Menu

# Fratelli

## 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, its own pasta restaurantand 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

## COCKTAILS

Aperol Spritz — 89,-
*Aperol orange liqueur, prosecco and sparkling water*

Gin & Tonic — 89,-
*Gin and Mediterranean tonic*

Gin Hass — 89,-
*Gin, mango and lemon soda*

Espresso Martini — 89.-
*Vodka, coffee liqueur and espresso*

Negroni — 89,-
*Gin, Campari og Vermouth*

Back to Italy 3.1 — 99,-
*Citadelle Gin, Limoncello, Cointreau, Citronlemonade & Hisbiscus*

Alkoholfri Gin & Tonic — 89,-
*Tanqueray 0.0% and Fevertree Mediterranean tonic*

## SODA WATER & WATER

| | |
|---|---|
| Coca Cola, Coca Cola Zero, Fanta, Sprite Zero or Lemon | 33 cl. 39,-\| 50 cl. 59,- |
| Juice from Ryesminde: elderflower, apple juice or lemonade | 33 cl. 39,-\| 50 cl. 59,- |
| Icetea | 33 cl. 39,-\| 50 cl. 59,- |
| Carafe of water | U. brus 100 cl. 39,-\| M. brus 100 cl. 69,- |

## DRAUGHT BEER

| | |
|---|---|
| Grimbergen Brassin de Nöel 6,5 % *Caramelised· spicy · Full bodied* | 38 cl. 69,-\| 50 cl. 79,- |
| Fratelli Special IPA 6,0 % *Tropical · Juicy · Hoppy* | 38 cl. 69,-\| 50 cl. 79,- |
| Kronenburg blanc 5,0 % *Refreshing · Citrus · Lively* | 38 cl. 69,-\| 50 cl. 79,- |
| Tuborg Classic 4,8 % *Rounded · Malty · Soft* | 38 cl. 59,-\| 50 cl. 69,- |
| Carlsberg Pilsner 4,8% *Crisp · Clean · Thirst-quenching* | 38 cl. 59,-\| 50 cl. 69,- |
| Brooklyn special effect 0,4 % *Hoppy · Fresh · Carefree* | 38 cl. 69,-\| 50 cl. 79,- |

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## WHITE WINES

Bubl Giall' Oro Prosecco DOCG 75.- | 349.-
*Tropical. 11.0% Ruggeri SPA, Valdobbiadene.*
*An award-winning classic from the steepest slopes of Valdobbiadene. Persistent bubbles and acacia flower scent*

Rosé San Greg Aglianico DOC 75.- | 349.-
*Summery. 12.5% Feudi San Gregorio, Campania.*
*Aromas of wild strawberries, raspberries and fresh flowers. Flavors of juicy red berries and a crisp finish*

White Enosi Riesling & Sauvignon DOC 89.- | 399.-
*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 DOC 75.- | 349.-
*Round. 14.0% Cantine Ricchi, Monzambano.*
*Generous wine from the warm slopes of Lake Garda. Exotic with ripe pineapple, vanilla and a honey aftertaste*

White Lugana *Fratelli's Favorite* 75.- | 349.-
*Mineral 13.5% Ricchi, Monzambano, Lombardy.*
*Fresh and mineral-driven with delicate aromas of white peach, apricot, white flowers and aromatic herbs*

## RED WINES

Red Campaccio Collezione IGT 119.- |549.-
*Supertoscana. 14,5 % Arillo in Terrabianca, Maremma.*
*Arillo's prestigious Super Tuscan. 30 months of aging, silky-smooth power, and a complexity that, in blind tastings, rivals icons such as Tignanello, Siepi, and Luce*

Red Chianti Classico *Riserva* 89.- |399.-
*Aristokratic. 14,5 % Arillo in Terrebianca, Toscana.*
*A wine with soul. A bouquet of violets, ripe cherries, and black tea, with an elegant touch of vanilla*

Red Primitivo Don Antonio DOC 89.- | 399.-
*Sun-ripened. 14.5% Coppi Vini, Puglia.*
*Born as Antonio Coppi's experiment with his best Primitivo grapes. Juicy and generous with sun-ripened plums, cherries and warm spices*

Red Giago Ripasso 89.- | 399.-
*Classic. 14,0 % Damoli Vini, Negrar di Valpolicella.*
*Old-school Ripasso. Ripe cherries, plums, and mild spices. Full-bodied and smooth, without a dominant oak edge*

Red Ribo Cabernet *Fratelli's Favorite* 75.-| 349.-
*Favorite. 14,0 % Cantine Ricchi, Monzambano*
*Dark, smooth, and harmonious. Notes of blackcurrant, blackberry, raspberry, black pepper, and a hint of smoke*

## CLASSIC METHOD

Bubl Espressione 8 Brut 399.-
*Crisp. 12.5% Ricchi, Monzambano, Lombardy.*
*A luxurious sparkling wine made in the classic Champagne method. An experience from Lake Garda's backyard*

