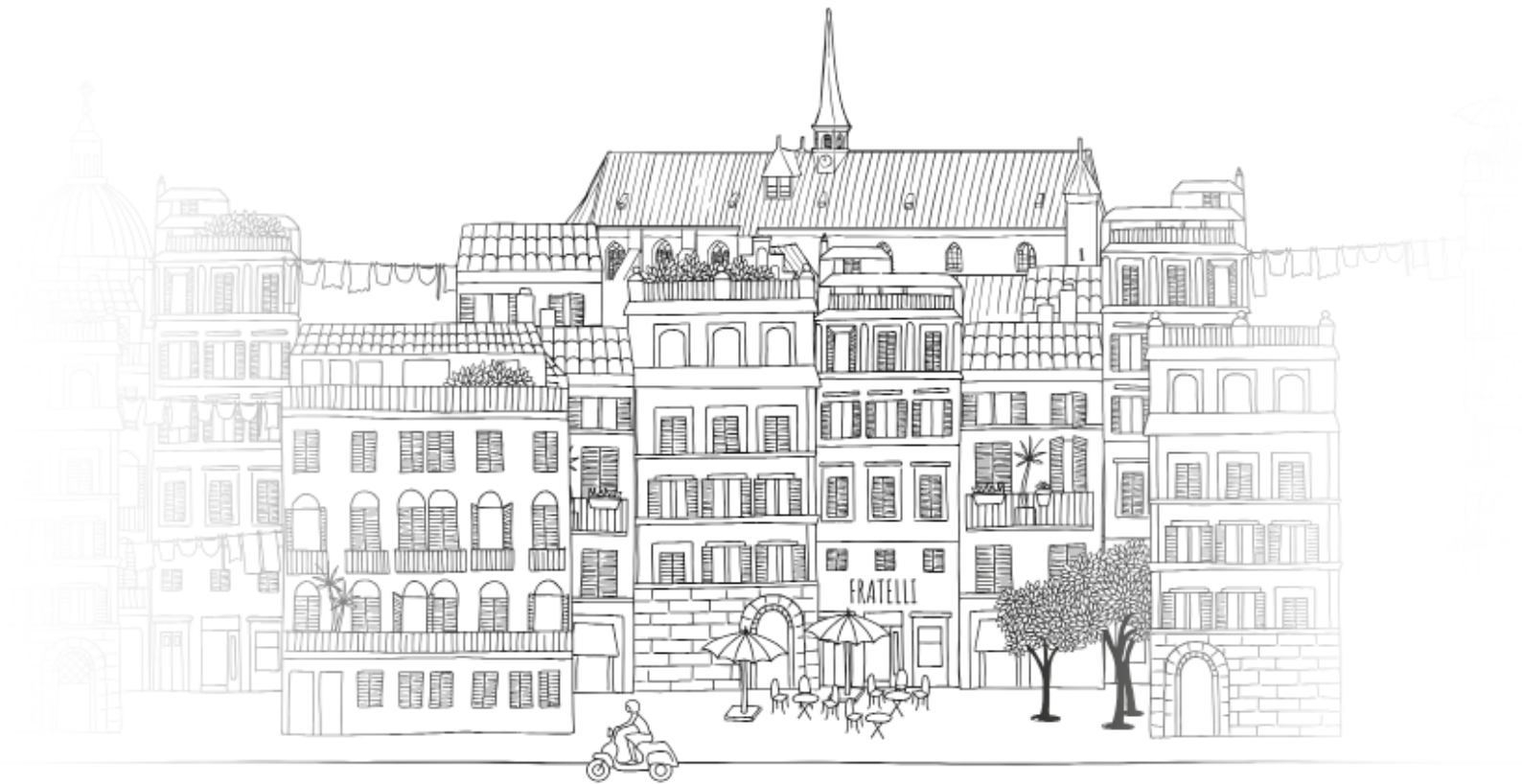


Fratelli

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 Spritz85.-
Aperol orange liqueur, prosecco and sparkling water	
Limoncello Spritz85.-
Limoncello, prosecco and sparkling water	
Gin & Tonic85.-
Fratelli's Gin and Fever Tree Mediterranean Tonic	
Fratelli Gin Hass85.-
Gin, Mango and Lemonsoda	
Espresso Martini85.-
Vodka, Coffee liqueur and espresso.	
Fratelli Black Currant Breeze85.-
Rhum, blackberry, lemon and gingerbeer.	
Alcohol-free Gin & Tonic75.-
Tanqueray 0,0% og 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 - Traditional89.- | 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.75.- | 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.

*

Rosé Cantonovo Primitivo75.- | 329.-

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

*

White Enosi Riesling & Sauvignon89.- | 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 Chardonnay75.- | 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 Malvasia69.- | 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 2020 Chianti Classico Riserva89.- | 399.-

Dry & Powerfull. 13.5% Cantine Terrebianca, Tuscany.
An aristocratic wine with soul. Bouquet of violets, ripe cherries and black tea with an elegant touch of vanilla.

