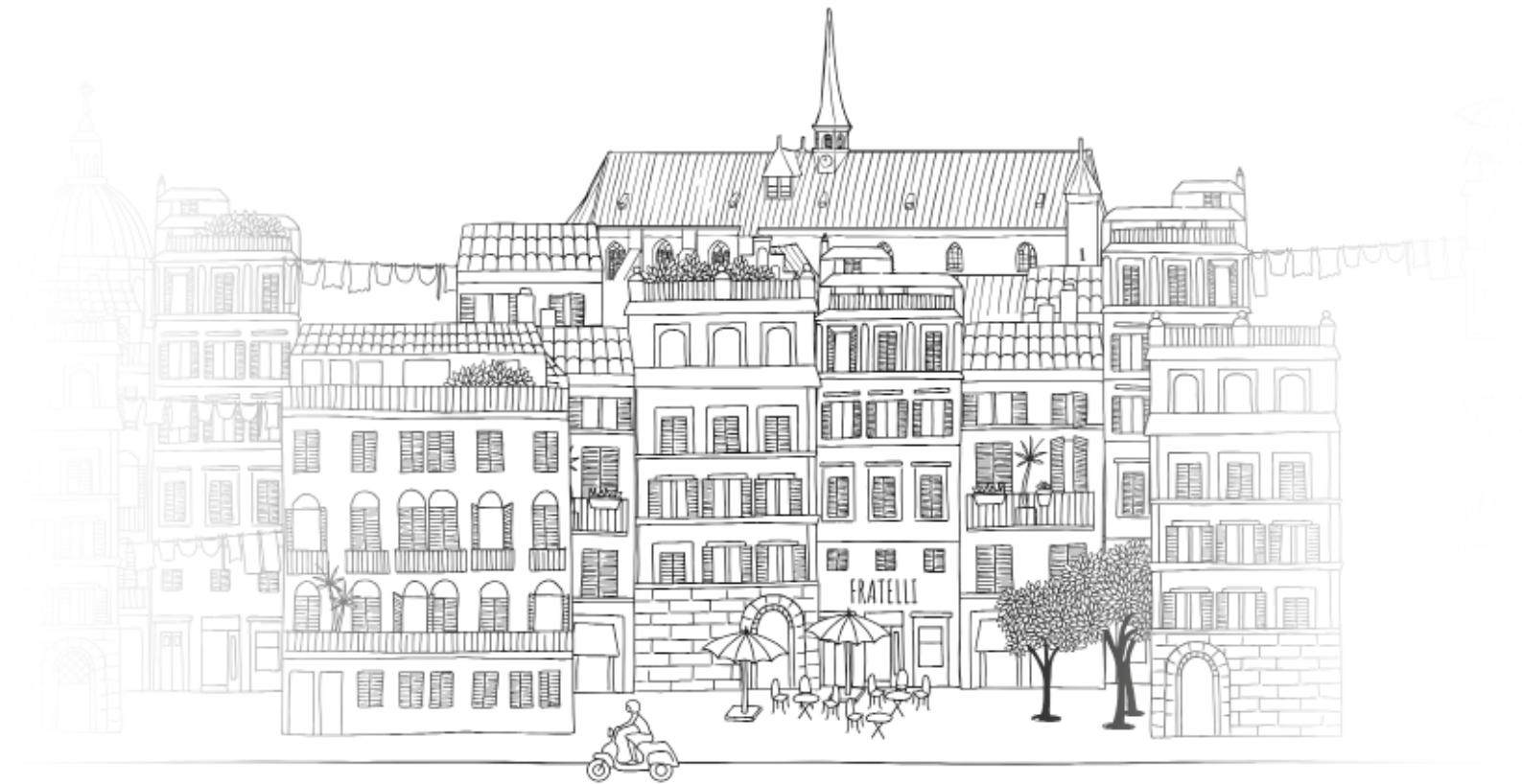


Fratelli

MENU



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

GENERAL INFORMATION

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

SODA & WATER

Coca Cola, Coca Cola Zero, Fanta, Sprite Zero or Lemon.	33 cl. 39.- // 50 cl. 59.-
Juice from Ryesminde: elderflower, apple juice or lemon lemonade.	33 cl. 39.- // 50 cl. 59.-
Ice tea	33 cl. 39.- // 50 cl. 59.-
Carafe of water	without soda 100 cl. 39.- // with soda 100 cl. 69.-

DRAFT BEER

6,0 % Fratelli Special IPA - Juicy IPA	38 cl. 69.- // 50 cl. 79.-
6,5 % Grimbergen Dubble - Dark Belgian style.	38 cl. 69.- // 50 cl. 79.-
5,0 % Kronenburg blanc - French wheat style	38 cl. 69.- // 50 cl. 79.-
4,8 % Tuborg Classic - Golden Lager	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.-

SPIRITS

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 year 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 year 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 year 3 cl. 89.-
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.

WHITE WINES



White Giall' Oro Prosecco75.- | 329.-

11,0 % Ruggeri SPA, Valdobbiadene.

Fruity grape sweetness and sparkling bubbles

Rosé Cantonovo Primitivo75.- | 329.-

13,0 % Coppi Vini, Puglia.

