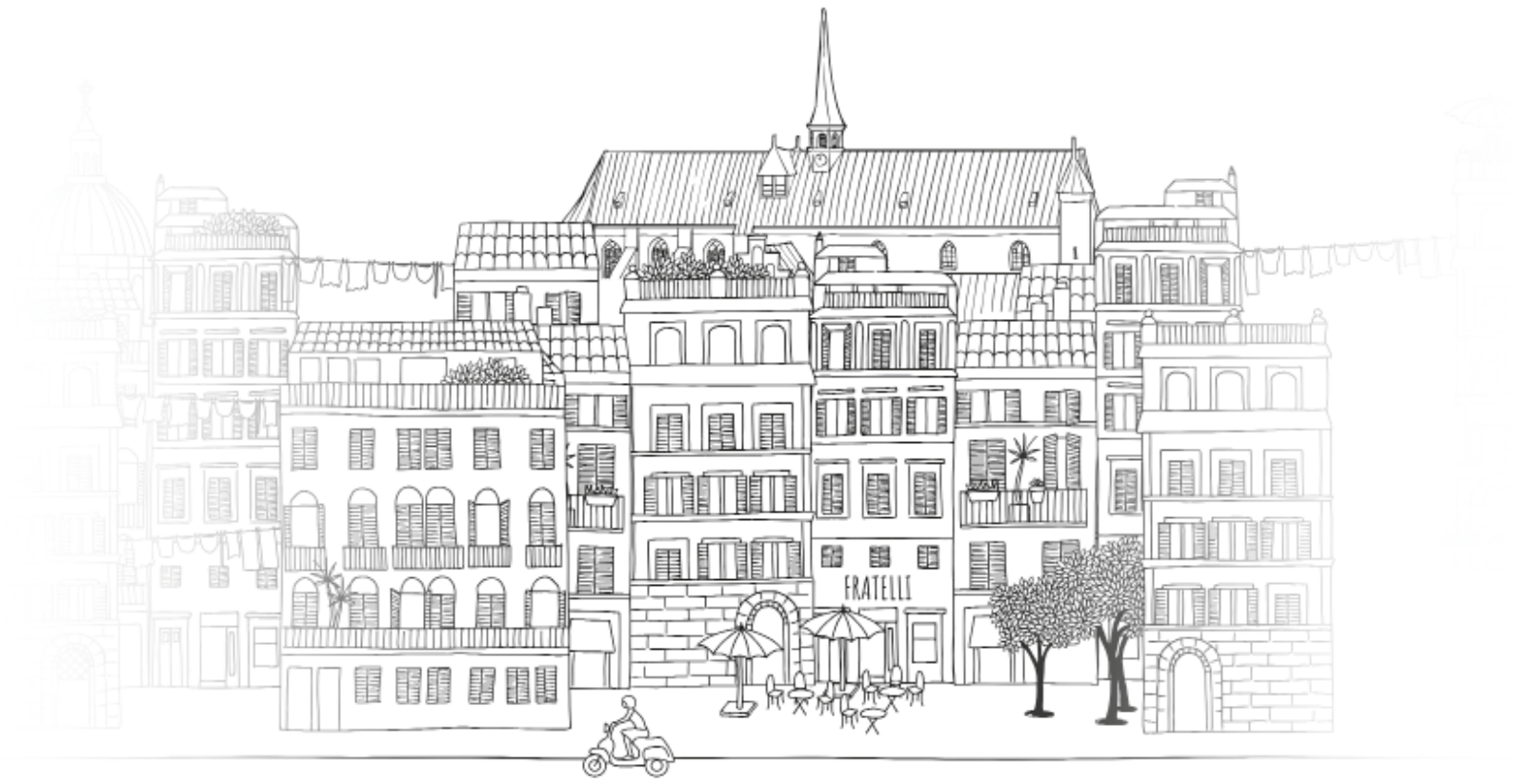
Menu

Fratelli



FRATELLI = BROTHERS

Ristorante Fratelli was created by brothers Armend & Labinot
– a dream of an authentic and innovative Italian restaurant,
where all food is 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 INFO

Vegetarian, vegan or gluten-allergic??
Ask your waiter and we can guide you safely through our menu.
= vegetarian dish = very strong

