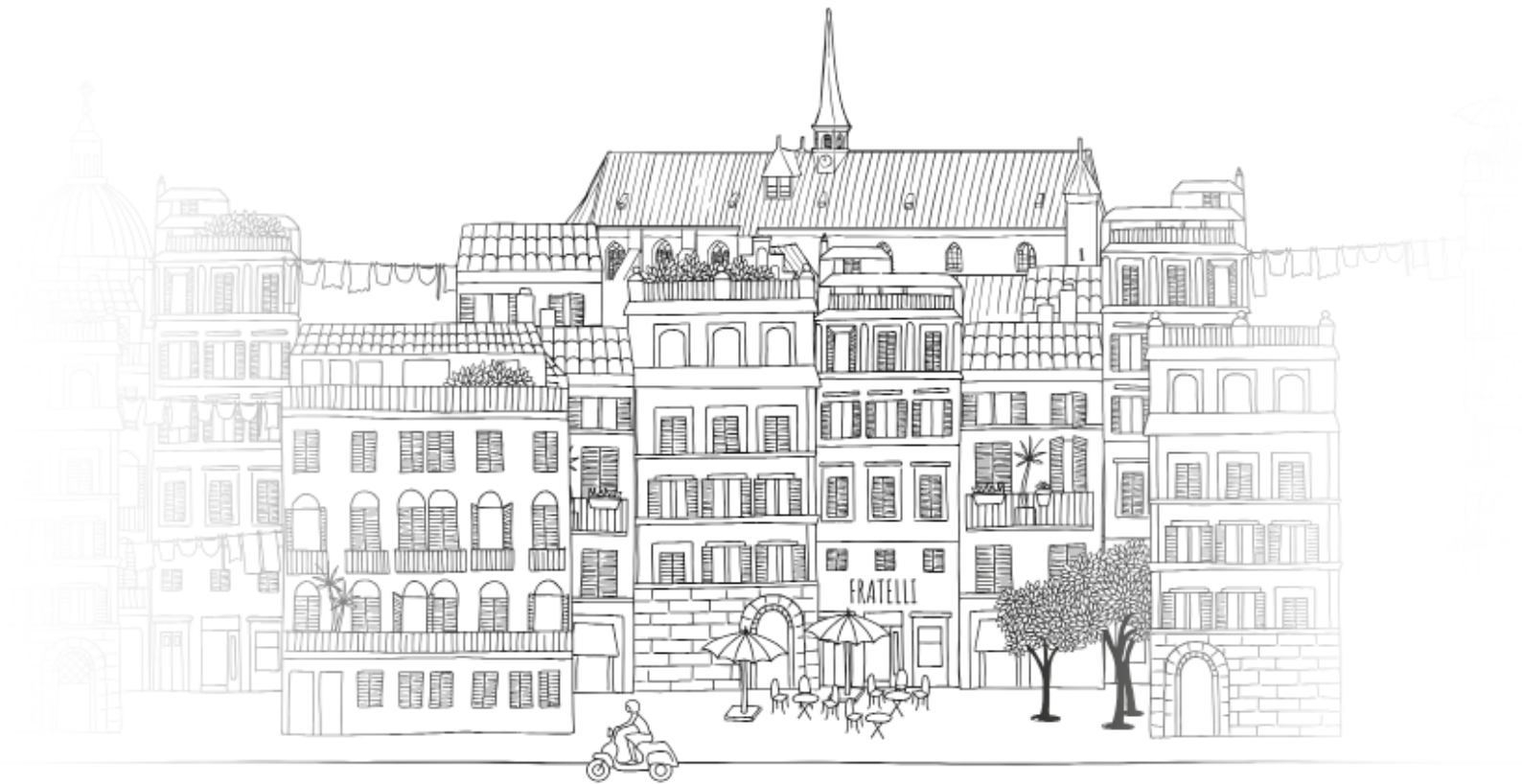


# Fratelli

## MENU



### FRATELLI = BROTHERS

Ristorante Fratelli was created by brothers Armend & Labinot  
– a dream of an authentic and innovative Italian restaurant with a wood-fired stone oven,  
own pastaria and food made from scratch.

Our skilled waiters guide you through carefully selected Italian specialties,  
prepared with local and Italian ingredients of the highest quality.