Red 2021 Pinot Nero Unoaked89.- | 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.

Rød 2022 Barbera DOC Superiore.75.- | 349.-

Dry & full-bodied. 14.5% Roccanera, Piemonte.
Intense Barbera. Beautiful ruby red in the glass with seductive notes of ripe cherries and raspberries. Long aftertaste.

Red iLatium Ripasso75.- | 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.

SPECIAL WINES



Red 2017 Brunello Di Montalcino DOCG799.-

Dry & elegant 15.5% Citille 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 Terrabianca 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 Campaccio IGT 499.-

Dry & powerful. 14.5% Cantine Terrebianca, Tuscany.
A state-of-the-art "Super Tuscan" with lots of body.
Sun-ripened fruit, velvety vanilla and fine barrel notes.

Red 2018 Oriente Riserva 399.-

Dry & full body. 14.0% Cantine Federici, Liguria..
Ripe cherries, forest floor, dried herbs and a touch of licorice. Powerful wine from the Italian Riviera.

Red 2022 Sacella Chianti Classico349.-

Dry & fruity. 14.0% Cantine Terrebianca, Tuscany.
The authentic taste of Tuscany. A seductive bouquet of black cherries, iris and violets. Elegant and crisp.

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.

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

Arancini

Crispy arancini with creamy risotto and bolognese filling, served with truffle mayo.

Striploin

300g Grilled steak.

Served with potatoes and vegetables.

Choose between: Pepper or béarnaise sauce.

Torta di Mele

Apple pie with vanilla ice cream.

2 COURSE 325,-

3 COURSE 375,-

CHEF'S SELECTION

Gnocchi con Gamberi

Gnocchi with shrimp, green pesto and cream sauce.

179,-

Pappardelle ai Porcini

Pappardelle with mushrooms, truffle, bacon and Parma ham.

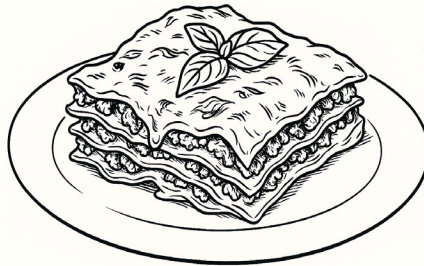
189,-

NEW

FRATELLI FAMILY SUNDAY

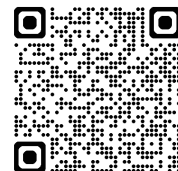
Lasagna for 99,-

Free ice cream
for children under 12 years



Valid only on Sundays.

Remember to book a table >>>



STARTERS

- 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, 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**
Bruschetta classic, salmon, beef and béarnaise.
2 Personer149,-
4 Personer249,-
- 8. Antipasti**
Italian charcuterie with olives, cheese and freshly baked bread.
2 Personer179,-
4 Personer299,-
- 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, 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.

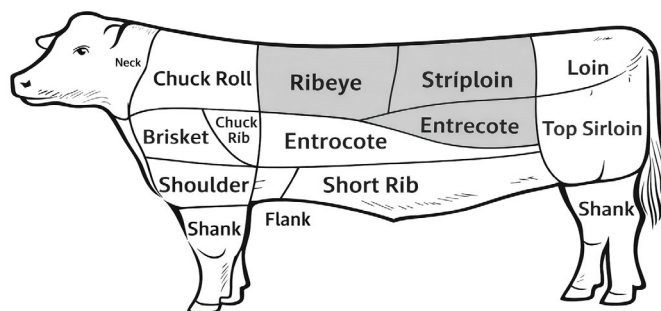
FRESH PASTA

- 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,-
Grana 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 and vegetables. Choose between: 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.

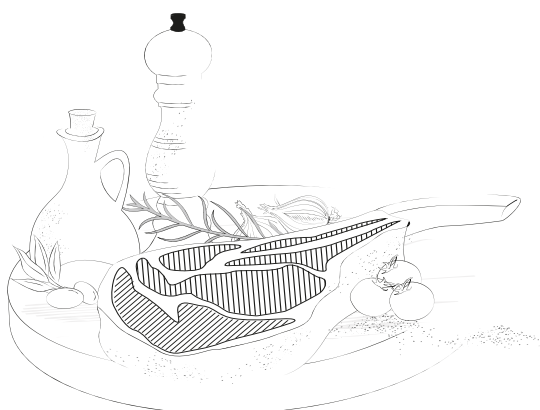
The rib is not cut off during grilling, as it helps add extra flavor.

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

- 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, Grana 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 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

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.		Chocolate lava 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.-	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..	