COCKTAILS

Aperol Spritz 95,-
Orange liqueur, Prosecco and sparkling water

HUGO Spritz 95,-
Elderflower liqueur, Prosecco, Mint and sparkling water

Campari Spritz 95,-
Campari, Prosecco og sparkling water

Limoncello Spritz 95,-
Limoncello, Prosecco og sparkling water

Espresso Martini 109,-
Vodka, Kahlua og Espresso

Gin & Tonic 95,-
Gin og Fevertree Mediterranean Tonic

Gin Hass 95,-
Gin, lemon soda and mango syrup

Violette 95,-
Gin, Limoncello, Lemon Lemonade og Violette

Bomboclat 95,-
Rum, Angostura, Lemon Lemonade og Passion

Red light 95,-
Vodka, Cointreau, Elderflower og Curacao Rouge

ALCOHOL-FREE COCKTAILS

Alkoholfri Gin & Tonic 85,-
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 ..... still water 100 cl. 39.- // sparkling water 100 cl. 69,-

DRAFT 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

Bobl Giall' Oro Prosecco . . . . . .75.- | 349.-
11,0 % Ruggeri SPA, Valdobbiadene.
Sparkling freshness from the heart of Valdobbiadene. Aromas of green apples, citrus and white flowers. Light sweetness from the grape and an elegant mousse.

Rosé Cantonovo Primitivo . . . . . .75.- | 349.-
13,0 % Coppi Vini, Puglia.
Summer in the glass from sunny Puglia. Aromas of strawberries, rhubarb and fresh cherries.

White Guiscargo Falanghina . . . . . .75.- | 349.-
13,0 % Coppi Vini, Puglia.
Elegant and fresh white wine from Puglia with mineral notes, white stone fruit and citrus.

White Meridiano Chardonnay. . . . . 75.- | 349.-
14,0 % Cantine Ricchi, Monzambano.
Warm notes of ripe pineapple, butter, and citrus. Barrel aging adds vanilla and cedarwood.

White Enosi Riesling & Sauvignon . . . . 89.- | 399.-
13,5 % Baron Di Pauli, Syd Tirol, Alto Adige
Two grape varieties, two souls. es. Riesling provides purity and elegance, while Sauvignon contributes depth and exotic excitement. Lively, salty, mineral and floral.

RED WINES

Red Don Antonio Primitivo . . . . . 75.- | 349.-
14,0 % Coppi Vini, Puglia.
Antonio Coppi is the founder of Coppi Vini, with whom Fratelli has collaborated since 2017. Full-bodied and soft Primitivo with ripe cherries, dark berries, warm spices and a touch of white pepper.

Red Sacello Chianti Classico. . . . . .75.- | 349.-
Fruity. 13.5% Cantine Terrebianca, Tuscany.
Black cherries, iris and violet. Soft tannins, fine minerality and elegant balance.

Red Giago Ripasso DOC . . . . . 89.- | 399.-
Classical. 14.0% Damoli Vini, Negrar di Valpolicella.
Old school ripasso. Ripe cherries, plums and mild spices. Full and soft, without a dominant flat edge

Red Pinot Nero Unoaked. 399.-
Silky 13.5% Kellerei Kaltern. South Tyrol.
A unique, pure Pinot Noir aged in ceramic barrels. Intense fruit of cherries, strawberries and herbs.

Red Valpolicella Superiore 449.-
15,0 % Cantine Morini, Marano, Valpolicella.
An overwhelmingly powerful wine. Extremely low yields and late harvest give a concentrated, almost Amarone-like fullness. The aromas are full of dark cherries, dried flowers and spicy forest floor.

Red 2017 Brunello Di Montalcino DOCG 799.-
Legendary 15.5% Citille Sopra, Montalcino, Tuscany.
Notes of sun-drenched cherries, dark plums and wild berries. A powerhouse with an endless aftertaste.

THE SWEET ONES

Port Colheita . . . . . .(9 cl) 99.- | 699.-
20,0 % Dal'va, Valdobbiadene.
Silky and complex port with notes of dark berries, orange peel, sweet tobacco and roasted nuts.

Moscato Le Cime. . . . . .(9 cl) 89.- | 399.-
14,5 % Cantine Ricchi. Monzambano, Lombardiet.
Carnation, lychee and rose petals. Deeply concentrated with ripe fruit, Mediterranean herbs and a spicy aftertaste.

