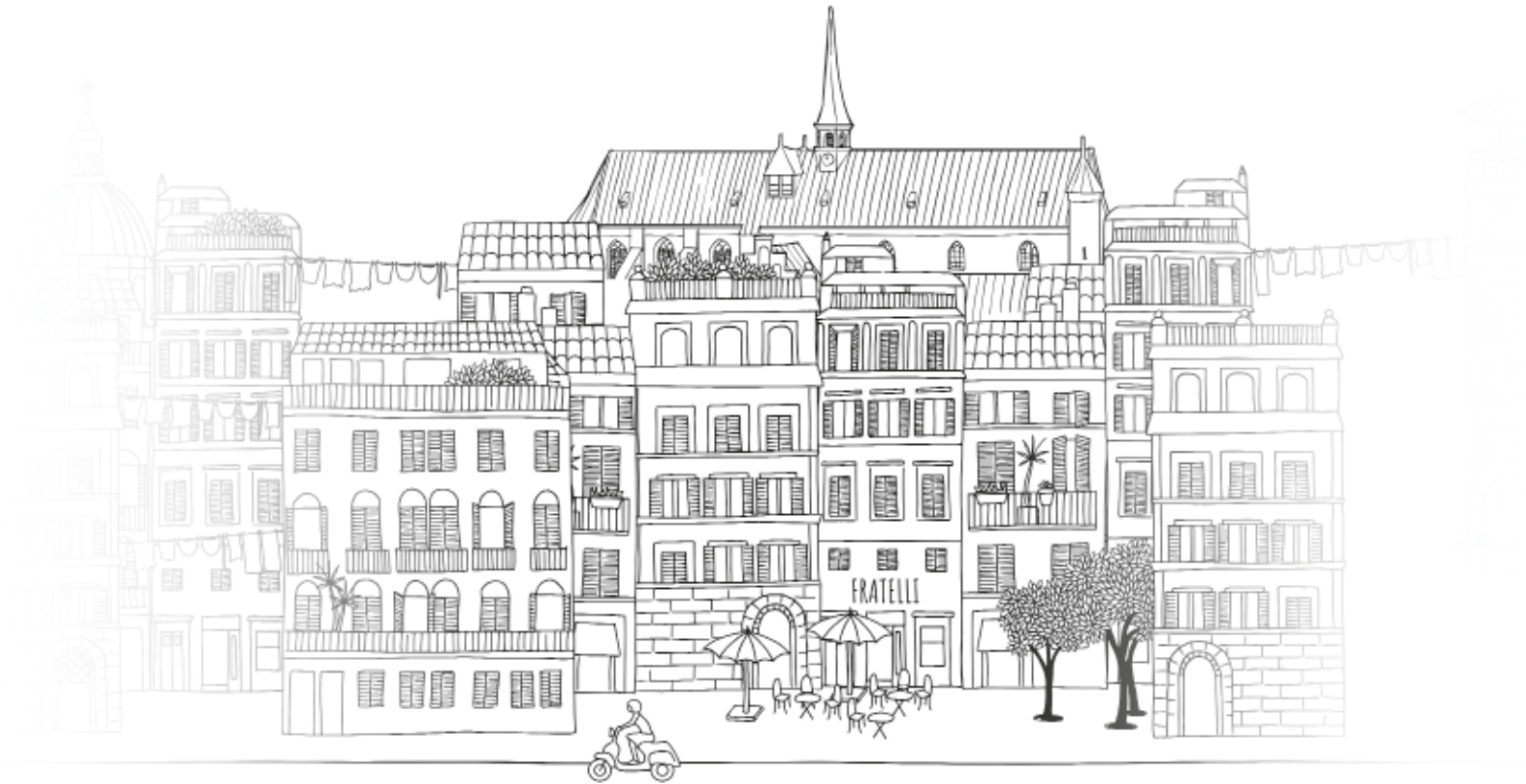


# Fratelli

## 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 club soda.	
<b>Limoncello Spritz</b> .....	85,-
Limoncello, prosecco and sparkling water	
<b>Gin &amp; Tonic</b> .....	85.-
Fratelli's Gin and Fever Tree Mediterranean Tonic.	
<b>Fratelli Gin Hass</b> .....	85.-
Gin, mango and lemonsoda.	
<b>Espresso Martini</b> .....	85.-
Vodka, coffee liqueur and espresso.	
<b>Fratelli Black Currant Breeze</b> .....	85,-
Rhum, black currant, lemon and gingerbeer.	
<b>Alcohol-free Gin &amp; Tonic</b> .....	75.-
Tanqueray 0,0% and 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 .....	still water 100 cl. 39.- // spakling water 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 . . . . .89.- | 399.-**

Dry & crisp. 12.5% Ricchi, Monzambano, Lombardy.  
A sparkling wine made using the classic Champagne method. An experience from Lake Garda's backyard.

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

Semi-dry & tropical. 11.0% Ruggeri SPA, Valdobbiadene.  
An award-winning classic from the steepest slopes of Valdobbiadene. Persistent and the scent of acacia flowers.

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

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

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

Dry & crisp. 13.5% Baron Di Pauli, South Tyrol.  
Crisp and aromatic with fresh notes of elderflower, lime and juicy peach. A mineral gem from the Alps.

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

Dry & juicy. 14.0% Cantine Ricchi, Monzambano.  
Generous wine from the warm slopes of Lake Garda.  
Exotic with ripe pineapple, vanilla and a honey aftertaste..

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

Semi-dry & tropical. 12.5% Coppi Vini, Puglia.  
Refreshing wine from sunny Puglia. Bouquet of summer flowers and juicy peach, apple and apricot..

## RED WINES



### **Red 2021 Campaccio IGT . . . . .109.- | 499.-**

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

### **Red 2021 Pinot Nero Unoaked . . . . .89.- | 399.-**

Dry & fruity. 13.5% Kellerei Kaltern. South Tyrol.  
A unique, pure Pinot Noir aged in ceramic barrels.  
Intense fruit of cherries, strawberries and herbs.