**Benvenuti a Fratelli**

## GENEREL INFORMATION

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Vegetarian, vegan or gluten-sensitive?  
Ask your waiter and we can guide you safely through our menu.  
🌿 = vegetarian 🌶 = spicy

## COCKTAILS

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<b>Aperol Spritz</b> .....	85.-
Aperol orange liqueur, prosecco and sparkling water	
<b>Gin &amp; Tonic</b> .....	85.-
Fratelli's Gin and Fever Tree Mediterranean Tonic	
<b>Fratelli Gin Hass</b> .....	75.-
Gin, Mango, Miso and Lemon.	
<b>Espresso Martini</b> .....	85.-
Vodka, Coffee liqueur and espresso.	
<b>Fratelli's Exotic</b> .....	75.-
Vodka, elderflower, blackcurrant juice, lemonade and sparkling water.	
<b>Alcohol-free Gin &amp; Tonic</b> .....	75.-
Tanqueray 0,0% og Fevertree mediterranean Tonic	



## SODA & WATER

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Coca Cola, Coca Cola Zero, Fanta, Sprite Zero eller Lemon.....	33 cl. 39.- // 50 cl. 59.-
Juice from Ryesminde: elderflower, apple juice or lemon lemonade.....	33 cl. 39.- // 50 cl. 59.-
Icetea .....	33 cl. 39.- // 50 cl. 59.-
Carafe of water .....	without soda 100 cl. 39.- // with soda 100 cl. 69.-

## DRAUGHT BEER

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6,5 % Grimbergen Double Ambré .....	38 cl. 69.- // 50 cl. 79.-
6,0 % Fratelli Special IPA .....	38 cl. 69.- // 50 cl. 79.-
5,0 % Kronenburg blanc.....	38 cl. 69.- // 50 cl. 79.-
4,8 % Tuborg Classic.....	38 cl. 59.- // 50 cl. 69.-
4,8% Carlsberg Pilsner .....	38 cl. 59.- // 50 cl. 69.-
0,4 % Brooklyn special effect .....	38 cl. 69.- // 50 cl. 79.-

## WHITE WINES



### **Bubl Espressione 8 - Traditional method . . . . 399.-**

Dry & Zesty. 12.5% Ricchi, Monzambano, Lombardy.  
Traditional method, as in France. Gives extremely fine bubbles. Intense notes of biscuit and hazelnut.

### **Bubl Giall' Oro Prosecco. . . . . 75.- | 329.-**

Semi-dry & tropical. 11.0% Ruggeri SPA, Valdobbiadene.  
Fine bubbles. Yellow apples and acacia flowers.

### **Rosé Cantonovo Primitivo . . . . . 75.- | 329.-**

Dry & fruity. 13.0% Coppi Vini, Puglia.  
Delicate notes of fresh flowers, rhubarb and cherries.

### **White Sarticola Vermentino . . . . . 89.- | 399.-**

Dry & crisp. 13,0 % Cantine Federici, La baia del sole.  
Hints of Mediterranean herbs, fennel and a slightly salty touch, notes of pickled lemons and citrus zest.

### **White 2022 Enosi Riesling & Sauvignon 89.- | 399.-**

Dry & crisp. 13.5% Baron Di Pauli, South Tyrol.  
Riesling, gives mango, peach and lime.  
Sauvignon blanc, gives elderflower.

### **White Meridiano Chardonnay . . . . . 75.- | 349.-**

Dry & juicy. 14.0% Cantine Ricchi, Monzambano.  
Warm notes of ripe pineapple, banana and honey.

### **White Serralto Malvasia . . . . . 69.- | 289.-**

Semi-dry & tropical. 12.5% Coppi Vini, Puglia.  
Floral and fruity white peach, apple and apricot.

## RED WINES



### **Red 2021 Campaccio IGT (Steak favorit) 109.- | 499.-**

Dry & full-bodied. 14.0% Arillo in Terrabianca, Tuscany.  
Packed with delicious, ripe fruits, vanilla and toast from the barrel. Sangiovese, Cabernet & Merlot - Super Tuscan.