LUNCH UNTIL KL 16:00

INTERNATIONAL CLASSICS

1. Stjerneskud 225,-
Breaded fish fillet on toast, smoked salmon, shrimp, fresh salad and dressing

2. Pariserbøf 195-
Beef patty on toast, fresh salad, onion, beetroot, horseradish, capers and egg yolk

3. Fish and Chips 195,-
Fried cod with fries and caper mayonnaise

Lasagna & pasta bolognese
can also be ordered for lunch

SANDWICH & BURGERS

SERVED WITH CRISPY FRIES

4. Parma Sandwich 155,-
Freshly baked bread with Parma ham, arugula, mozzarella and green pesto

5. Classic Sandwich 145,-
Freshly baked bread with arugula, tomato, mozzarella and green pesto

6. Tuna Sandwich 155,-
Freshly baked bread with tuna mousse, fresh salad, red onion and tomato

7. Classic Burger 195,-
Beef patty with cheese, burger dressing, fresh salad, tomato and pickles

8. Special Burger 235,-
Two beef patty with bacon, cheese, burger dressing, fresh salad, tomato and pickles

9. Chicken Burger 195,-
Breaded chicken breast with burger dressing, fresh salad, tomato and pickles

ALL DAY

10. Carpaccio 129,-
Thinly sliced beef tenderloin with arugula, lemon dressing and Grana

11. Bruschetta Classica 69,-
Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto

12. Pane all'aglio 49,-
Homemade garlic bread with cheese from the stone

13. Gamberi Piccante. 129,-
Large shrimp with olive oil, tomato sauce, cherry tomatoes, garlic, chili and fresh herbs

14. Moules frites 185,-
Steamed mussels with herbs, white wine, tomato sauce. Served with fries

SALADS

50. Greek Salad. 135,-
Tomato, cucumber, bell pepper, olives, red onion and feta cheese

51. Caesar Salad 175,-
Romaine lettuce with fried chicken breast, cherry tomatoes, croutons, Grana and dressing

52. Salmon Salad. 195,-
Skin-fried salmon with shrimp, Tuscan salad, red onion, cherry tomatoes and Fratelli´s dressing

PIZZA

30. Pizza Margherita 130,-
Tomato sauce, cheese, fresh 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

34. Italiana 155,-
Tomato sauce, cheese, ham, salami, red onion and oregano

36. Pizza Bresaola 165,-
Tomato sauce, cheese, bresaola, arugula, fresh mozzarella, green pesto and oregano

37. Pizza Parma 165,-
Tomato sauce, cheese, Parma ham, arugula, Grana, green pesto and oregano

38. Pizza Salumi Misti 155,-
Tomato sauce, cheese, salami piccante. salami Napoli, bacon and oregano

39. Pizza Vegetar 155,-
Tomato sauce, cheese, eggplant, bell pepper, red onion, mushrooms and oregano

40. Pizza Del Popolo 155,-
Tomato sauce, cheese, ham, mushrooms and oregano

41. Pizza Mafiosa 165,-
Tomato sauce, cheese, beef, ham, bacon, mushrooms, chili, garlic oil and oregano

43. Pizza Favorita 165,-
Cheese, Parma ham, potatoes, mascarpone and oregano

44. Fratelli Gorgonzola 165.-
Tomato sauce, cheese, beef tenderloin, gorgonzola, red onion and oregano

45. Pizza Tuna 155,-
Tomato sauce, cheese, tuna, shrimp, red onion and oregano

46. Pepperoni. 145,-
Tomato sauce, cheese, pepperoni and oregano

Gluten-free base + 30,- kr.

CHILDREN'S MENU

60. Pasta Bambini Bolognese 99,-
Fresh pasta with beef ragout and Grana

61. Burger Bambini with Fries 110,-
Burger bun, beef patty, burger dressing, fresh salad, tomato and pickles. Served with fries

62. Chicken Nuggets & Fries. 99,-

63. French Fries 49,-

64. Bambino Margherita 99,-
Tomato sauce and cheese

65. Bambino Ham 110,-
Tomato sauce, cheese, and ham

66. Pizza Pepperoni 110,-
Tomato sauce, cheese, and pepperoni

EVENING 17:00 TILL 21:00

3 COURSE MENU

Bruschetta Classica
Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto

Pappardelle ai Porcini
Pappardelle with wild mushrooms, bacon, rosemary and Parma ham

Filetto di Manzo
220g Beef tenderloin with garlic butter, fresh herbs, potatoes and garnish.
Choose between: Pepper or béarnaise sauce

Tiramisu
Mascarpone, espresso, Kahlua, ladyfingers and cocoa

3 COURSES WITH PASTA 299,-

3 COURSES WITH BEEF 399,-

GRILL

80. Ribeye **329,-**
300 g Beef ribeye steak.
With potatoes and garnish.
Choose between: Pepper or béarnaise sauce

81. Filetto di Manzo **325,-**
220g Beef tenderloin with garlic butter, fresh herbs, potatoes and garnish.
Choose between: Pepper or béarnaise sauce