## SPECIAL WINES

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*

Red 2017 León Amarone DOCG 699.-
*Monumental. 16.5% Cantine Morini. A majestic and intense experience. Rich bouquet of black cherries, dark chocolate and vanilla with balsamic notes*

Red 2020 Vittorio IGT 699.-
*Massive. 15.5% Cantine Ricchi, Monzambano.*
*Dried Merlot and Cabernet Sauvignon with notes of Amarena cherries, plums and spices. Full-bodied and concentrated with over 30 months in barrel*

Red 2016 Vanitoso Primitivo DOC 499.-
*Generous 14.5% Coppi Vini, Conservano, Puglia.*
*Rare Primitivo from the best vintages. Deep ruby red with sun-ripened berries, spices and a touch of tobacco*

Red Nebbiolo d'Alba DOC 499.-
*Unyielding 14.5% Mauro Sebaste, Alba, Piedmont*
*Hardcore Nebbiolo, created for those who love classic Piedmont with backbone. Red cherries, violets and licorice. Dry, straight and pronounced tannins*

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

## DESSERT WINE

Moscato Le Cime (9 cl.) 89,- | 399,-
*Sweet and Tropical 14.5% Cantine Ricchi, Lombardy.*
*Semi-dried Moscato and Turbiana grapes.*
*Mango, beeswax, vanilla, peach and fruit leather*

Colheita Port (9 cl.) 99.- |699.-
*Timeless 20.0% Dalva. Vila Nova de Gaia.*
*Vintage Port aged in oak barrels for over two decades*

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

# FRATELLI'S CHRISTMAS MENU

## STARTER

Bruschetta Vitello Tonnato
*Bruschetta with thinly sliced veal, tuna cream, pickled red onions, sun-dried tomatoes, and capers*

## MAIN

Confeturra d'anatra
*Confit duck leg, mashed potatoes, and garnish*

*Or*

Filetto di Manzo
*Beef tenderloin with butter, fresh herbs, potatoes, and garnish. Pepper or Béarnaise sauce.*

*The entire party chooses the same main course.*

## DESSERT

Tiramisù al Pistacchio
*Mascarpone, espresso, and Kahlúa with ladyfingers, topped with pistachio pieces*

3 COURSE MENU WITH DUCK LEG 375,-

3 COURSE MENU WITH BEEF TENDERLOIN 399,-

# STARTERS

1. Pane all'aglio 49,-
*Homemade garlic bread with cheese from the oven*

2. Bruschetta Classica 65,-
*Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto*

3. Vitello Tonnato 119,-
*Thinly sliced veal with tuna cream and capers*

4. Carpaccio di Manzo 129,-
*Thinly sliced beef tenderloin with arugula, green pesto and Grana*

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

6. Sauté di Cozze 129,-
*Mussels with cherry tomatoes, tomato sauce, olive oil, garlic, fresh chili and herbs*

7. Bruschetta Mista
*Bruschetta with fresh tomatoes and mozzarella, salmon with avocado and long-time braised beef with bearnaise*
2 Personer 149,-
4 Personer 249,-

8. Antipasti
*Italian charcuterie with olives, cheese and freshly baked bread*
2 Personer 179,-
4 Personer 299,-

9. Caprese 65,-
*Tomatoes with mozzarella and red onion*

10. Insalata Mista 79,-
*Mixed salad, onion, cherry tomatoes, cucumber, olives, olive oil and balsamic*

# SALADS

11. Insalata di Salmone 195,-
*Skin-fried salmon with shrimp, mixed salad, red onion, cherry tomatoes and Fratellis dressing*

12. Insalata di Pollo 175,-
*Fried chicken with mixed salad, red onion, cherry tomatoes and Fratellis dressing*

# RISOTTO

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

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

# FRESH PASTA

21. Tagliatelle ai Frutti di Mare 159,-
*Homemade tagliatelle with mussels, cockles, shrimp, tomato sauce, cherry tomatoes, garlic, fresh chili and herbs*

22. Pasta della Casa 159,-
*Homemade pasta in cream sauce with beef tenderloin, mixed mushrooms, Grana, garlic and fresh herbs*

23. Pasta al Salmone 159,-
*Homemade pasta with fresh salmon, leeks, spinach, tomato cream sauce, garlic and fresh herbs*

24. Lasagna alla Bolognese 159,-
*Homemade pasta with beef bolognese, bechamel sauce and Grana*

25. Pasta Rustica 159,-
*Homemade pasta with cream sauce, chicken breast, broccoli, garlic, gorgonzola, Grana, fresh herbs and peanuts*

26. Ravioli Straccetti 189,-
*Ricotta Ravioli. Beef tenderloin, red onion, garlic, fresh tomatoes and Grana*

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## 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 Bearnaise sauce*

18. Ribeye 329,-
*300g Ribeye steak with garlic butter, fresh herbs, potatoes and garnish.*
*Choose between: Pepper or bearnaise sauce*