### **Red 2018 Terre Oriente . . . . . 89.- | 399.-**

Dry & powerful. 14.5% Cantine Federici, La baia del sole.  
Ripe cherries, forest floor, dried herbs and a touch of licorice. Sangiovese, Canaiolo and Merlot.

### **Red Sacello Chianti Classico. . . . . 75.- | 349.-**

Dry & fruity. 13.5% Cantine Terrebianca, Tuscany.  
Black cherries, iris and violet. Soft tannins, fine minerality and elegant balance.

### **Red iLatium Ripasso . . . . . 75.- | 349.-**

Dry & spicy. 14.0% Cantine Morini, Valpolicella.  
Aroma of cherries in syrup, blueberries, licorice and vanilla. Round and persistent taste with lively tannins.

### **Red Siniscalco Primitivo. . . . . 69.- | 289.-**

Semi-dry & fruity. 13.5% Coppi Vini, Puglia.  
Intense and persistent fruitiness.  
Notes of red plums and tart cherries.

## SPECIAL WINES



### **Red 2017 Brunello Di Montalcino DOCG . . . . . 799.-**

Dry & spicy 15.5% Citille Sopra, Montalcino, Tuscany.  
From Poggio Ronconi, 300 meters above sea level. Immense complexity and depth. Sun-baked cherries, dark plums, toast and wild berries.

### **Red 2017 Amarone iLatium DOCG Léon . . . . . 699.-**

Dry & full-bodied. 16.5% Cantine Memorini.  
Black cherries, blackberries, vanilla, chocolate and balsamic hints.

### **Red 2016 Vanitoso Primitivo . . . . . 499.-**

Dry & Smooth. 14.5% Coppi Vini, Conservano, Puglia.  
Only the best vintages are selected to create Vanitoso.  
Deep red color, complex nose of ripe red berries and spices.

### **Red 2016 Tre Lustri Ouvada DOCG. . . . . 499.-**

Dry & powerful. 14,7 % Ca del Bric, Piemonte  
Fratelli's alternative to Barolo. Created by Giuseppe Renana. Dolcetto wine aged in barrels twice as long as Barolo, has created immense complexity and depth.

### **Red 2022 Parigi Nebbiolo d'Alba . . . . . 499.-**

Dry & powerful. 14.0% Mauro Sebaste. Alba, Piedmont.  
Hints of berries, violets and a little licorice. Dry and tight; as only nebbiolo can.

### **Red 2021 Project XXX Pinot Nero Unoaked . . 399.-**

Dry & fruity. 13.5% Kellerei Kaltern. South Tyrol.  
Macerated for 90 days and matured in ceramic vats.  
Cherries, strawberries, forest floor, white pepper and dried herbs.

### **Red 2020 Croce Chianti Classico Riserva . . . . 399.-**

Dry & powerful. 14.0% Cantine Terrebianca, Tuscany.  
Violets, cherries, currants, black tea, vanilla and white pepper  
Elegant, soft tannins with fresh acidity.

### **Rød 2022 Barbera d' Alba DOC Superiore. . . . 349.-**

Dry & full-bodied. 14.5% Roccanera, Piemonte.,  
Alessandro Negro's barbera has a ruby red color, notes of cherry and raspberry, and a full & round flavor.

## DESSERT WINE



### **Moscato Le Cime. . . . . (9 cl) 89.- | 399.-**

14,5 % Cantine Ricchi. Monzambano, Lombardiet.  
Semi-dried Moscato and Turbiana grapes.  
Mango, beeswax, vanilla, peach & fruit leather.

### **2014 LBV Portwine. . . . . (9 cl.) 89.- | 699.-**

Sweet & full-bodied. 20.0% Quinta de Ventozelo.  
Dark, powerful, black fruit, spice and concentrated.  
Ruby port with vintage feeling.

## SPECIAL MENU

### 3 COURSE MENU

#### Zuppa di Pomodoro

Tomato soup with crispy croutons and fresh basil.

#### Costolette di agnello

Lamb chops with potatoes, the garnish of the day and red wine sauce.

#### Crema Catalana

Creamy dessert with crispy caramel layer.