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

Dry & Powerful. 14.0% Arillo in Terrebianca, Tuscany.  
An aristocratic wine with soul. Bouquet of violets, ripe cherries and black tea with an elegant touch of vanilla.

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

Dry & spicy. 14.0% Cantine Morini, Valpolicella.  
A rich and warm experience. Intense aromas of cherries in syrup, dark berries and licorice with a hint of vanilla..

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

Semi-dry & fruity. 13.5% Coppi Vini, Puglia.  
Juicy Primitivo from the warmth of southern Italy. Intense aromas of sun-ripened red plums and cherries.

## SPECIAL WINES



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

Dry & elegant 15.5% Cittle Sopra, Montalcino, Tuscany.  
A monumental wine from the high-altitude Poggio Ronconi fields. With deep notes of sun-drenched cherries, dark plums and wild berries with an elegant touch of oak. A powerful performance with an endless aftertaste

### **Red 2019 Vigna Terrebianca Gran Selezione. . 699.-**

Dry & powerful. 14,0 % Cantine Terrebianca, Toscana.  
A rare "Single Cru" created on 40 year old vines. Exceptional depth and concentration after 20 months of maturation in French barrels. An incredible intensity of flavor.

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

Dry & full-bodied. 16.5% Cantine Memorini.  
A majestic and intense experience. A sumptuous bouquet of black cherries, dark chocolate and vanilla with complex balsamic touches.

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

Dry & Smooth. 14.5% Coppi Vini, Conservano, Puglia.  
A rare and proud Primitivo, only created in the finest vintages. Deep ruby red with a rich bouquet of sun-ripened berries, warm spices and a hint of tobacco.

### **Red 2016 Barolo Alternativ - Tre Lustri . . . . .499.-**

Dry & powerful. 14,7 % Ca del Bric, Piemonte  
This Dolcetto has been aged in barrel twice as long as a Barolo, which has created immense complexity.

### **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

#### Cocktail di Gamberi

Shrimp cocktail with arugula salad, basil pesto, garlic mayonnaise and cocktail sauce.

