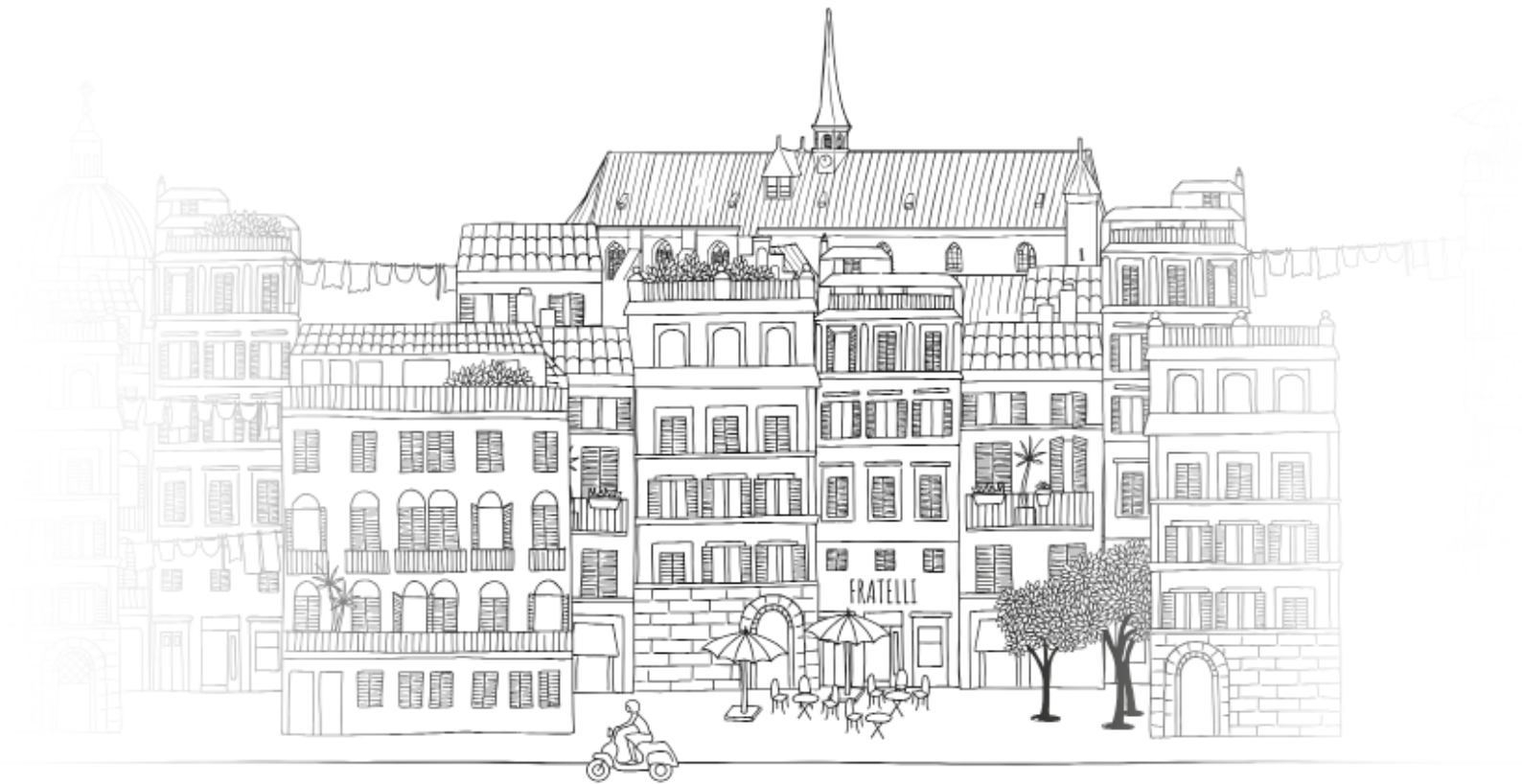


Fratelli

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 sparkling water	
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 Exotic	85.-
Vodka, elderflower, blackcurrant juice, lemonade and sparkling water.	
Fratelli Amaretto Fizz	85.-
Amaretto, apple juice, lemon and sparkling water.	
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 and 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 and tropical. 11.0% Ruggeri SPA, Valdobbiadene. Fine bubbles. Yellow apples and acacia flowers.