2 COURSE 299,-

3 COURSE 349,-

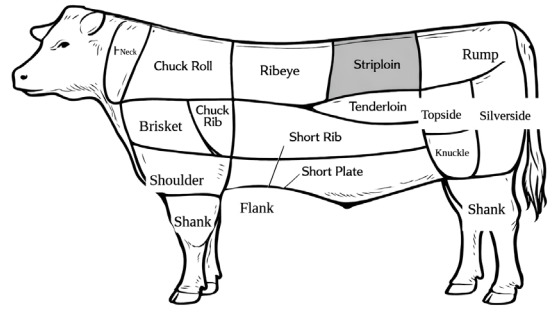
### MONTHLY FAVORITE

#### Striploin

300g Grilled steak.

Served with potatoes, vegetables and pepper sauce.

329,-



### CHEF'S SELECTION

#### Ravioli Quattro Formaggi

Ravioli with four cheeses, served with radicchio salad, crispy breadcrumbs, balsamic, basil oil and peanuts

189,-

#### Gnocchi con Gamberi

Gnocchi served with shrimp, zucchini and a light, flavorful sauce.

189,-

### WINEMENU



#### White Sarticola Vermentino

13,0 % Cantine Federici, La baia del sole.  
Hints of Mediterranean herbs, fennel and a slightly salty touch, notes of pickled lemons and citrus zest.

89.- | 399.-

#### Red 2018 Terre Oriente

14,5% Cantine Federici, La baia del sole.  
Ripe cherries, forest floor, dried herbs and a touch of licorice. Sangiovese, Canaiolo and Merlot.

89.- | 399.-

#### Moscato Le Cime

14,5 % Cantine Ricchi. Monzambano, Lombardiet.  
Semi-dried Moscato and Turbiana grapes.  
Mango, beeswax, vanilla, peach & fruit leather.

(9 cl.) 89.- | 399.-

## STARTERS

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- 1. Pane all'Olivo** 🌿 ..... 49,-  
Homemade garlic bread with cheese from the stone oven.
- 2. Bruschetta Classica** 🌿 ..... 65,-  
Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto.
- 3. Vitello Tonnato** ..... 119,-  
Thinly slices of veal with tuna cream and capers.
- 4. Carpaccio** ..... 129,-  
Thinly sliced beef tenderloin with arugula, green pesto and parmesan.
- 5. Gamberi all'Olivo** ..... 129,-  
Large shrimp with olive oil, cherry tomatoes, garlic, fresh chili and herbs.
- 6. Souté di Cozze** ..... 129,-  
Mussels with cherry tomatoes, tomato sauce, olive oil, garlic, fresh chili and herbs.
- 7. Bruschetta Mista 2 Pers. // 4 Pers.** .... 149.-// 249,-  
Bruschetta classic, salmon, beef and béarnaise.
- 8. Antipasti 2 Pers. // 4 Pers.** ..... 179.-// 299,-  
Italian charcuterie with olives, cheese and freshly baked bread.
- 9. Caprese** ..... 65,-  
Tomatoes with mozzarella and red onion.

## SALADS

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- 11. Insalata di Salmone** ..... 195,-  
Skin-fried salmon with shrimp, Tuscan salad, red onion, cherry tomatoes and Fratelli's dressing.
- 12. Insalata di Pollo** ..... 175,-  
Fried chicken with Tuscan salad, red onion, cherry tomatoes and Fratelli's dressing.

## RISOTTO

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- 13. Risotto della Casa** ..... 179,-  
Arborio rice with butter, parmesan, chicken breast, mixed mushrooms, leeks and fresh herbs.
- 14. Risotto ai Frutti di Mare** ..... 179,-  
Arborio rice with butter, tomato sauce, mussels, shrimp, fresh chili and herbs.

## FRESH PASTA

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- 21. Tagliatelle ai Frutti di Mare** ..... 159,-  
Homemade tagliatelle with mussels, shrimp, tomato sauce, cherry tomatoes, fresh chili and herbs.
- 22. Pasta della Casa** ..... 159,-  
Homemade pasta in cream sauce with beef tenderloin, mixed mushrooms, parmesan and fresh herbs.
- 23. Tagliatelle al Salmone** ..... 159,-  
Homemade tagliatelle with fresh salmon, leek, spinach, garlic, tomato cream sauce and fresh herbs.
- 24. Lasagne** ..... 159,-  
Homemade pasta with beef Bolognese, béchamel sauce and parmesan.
- 25. Pasta Rustica** ..... 159,-  
Homemade pasta with cream sauce, chicken breast, broccoli, gorgonzola and peanuts.

