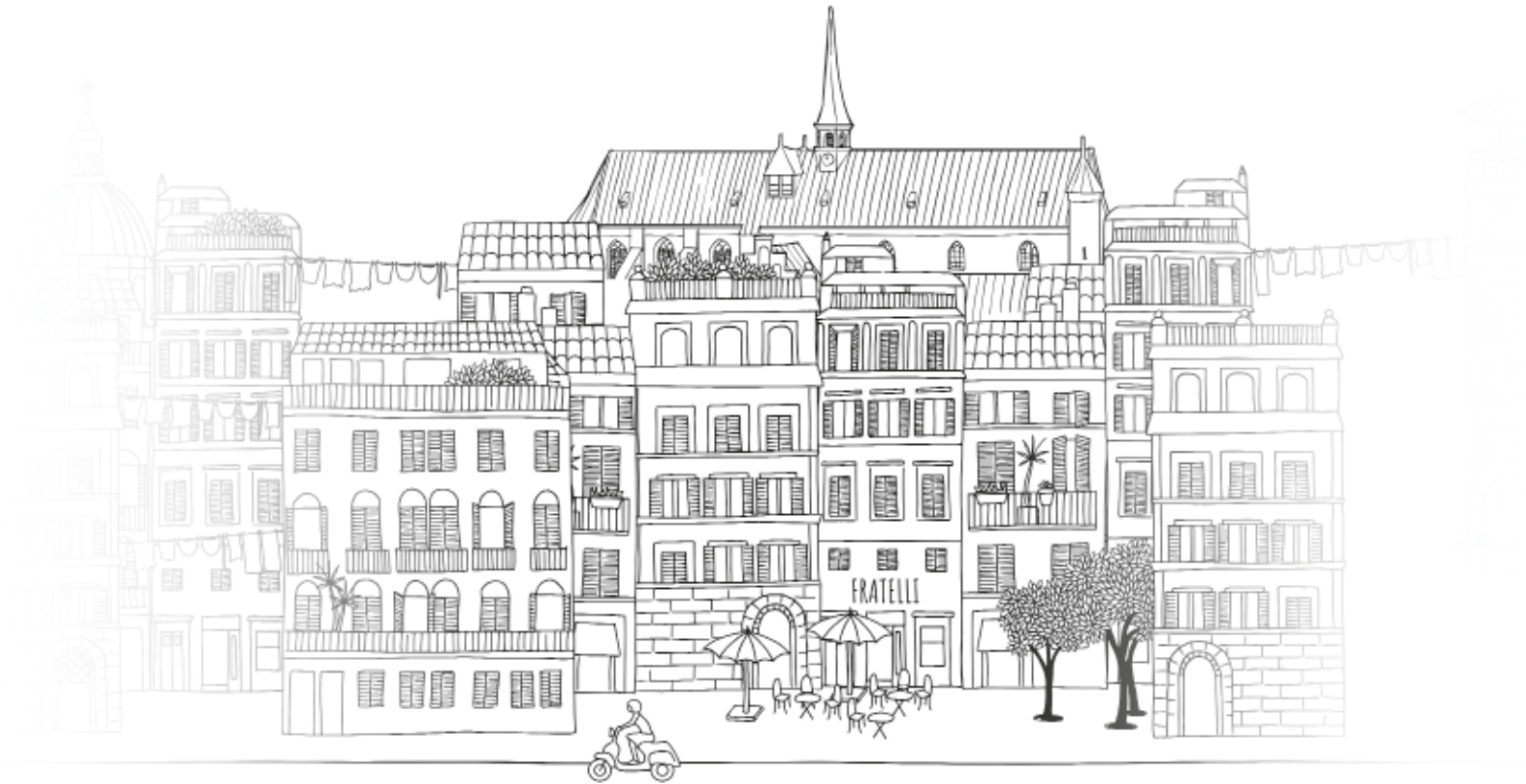


Fratelli

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

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

🌿 = vegetarian 🌶 = spicy

COCKTAILS

Aperol Spritz	85,-
Aperol orange liqueur, Prosecco and club soda.	
Gin & Tonic	85,-
Fratelli's Gin and Fever Tree Mediterranean Tonic.	
Fratelli Gin Hass	85,-
Gin, mango and lemonsoda.	
Espresso Martini	85,-
Vodka, coffee liqueur and espresso.	
Fratelli Amaretto Fizz	85,-
Amaretto, apple juice, lemon and club soda.	
Fratelli Black Currant Breeze	85,-
Rom, black currant, lemon and gingerbeer.	
Alcohol-free Fruit Bomb	75,-
Peach marmelade, lemon marmelade, elderflower and lemon.	
Alcohol-free Gin & Tonic	75,-
Tanqueray 0,0% and Fevertree mediterranean Tonic.	



