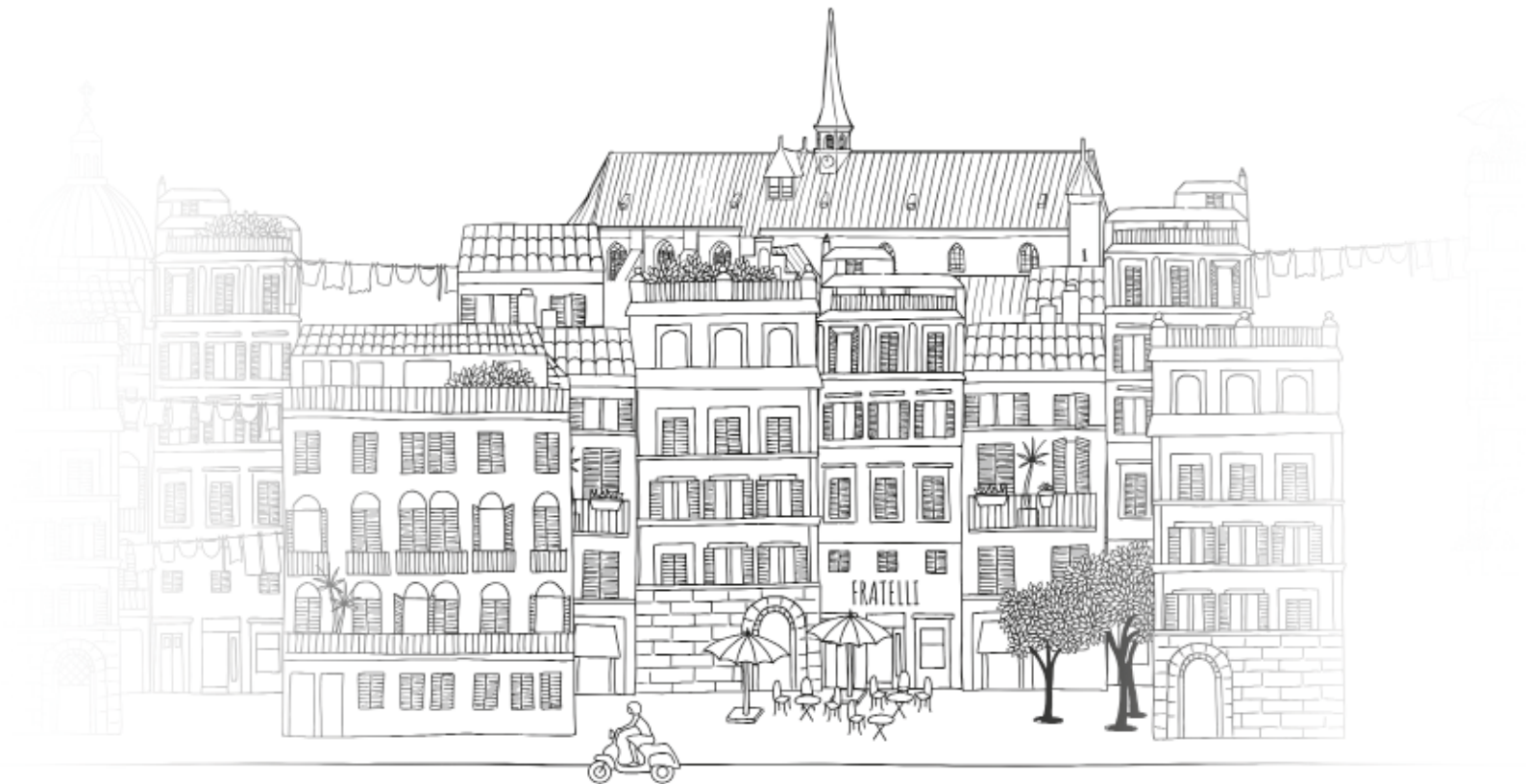


≡ Fratelli ≡

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

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	Gin & Tonic 95,- Gin og Fevertree Mediterranean Tonic
HUGO Spritz 95,- Elderflower liqueur, Prosecco, Mint and sparkling water	Gin Hass 95,- Gin, lemon soda and mango syrup
Campari Spritz 95,- Campari, Prosecco og sparkling water	Violette 95,- Gin, Limoncello, Lemon Lemonade og Violette
Limoncello Spritz 95,- Limoncello, Prosecco og sparkling water	Bomboclat 95,- Rum, Angostura, Lemon Lemonade og Passion
Espresso Martini 109,- Vodka, Kahlua og Espresso	Red light 95,- Vodka, Cointreau, Elderflower og Curacao Rouge

ALCOHOL-FREE COCKTAILS

Alkoholfri Gin & Tonic 85,- Tanqueray 0,0 % og Fevertree Mediterranean Tonic
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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 Prosecco75.- | 329.-

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 Primitivo75.- | 329.-

13,0 % Coppi Vini, Puglia.
Summer in the glass from sunny Puglia. Aromas of strawberries, rhubarb and fresh cherries.