Aromas of strawberries, rhubarb and fresh cherries.

White Guiscargo Falanghina75.- | 329.-

13,0 % Coppi Vini, Puglia.

Mineral hints, white fruit and citrus with a sour twist.

White Meridiano Chardonnay75.- | 349.-

14,0 % Cantine Ricchi, Monzambano.

Tropical aromas of pineapple, banana, lemon and honey.

White Enosi Riesling & Sauvignon89.- | 399.-

13.5% Baron Di Pauli, South Tyrol, Alto Adige

Aromas of mango, peach, elderflower and lime.

White Sarticola Vermentino399.-

13.5% Cantine Federici, Baia del Sole, Liguria. Aromas of pink grape, peach, pickled lemons and thyme

Red Pinot Nero89.- | 399.-

13.5% Kellerei Kaltern, South Tyrol.

Juicy cherries, herbaceous violets and soft marzipan.

RED WINES



Red Cantonovo Primitivo75.- | 349.-

13.0% Coppi Vini, Puglia.

Aroma and taste of fresh red berries, with a round and vinous character. Produced on calcareous and clayey soil close to the Adriatic and Ionian seas.

Red Sasella Chianti Classico75.- | 349.-

13.5% Cantine Terrebianca, Tuscany.

Aroma of Cherry, lavender and dusty country road.

Red Ribo Cabernet Sauv &

Cabernet Franc75.- | 349.-

14.0% Cantine Ricchi, Monzambano,

Lombardy. Dark red berries, vanilla and edge.

Red Ripasso Illatium75.- | 349.-

14.0% Cantine Morini, Marano, Valpolicella.

Sun-ripened cherries, oak depth and a touch of balsamic.

Red 2017 Amarone DOCG Illatium Léon699.-

16.5% Cantine Memorini.

Powerful ruby red wine with black cherries, blackberries, vanilla, chocolate and balsamic notes.

Red 2017 Brunello Di Montalcino DOCG

Poggio Ronconi799.-

15.0% Citille Sopra, Montalcino, Tuscany.

Sun-baked cherries, dark plums and wild berries form the core, complemented by dried fruit and a touch of orange peel.

THE SWEET ONES

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

20.0% Dal'va, Valdobbiadene.

Silky and complex port with notes of dark berries, orange peel, sweet tobacco and roasted nuts.

White Exil Gewurtztraminer89.- | 399.-

14.5% Baron Di Pauli, South Tyrol, Alto Adige

Carnation, lychee and rose petals. Deeply concentrated with ripe fruit, Mediterranean herbs and a spicy aftertaste.

BREAKFAST 10:00 - 12:00



1. **Choose between:** A sourdough bun with cheese **or** a croissant, and **coffee or tea** 89,-

CHEF'S RECOMMENDATION

2. **Stjernes kud** 195,-

Breaded fish fillet on toast, fresh salad, smoked salmon, shrimp and dressing

3. **Pariserbøf** 195,-

Steak on toast, fresh salad, onion, beetroot, horseradish, capers and egg yolk

4. **Moules frites** 185,-

Steamed mussels with herbs, pernod sauce and fries

5. **Fish og Chips** 195,-

Fried cod with fries and caper mayonnaise

SANDWICH & BURGER

SERVED WITH CRISPY FRIES

10. **Parma Sandwich** 155,-

Freshly baked bread with Parma ham, arugula, mozzarella and pesto

11. **Classic Sandwich** 🍴 145,-

Freshly baked bread with rocket, tomato, mozzarella and pesto

12. **Tuna Sandwich** 155,-

Freshly baked bread, tuna mousse, crisp lettuce, red onion and tomato

13. **Classic Burger** 195,-

Beef patty with cheese, burger dressing, crisp lettuce, tomato and pickles

16. **Special Burger** 235,-

Two beef patty with bacon, cheese, burger dressing, crisp lettuce, tomato and pickles

14. **Chicken Burger** 195,-

Breaded chicken breast with burger dressing, crisp lettuce, tomato and pickles

15. **Vegetarian Burger** 🍴 175,-

Vegetarian patty with burger dressing, crisp lettuce, tomato and pickles

PASTA

20. **Tagliatelle Gamberi** 169,-

Fresh tagliatelle with shrimp and zucchini

21. **Lasagne** 159,-

Fresh pasta with beef bolognese, bechamel sauce and parmesan

PIZZA

30. Pizza Margherita 🍕130,-
Tomato sauce, pizza cheese, fresh mozzarella and oregano

34. Italiana155,-
Tomato sauce, pizza cheese, ham, salami, red onion and oregano

36. Pizza Bresaola165,-
Tomato sauce, pizza cheese, bresaola, arugula, fresh mozzarella, pesto and oregano

37. Pizza Parma165,-
Tomato sauce, pizza cheese, Parma ham, rocket, parmesan, green pesto and oregano

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

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

40. Pizza Del Popolo155,-
Tomato sauce, pizza cheese, ham, mushrooms and oregano

41. Pizza Mafiosa165,-
Tomato sauce, pizza cheese, beef, ham, bacon, mushrooms, chili, garlic oil and oregano

43. Pizza Favorita165,-
Pizza cheese, parma ham, potatoes, mascarpone and oregano

45. Pizza Tuna155,-
Tomato sauce, pizza cheese, tuna, shrimp, red onion and oregano

46. Pizza Salsiccia165,-
Pizza cheese, salsiccia, potatoes, 'nduja, mascarpone and oregano

Gluten-free base + 30,- kr.