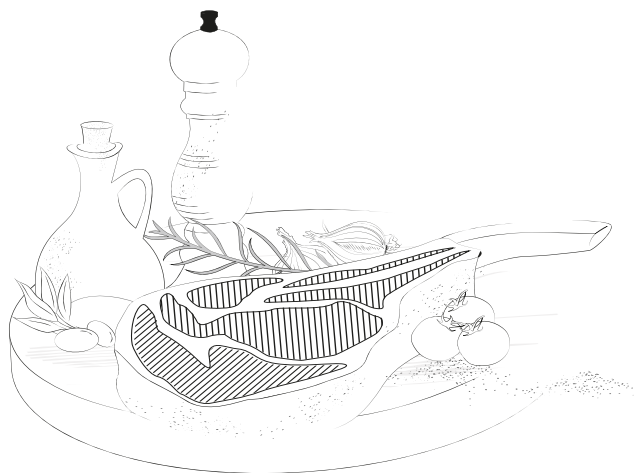
## THE GRILL

- 16. Salmone Salsa al Pepe** ..... 249.-  
Salmon fillet, potatoes, garnish and pepper sauce.
- 17. Filetto di Manzo** ..... 325.-  
220g Beef tenderloin with garlic butter, fresh herbs, potatoes and garnish.  
Choose between: Pepper or béarnaise sauce.
- 18. Ribeye** ..... 329.-  
300g Beef ribeye steak with potatoes and garnish. Choose between: Pepper or béarnaise sauce.
- 19. Striploin** ..... 329.-  
300g Striploin steak. Served with potatoes, vegetables and pepper sauce.
- 20. Pollo alla Cacciatore** ..... 289.-  
180g Chicken breast with potatoes, tomatoes, olives, red onion, mixed mushrooms, chili and fresh herbs.

### LARGE TOMAHAWK STEAK

A Tomahawk is a large ribeye steak, so large that it is almost a roast. Ribeye has good fat marbling and is therefore one of the most flavorful cuts. The rib is not cut off during grilling, as it helps add extra flavor. The kitchen then arranges the steak so that it is easy for you to enjoy. Served with today's potatoes and garnish. Choose between: Pepper or béarnaise sauce.

699.-



## PIZZA

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- 30. Margherita** 🌿 ..... 130.-  
Tomato sauce, mozzarella and oregano.
- 31. Ananas Classica** ..... 150.-  
Tomato sauce, cheese, ham, pineapple and oregano.
- 32. Capricciosa** ..... 155.-  
Tomato sauce, cheese, chicken, goat cheese, red onion, green pesto and oregano.
- 33. Della Casa** ..... 165,-  
Tomato sauce, cheese, beef tenderloin, potato, red onion, bacon, bearnaise and oregano.
- 34. Italiana** ..... 155.-  
Tomato sauce, cheese, ham, salami, red onion and oregano.
- 35. Chef** 🌿 ..... 165.-  
Tomato sauce, cheese, beef tenderloin, mushrooms, broccoli, chili and oregano.
- 36. Con Bresaola** ..... 165.-  
Tomato sauce, cheese, beef bresaola, fresh mozzarella, arugula, green pesto and oregano.
- 37. Parma** ..... 165,-  
Tomato sauce, cheese, Parma ham, arugula, green pesto, parmesan and oregano.

- 38. Salumi Misti** 🌿 ..... 155.-  
Tomato sauce, cheese, salami piccante, salami napoli, bacon and oregano.
- 39. Vegetaria** 🌿 ..... 155.-  
Tomato sauce, cheese, artichoke, broccoli, mushrooms, bell peppers and oregano.
- 40. Del Popolo** ..... 155.-  
Tomato sauce, cheese, ham, mushrooms and oregano.
- 41. Mafiosa** 🌿 ..... 165.-  
Tomato sauce, cheese, beef, ham, bacon and mushrooms, chili, garlic oil and oregano.
- 42. Salmone Bianco** ..... 165.-  
Cheese, salmon, shrimp, red onion, mascarpone, spinach and oregano.
- 43. Favorita Bianco** ..... 165.-  
Cheese, Parma ham, potatoes, mascarpone and oregano.
- 44. Fratelli Gorgonzola** ..... 165.-  
Tomato sauce, cheese, beef tenderloin, gorgonzola, red onion and oregano.