82. Salmone Salsa al Pepe. **249,-**
180g Salmon fillet.
Potatoes, garnish and pepper sauce

83. Pollo alla Cacciatora. **289,-**
180g Chicken breast with potatoes, tomatoes, olives, red onion, mixed mushrooms, chili and fresh herbs

PASTA

20. Tagliatelle Frutti di Mare. **169,-**
Homemade tagliatelle with mussels, shrimp, tomato sauce, cherry tomatoes, fresh chili and herbs

21. Tagliatelle al Salmone **169,-**
Homemade tagliatelle with fresh salmon, leeks, spinach, garlic, tomato cream sauce and fresh herbs

22. Lasagne **159,-**
Homemade pasta with beef Bolognese, béchamel sauce and Grana

23. Pappardelle ai Porcini **179,-**
Pappardelle with wild mushrooms, bacon, rosemary and Parma ham

24. Ravioli Straccetti **189,-**
Grana Ravioli. Beef tenderloin, red onion and fresh tomatoes

RISOTTO

27. Risotto della Casa. **179,-**
Arborio rice with butter, Grana, chicken breast, mixed mushrooms, leeks and fresh herbs

28. Risotto ai Frutti di Mare. **179.-**
Arborio rice with butter, tomato sauce, mussels, shrimp, fresh chili and herbs

COFFEA & TEA

Espresso normal or decaf. 35,-

Espresso doppio 45,-

Americano normal or decaf. 45,-

Cortado 45,-

Cappuccino. 55,-

Cafe Latte 59,-

Iced coffee 49,-

Hot cocoa with whipped cream. 59,-

Irish coffee 109,-
Black coffee, Irish whiskey, muscovado sugar and whipped cream

Tea 55,-
Choose between: black, green, rooibos or peppermint

DESSERTS

90. Tiramisu 89,-
Mascarpone, espresso, Kahlua, ladyfingers and cocoa

91. Torta al Cioccolato 89,-
Lava chocolate cake with vanilla ice cream

92. IS 89,-
3 scoops of dessert ice cream: chocolate, vanilla and strawberry

SPIRITUOSA

25 % Limoncello Pallini . . . . . .3 cl. 45,-
Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi Coast.

42 % Grappa Moscato bianco. . . . . 3 cl. 59,-
Notes of flowers, peach, almonds and light sweetness.

45 % Grappa Amarone 5 år . . . . . 3 cl. 79,-
Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful.

50 % Grappa Barolo 20 år . . . . . .3 cl. 99,-
A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco, chocolate and warm spices.

25 % Sambuca Pallini . . . . . .3 cl. 45,-
Clear anise liqueur. Notes of licorice, cardamom and flowers.

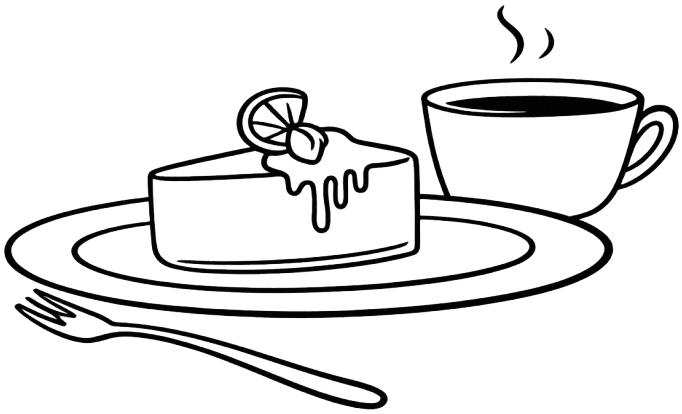
40 % Rom Venezuela Carupano Reserva 21 Solera . . . . . .3 cl. 79,-
Venezuelan rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange.

46 % Rom Land Selection Plantaray 12 år . . . . . 3 cl. 99,-
From 7 distilleries including Trinidad, Panama and Jamaica. Aged in bourbon, cognac and Moscatel barrels.

44 % Cognac Double Cask PX Finish 1. cru . . . . . 3 cl. 99,-
Soft and complex cognac aged partially in PX sherry casks. Notes of raisin, chocolate, spices and nougat.

COFFEE & CAKE 89,- KR

Specialty coffee: +10 kr.



A sweet moment -

enjoy a cup of coffee with today´s cake!

Applies to all cakes from the

cake display until 4 pm

Fratelli