White Guiscargo Falanghina75.- | 349.-

13,0 % Coppi Vini, Puglia.
Elegant and fresh white wine from Puglia with mineral notes, white stone fruit and citrus.

White Meridiano Chardonnay75.- | 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 Primitivo75.- | 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 Saltner Pinot Nero89.- | 399.-

13,0 % Kellerei Kaltern, Alto Adige, Syd Tirol.
Mountain wine from Alto Adige with finesse and lightness. Aromas of wild strawberries, dried roses and a touch of herbs. Silky structure & mineral freshness.

Red Crocce Chianti Classico Riserva . . 89.- | 399.-

14,0 % Cantine Terrebianca, Toscana.
The scent of ripe cherries, lavender and dusty country roads – like a warm wind through the hills around Siena. A wine with both pride and finesse and a noble bite in the finish that calls for food.

Red Valpolicella Superiore89.- | 399.-

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.

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.

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. Stjernesked 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. Gamberi Piccante. 129,-

Large shrimp with olive oil, tomato sauce, cherry tomatoes, garlic, chili and fresh herbs

13. 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

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. Ribeye329,-

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 Salmone169,-
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 Straccetti189,-
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,-	Iced coffee	49,-
Espresso doppio	45,-	Hot cocoa with whipped cream.	59,-
Americano normal or decaf. ...	45,-	Irish coffee	109,-
Cortado	45,-	Black coffee, Irish whiskey, muscovado sugar and whipped cream	
Cappuccino	55,-	Tea	55,-
Cafe Latte	59,-	Choose between: black, green, rooibos or peppermint	

DESSERTS

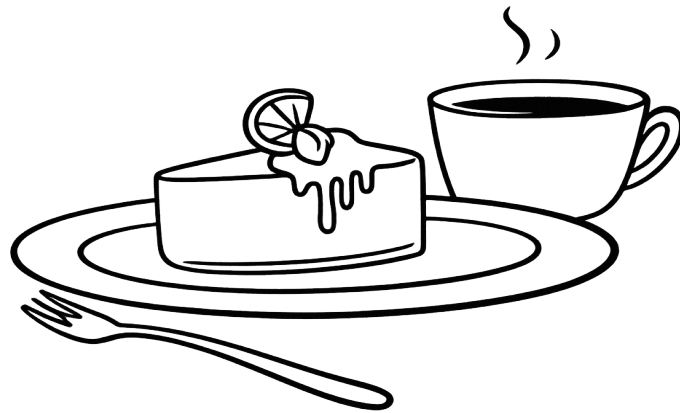
90. Tiramisu	89,-
Mascarpone, espresso, Kahlua, ladyfingers and cocoa	
91. Torta al Cioccolato	89,-
Lava chocolate cake with vanilla ice cream	
92. IS	89,-
3 scoops of dessert ice cream: chocolate, vanilla and strawberry	

SPIRITUOSA

25 % Limoncello Pallini	3 cl. 45,-	25 % Sambuca Pallini	3 cl. 45,-
Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi Coast.		Clear anise liqueur. Notes of licorice, cardamom and flowers.	
42 % Grappa Moscato bianco.	3 cl. 59,-	40 % Rom Venezuela Carupano Reserva 21 Solera	3 cl. 79,-
Notes of flowers, peach, almonds and light sweetness.		Venezuelan rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange.	
45 % Grappa Amarone 5 år	3 cl. 79,-	46 % Rom Land Selection Plantaray 12 år	3 cl. 99,-
Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful.		From 7 distilleries including Trinidad, Panama and Jamaica. Aged in bourbon, cognac and Moscatel barrels.	
50 % Grappa Barolo 20 år	3 cl. 99,-	44 % Cognac Double Cask PX Finish 1. cru	3 cl. 99,-
A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco, chocolate and warm spices.		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 ≡