#### Ravioli Straccetti

Grana Ravioli.  
Beef tenderloin, red onion and fresh tomatoes.

#### Cheesecake ai frutti di bosco

Cheesecake deconstructed with fresh wild berries.

2 COURSES 299,-

3 COURSES 349,-

### WINE MENU



#### Espressione 8

12.5% Ricchi, Monzambano, Lombardy.  
A sparkling wine made using the classic Champagne method. An experience from Lake Garda's backyard.

89.- | 399.-

#### Chianti Classico Riserva

14.0% Cantine Terrebianca, Tuscany.  
An aristocratic wine with soul. Bouquet of violets, ripe cherries and black tea with an elegant touch of vanilla.

89.- | 399.-

#### 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 >>>*



### 2 PERSONERS MENU

#### Bruschetta Mista

Bruschetta classic, salmon and slow-braised beef with bearnaise.

#### Grill board

Ball tip, striploin and chicken breast.  
Served with today's potatoes and garnish.  
Bearnaise and pepper sauce.

#### Dessert duo

Tiramisu and Apple Cake.

3 COURSES 999,-

## STARTERS

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- 1. Pane all'aglio** 🌿 ..... 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 Grana.
- 5. Gamberi all'Olio** ..... 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 -**  
Bruschetta classic, salmon and long-braised beef with bearnaise.  
**2 Persons** ..... 149,-  
**4 Persons** ..... 249,-
- 8. Antipasti -**  
Italian charcuterie with olives, cheese and freshly baked bread.  
**2 Persons** ..... 179,-  
**4 Persons** ..... 299,-
- 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

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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, Grana, 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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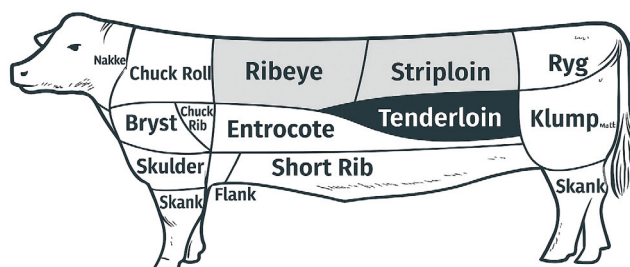
- 21. Tagliatelle ai Frutti di Mare** ..... 159,-  
Homemade tagliatelle with mussels, shrimp, tomato sauce, cherry tomatoes, fresh chili and herbs.
- 22. Pasta della Casa** ..... 159,-  
Homemade pasta in cream sauce with beef tenderloin, mixed mushrooms, Grana and fresh herbs.
- 23. Tagliatelle al 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 Grana.
- 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.

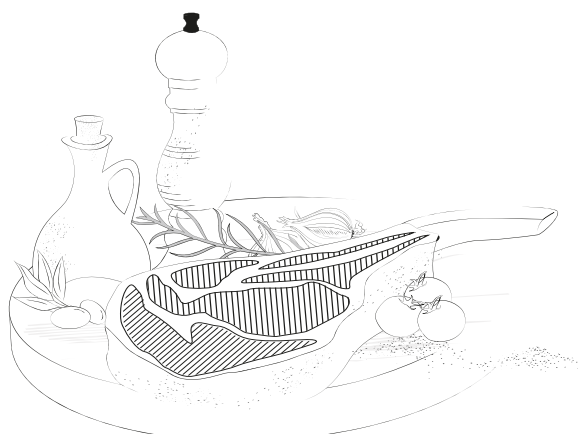
“Explore the different cuts of beef.”



### 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, rana 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 Grana.
- 52. Bambino pasta Bolognese** ..... 79.-  
Homemade pasta with beef Bolognese and Grana.

### — 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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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

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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.-	41,4 % Plantaray Barbados Adriatico Cask . . .	3 cl. 79.-
Clear anise liqueur. Notes of licorice, cardamom and flowers.		Chocolatey aromas with caraway, apricot, vanilla and orange peel, aged 5 years in oak for extra 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..	