Rosé Cantonovo Primitivo 75.- | 329.-

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

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

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

White Meridiano Chardonnay 75.- | 349.-

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

White Serralto Malvasia 69.- | 289.-

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

RED WINES



Red 2021 Campaccio IGT 109.- | 499.-

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

Red 2021 Pinot Nero 89.- | 399.-

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

Red 2020 Chianti Classico Riserva 89.- | 399.-

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

Red iLatium Ripasso 75.- | 349.-

Dry and 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 and fruity. 13.5% Coppi Vini, Puglia. Intense and persistent fruitiness.

SPECIAL WINES



Red 2017 Brunello Di Montalcino DOCG 799.-

Dry and 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 Terrebianca Gran Selezione. . 699.-

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

Red 2016 Tre Lustri Fratellis Barolo-alternativ 499.-

Dry and 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 2016 Vanitoso Primitivo 499.-

Dry and 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 2021 Nizza Barbera DOCG 399.-

Dry and full-bodied. 15.5% Roccanera, Piemonte., Alessandro Negros barbera has a ruby red color, notes of cherry and raspberry, and a full and powerful flavor.

Red Sacello Chianti Classico. 349.-

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

Red Ribo Cabernet Franc DOC 349.-

Dry and full-bodied. 14.0% Cantine Ricchi, Monzambano, Cabernet Franc & Cabernet Sauvignon in a beautiful blend. Dark red berry aromas, vanilla and edge.

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 and fruit leather.

Colheita Portvin. (9 cl.) 89.- | 699.-

Sweet and full-bodied. 20.0% Dalva. Villa Nova de Gaia. Vintage port aged in oak barrels for over two decades.

SPECIAL MENU

3 COURSE MENU

Pomodoro ripieno di burrata

Large tomato filled with burrata, confit cherry tomatoes, pesto, olive powder, capers and basil oil.

Stinco di Maiale

Tender pork shank served with potatoes, the garnish of the day and whiskey sauce.

Trilecé

Light cake soaked in milk and finished with caramel topping.

2 RETTER 299,-

3 RETTER 349,-

WINE MENU



White Meridiano Chardonnay

14.0% Cantine Ricchi, Monzambano.
Notes of ripe pineapple, green banana and honey.

75.- | 349.-

Red 2020 Chianti Classico Riserva

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

89.- | 399.-

White Moscato Le Cime

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

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

NEW

FRATELLI FAMILY SUNDAY

Lasagna for 99,-

Free ice cream
for children under 12 years



Valid only on Sundays.

Remember to book a table >>>



FRATELLI GRILL PARTY

1000 grams
of the kitchen's best cuts of meat:

Ribeye, tender beef tenderloin,
striploin and grilled chicken.

Choose between: Pepper or bearnaise sauce.



999.-

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 all'Olivo** 129,-
Large shrimp with olive oil, tomato sauce, cherry tomatoes, garlic, chili and fresh 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.
- 10. Insalata Mista** 79,-
Tuscan salad, onion, cherry tomatoes, cucumber, olives, olive oil and balsamic.

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.

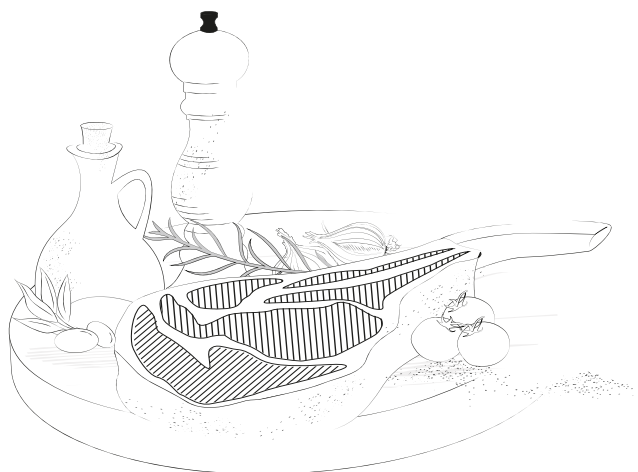
THE GRILL

- 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 Grilled steak. Served with potatoes and vegetables. Pepper or béarnaise 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

- 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 % AH Riise Royal Danish Navy.	3 cl. 79.-
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.	
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..	