19. Striploin 329,-
*300g Grilled steak. Served with ptatoes and vegetables.*
*Choose between: Pepper or béarnaise sauce*

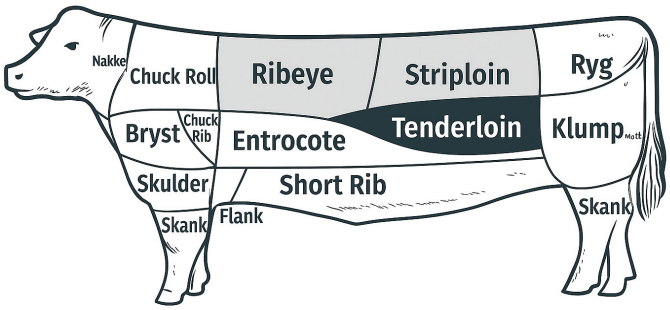
20. Pollo alla Cacciatora 289,-
*180g Chicken breast with potatoes, tomatoes, olives, red onion,*
*mixed mushrooms, chili and fresh herbs*

## LARGE TOMAHAWK STEAK

TOMAHAWK STEAK 699,-
*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 kitchen will prepare the steak so that it is easy for you to enjoy.*
*Served with today's potatoes and garnish.*

*Choose between: Pepper or bearnaise sauce*

Explore the different cuts of beef



# 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, potatoes, red onion, bacon, bearnaise and oregano*

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

35. Chef 165,-
*Tomato sauce, cheese, beef tenderloin, mushrooms, broccoli, chili and oregano*

36. 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. Vegetariana 155,-
*Tomato sauce, cheese, artichoke, broccoli, mushrooms, bell pepper and oregano*

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

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

42. Bianca al Salmone 165,-
*Cheese, salmon, shrimp, red onion, mascarpone, spinach and oregano*

43. Favorita Bianca 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,-

# CHILDREN'S MENU

## PASTA

51. Lasagna alla Bolognese 79,-
*Homemade pasta with beef bolognese, bechamel 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*

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## COFFEE & TEA

| | |
|---|---|
| Espresso regular or decaf | 35,- |
| Double espresso | 45,- |
| Americano regular or decaf | 39,- |
| Cortado | 39,- |
| Cappuccino | 45,- |
| Caffé Latte | 49,- |
| Iced coffee | 49,- |
| Hot cocoa with whipped cream | 49,- |
| Irish coffee<br>*Black coffee, whiskey, muscovado sugar and whipped cream* | 99,- |
| Tea<br>*Choose between: black, green, rooibos or peppermint* | 45,- |

## DESSERTS

| | |
|---|---|
| 46. Icecream<br>*3 scoops of ice cream. Choose between chocolate, vanilla or blackcurrant sorbet* | 79,- |
| 47. Tiramisu<br>*Mascarpone, espresso, Kahlua, ladyfingers and cocoa* | 79,- |
| 48. Torte di Mele<br>*Apple pie with vanilla ice cream* | 79,- |
| 49. Torta al Cioccolato<br>*Chocolate Lava Cake with Vanilla Ice Cream* | 89,- |
| 50. Glutenfri Panna Cotta<br>*Cream pudding with lime and wild berry* | 79,- |
| 60. Glutenfri Brownie<br>*Raspberry brownie with blackcurrant sorbet* | 89,- |

## SPIRITS

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|---|---|
| 25 % Limoncello Pallini<br>*Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi coast* | 3 cl. 39.- |
| 25 % Sambuca Pallini<br>*Clear anise liqueur. Notes of licorice, cardamom and flowers* | 3 cl. 39.- |
| 42 % Grappa Marolo Moscato 1 år<br>*Notes of flowers, peach, almonds and light sweetness* | 3 cl. 49.- |
| 45 % Grappa Marolo Amarone 5 år<br>*Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful* | 3 cl. 69.- |
| 50% Grappa Marolo Barolo 20 år<br>*A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco and warm spices* | 3 cl. 99.- |
| 40 % Rom Carupano Reserva 21<br>*Venezuela rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange* | 3 cl. 89.- |
| 40 % Chairman Reserve Forgotten Cask<br>*A tribute to the barrels that were forgotten after the distillery fire. Burnt sugar, grilled pineapple, vanilla and warm spices* | 3 cl. 69.- |
| 46 % Whisky Økologisk Benromach<br>*New American oak provides sweet notes of vanilla, caramel, pepper, coffee and banana* | 3 cl. 79.- |
| 46 % Whisky Røget Benromach<br>*A heavily smoked Speyside whisky with 57 ppm phenol. Notes of vanilla, peat smoke, dark berries and ginger* | 3 cl. 79.- |
| 49,7 % Cognac 2001 Single Cask<br>*A rare 15-year-old single cask Cognac, with only 216 bottles produced exclusively for Denmark. Rich notes of dark plums, walnuts and spiced oak. Undiluted, unfiltered and simply extraordinary* | 3 cl. 99.- |

Fratelli