Gluten-free base + 30,- kr.

## SMALL ADULTS

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### — PASTA

- 51. Lasagne** ..... 79.-  
Homemade pasta with beef Bolognese, béchamel sauce and parmesan.
- 52. Bambino pasta Bolognese** ..... 79.-  
Homemade pasta with beef Bolognese and parmesan.

### — PIZZA

- 53. Bambino Pepperoni** ..... 89.-  
Tomato sauce, cheese and pepperoni.
- 54. Bambino Skinke** ..... 89.-  
Tomato sauce, cheese and ham.
- 55. Bambino Margherita** 🌿 ..... 79.-  
Tomato sauce and cheese.

## COFFEE & TEA

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Espresso regular or decaf . . . . .	35.-	Iced Latte . . . . .	49.-
Espresso doppio . . . . .	45.-	Hot Chocolate and whipped cream. . . . .	49.-
Americano regular or decaf . . . . .	39.-	Irish Coffee. . . . .	99.-
Cortado . . . . .	39.-	Americano, whiskey, muscovado and whipped cream.	
Cappuccino. . . . .	45.-	Tea . . . . .	45.-
Cafe Latte . . . . .	49.-	Choose between: black, green, rooibos or peppermint.	

## DESSERTS

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<b>46. Icecream . . . . .</b>	<b>79.-</b>	<b>49. Torta al cioccolato . . . . .</b>	<b>89.-</b>
3 scoops of dessert ice cream. Choose between chocolate, vanilla or blackcurrant sorbet.		Bleeding chocolate cake with vanilla ice cream.	
<b>47. Tiramisu . . . . .</b>	<b>79.-</b>	<b>50. Gluten-free Panna cotta e frutta del bosco . . .</b>	<b>79.-</b>
Mascarpone, espresso, Kahlua, ladyfingers and cocoa.		Cream pudding with lime and wild berry coulis.	
<b>48. Torta di mele . . . . .</b>	<b>79.-</b>	<b>60. Gluten-free Brownie . . . . .</b>	<b>89.-</b>
Apple pie with vanilla ice cream.		Raspberry brownie with blackcurrant sorbet.	

## SPIRITUOSA

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<b>25 % Limoncello Pallini . . . . .</b>	<b>3 cl. 39.-</b>	<b>40 % Rom Carupano Reserva 21. . . . .</b>	<b>3 cl. 89.-</b>
Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi coast.		Venezuelan rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange.	
<b>25 % Sambuca Pallini . . . . .</b>	<b>3 cl. 39.-</b>	<b>40 % AH Riise Royal Danish Navy. . . . .</b>	<b>3 cl. 79.-</b>
Clear anise liqueur. Notes of licorice, cardamom and flowers.		Dark, sweet liquor based on old pharmacy recipes, with up to 20-year-old pot still distillates.	
<b>42 % Grappa Marolo Moscato 1 anni . . . . .</b>	<b>3 cl. 49.-</b>	<b>46% Whiskey Organic Benromach . . . . .</b>	<b>3 cl. 79.-</b>
Notes of flowers, peach, almonds and light sweetness.		New American oak provides sweet notes of vanilla, caramel, pepper, coffee and banana.	
<b>45 % Grappa Marolo Amarone 5 anni . . . . .</b>	<b>3 cl. 69.-</b>	<b>46% Whiskey Smoked Benromach . . . . .</b>	<b>3 cl. 79.-</b>
Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful		A heavily smoked Speyside whisky with 57 ppm phenol. Notes of vanilla, peat smoke, dark berries and ginger.	
<b>50 % Grappa Marolo Barolo 20 anni. . . . .</b>	<b>3 cl. 99.-</b>	<b>42% Cognac Ferrand Doublecask PX Finish 3 cl. .</b>	<b>99.-</b>
A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco and warm spices.		Soft and complex cognac aged partly in PX sherry casks Notes of raisin, chocolate, spices and nougat..	