SALADS

50. Greek Salad135,-
Tomatoes, cucumber, bell pepper, olives, red onion and feta cheese

51. Tuna Salad175,-
Mixed salad with tuna, tomato, cucumber, carrots, corn, red onion, egg and balsamic dressing

52. Caesar Salad175,-
Romaine salad with fried chicken breast, cherry tomatoes, croutons, parmesan and dressing

53. Salmon Salad185,-
Mixed salad with hot smoked salmon, avocado, carrots, cucumber, soybeans, marinated red onions and lemon

54. Exotic Salad185,-
Mixed salad with shrimp, cherry tomatoes, mango and marinated onion

CHILDREN'S MENU

60. Pasta Bambini Bolognese99,-
Fresh pasta with beef ragout and parmesan

61. Burger Bambini with Fries.110,-
Burger bun, steak, burger dressing, crisp lettuce, tomatoes and pickles. Served with fries

62. Pizza Bambini Margherita 🍕99,-
Tomato sauce and pizza cheese

63. Chicken Nuggets & Fries99,-

64. French fries49,-

ONLY IN THE EVENING FROM 5:00 PM

STARTERS

- 70. Carpaccio**129,-
Tyndtskåret oksemørbrad med rucola, citrondressing og parmesan
- 71. Scallops**129,-
Scallops with green bean cream and orange jelly
- 72. Octopus**129,-
Grilled octopus with rocket pesto and black olives
- 73. Beeftartar**129,-
Beef tartare with pickled beets and capers

MAIN

- 80. Spaghetti Carbonara**179,-
Spaghetti with guanciale, egg yolk and Pecorino cheese
- 81. Spaghetti Vongole**179,-
Spaghetti with mussels & lemon
- 82. Risotto Cacio e pepe**195,-
Risotto with shrimp tartare and Pecorino cream sauce
- 83. Cannelloni Gamberi**195,-
Cannelloni with seafood and shrimp sauce
- 84. Gnocchi salsiccia**179,-
Gnocchi with salsiccia, gorgonzola and pepper sauce
- 85. Ribeye**329,-
Beef ribeye steak with potatoes, garnish and béarnaise sauce
- 86. Filetto di Manzo**325,-
220g Beef tenderloin with butter, fresh herbs, potatoes, garnish and béarnaise sauce
- 87. Orata-Fish**295,-
Grilled gilthead sea bream with potatoes and lemon

DESSERTS

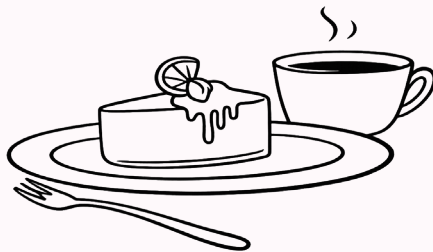
- 90. Tiramisu al Pistacchio**89,-
Mascarpone with pistachios, espresso, Kahlua and ladyfingers
- 91. Torta al Cioccolato**89,-
Bleeding chocolate cake with vanilla ice cream
- 92. Semifreddo**89,-
Creamy Italian semifreddo with green apple cream, lime gel and white chocolate
- 93. Icecream**89,-
3 scoops of dessert ice cream - chocolate, vanilla and strawberry

COFFEE & TEA

Espresso regular or caffeine free.....35.-
Espresso doppio45.-
Americano plain or decaffeinated.....45.-
Cortado45.-
Cappuccino.....55.-
Cafe Latte59.-

Iced coffee49.-
Hot cocoa with whipped cream.....59.-
Irish coffee109.-
Black coffee, Irish whiskey, muscovado sugar
and whipped cream
Tea55.-
Choose between: black, green, rooibos or
peppermint

DESSERTS



COFFEE & CAKE

89,- KR

*A sweet moment - enjoy a cup of
coffee with the cake of the day!*

*Applies to all cakes from the
cake display*

COCKTAILS

Aperol Spritz 85.-
Orange liqueur, prosecco and sparkling water

HUGO 75.-
Elderflower liqueur, prosecco, mint and sparkling water

Gin & Tonic 85.-
Gin and Fevertree Mediterranean Tonic

Gin Hass 75.-
Gin, lemon soda and mango syrup

Espresso Martini 85.-
Vodka, Kahlua and espresso

Fratelli Rababer 75
Vodka, rhubarb, hibiscus, star anise og lemongrass

Fratelli Nordisk 75,-
Gin, gooseberry, elderflower, rosemary og ginger

ALKOHOLFRIE COCKTAILS

Fratelli Rosso 75,-
Cranberry, raspberry, lime, blood orange og lemongrass

Alcohol-free Gin & Tonic 75.-
Tanqueray 0.0% and Fever Tree Mediterranean Tonic



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