SODA & WATER

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

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 2021 Pinot Nero Unoaked 89.- | 399.-

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

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 2019 Vigna Terrabianca Gran Selezione. .699.-

Dry & powerful. 14,0 % Cantine Terrebianca, Toscana.
Single Cru - 40 year old Sangiovese vines. Limited production and 20 months of aging in French tonneaux produce a wine with great concentration and elegance.

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 Lustrì Ouvada DOCG. 499.-

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

Red 2018 Terre Oriente. 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 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 Negros 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.
Semitørrede Moscato og Turbiana druer.
Mango, bivoks, vanille, fersken & frugtleder.

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

Merluzzo alla Siciliana

Oven-baked cod with parsley and garlic, served with orange salad with onion, capers and almonds.

Stinco di Maiale

Beer-braised pork shank with lemon mashed potatoes and mustard sauce.

Waffle alla Spagnola

Waffle with amarena cherry ice cream.

2 COURSES 329,-

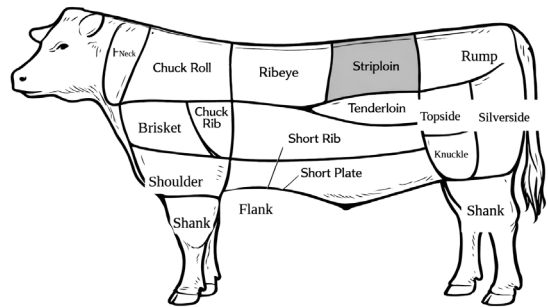
3 COURSES 379,-

MONTHLY FAVORITE

Striploin

Grilled steak.
Served with potatoes, vegetables and pepper sauce.

329,-



WINEMENU



White 2022 Enosi Riesling & Sauvignon

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

89.- | 399.-

Red 2021 Pinot Nero Unoaked.

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

89.- | 399.-

Moscato Le Cime

14,5 % Cantine Ricchi. Monzambano, Lombardiet.
Semitørrede Moscato og Turbiana druer.
Mango, bivoks, vanille, fersken & frugtlaeder.

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

CHEF'S SELECTION

Risotto alle Capesante e Broccoli

Arborio rice with butter, parmesan, broccoli, walnuts and scallops.

189,-

Tagliatelle Tre Pomodori e Burrata

Fresh tagliatelle with three kinds of tomatoes, creamy burrata and pesto.

179,-

STARTERS

- 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 Piccante** 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

- 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

- 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

- 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.
- 26. Ravioli Straccetti** 189,-
Parmesan Ravioli.
Beef tenderloin, red onion and fresh tomatoes.

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.

FRATELLI GRILL FEAST

1000 grams of the kitchen's best meat cuts
A generous sharing platter, with our four popular grilled specialities:

Succulent ribeye, tender beef tenderloin, characterful lamb and grilled chicken.
The meat is sliced, so the experience is easy to share at the table.
With today's potatoes and seasonal garnish

Choose between: Pepper or bearnaise sauce.

999.-



PIZZA

- 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

— 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

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

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

SPIRITUOSA

25 % Limoncello Pallini	3 cl. 39.-	40 % Rom Carupano Reserva 21.	3 cl. 89.-
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.	
25 % Sambuca Pallini	3 cl. 39.-	40 % Gilde (M)aquavit	3 cl. 69.-
Clear anise liqueur. Notes of licorice, cardamom and flowers.		Chocolate-like aromas of caraway, apricot, vanilla, and orange peel, aged 5 years in oak for added depth.	
42 % Grappa Marolo Moscato 1 anni	3 cl. 49.-	46% Whiskey Organic Benromach	3 cl. 79.-
Notes of flowers, peach, almonds and light sweetness.		New American oak provides sweet notes of vanilla, caramel, pepper, coffee and banana.	
45 % Grappa Marolo Amarone 5 anni	3 cl. 69.-	46% Whiskey Smoked Benromach	3 cl. 79.-
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.	
50 % Grappa Marolo Barolo 20 anni.	3 cl. 99.-	42% Cognac Ferrand Doublecask PX Finish 3 cl. .	99.-
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..	