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WHITE WINES

a b c e g l m c n e g l

HOUSE WHITE **£7.45 £8.95 £24.95**
A dry white wine yet fresh and fruity with a rich and intense bouquet.

CHARDONNAY **£7.95 £9.20 £26.95**
A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth.

PINOT GRIGIO **£8.20 £9.55 £27.95**
Light straw in colour with a ´ne, clean and elegant intense aroma. Dry with a pleasant apple aftertaste.

SAUVIGNON BLANC **£8.75 £9.95 £29.95**
A fruity and refreshing wine, with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit

VERDICCHIO DI JESI DOC CLASSICO **£32.95**
Yellow colour with greenish tints. The bouquet is ´ne and intense, fruity and floral. The palate is pleasant, vibrant and fresh notes, followed by a typically almond aftertaste.

FRASCATI SUPERIORE **£34.95**
Easy drinking, lightly golden white wine, dry and fresh yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness.

GUADALMARE VERMENTINO CASTELLANI **£36.95**
Vermentino from Tuscany, fruity and rounded yet dry, the mouth a savoury peach, the nose a waft jasmine and lovely, racy minerality on the ´nish.

PECORINO **£38.45**
Friendly, fresh tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple.

GAVI DI GAVI **£42.95**
Light fresh mineral and citrus bouquet. Crisp and dry with a hint of ripe pears and a complex array of red and green apples.

SANCERRE **£50.00**
Loire Valley's most celebrated white wines. The relief created by the river helps Sauvignon develop a host of aromas that give Sancerre its elegance and distinctive style.

ROSÉ WINES

HOUSE ROSÉ **£7.45 £8.95 £24.95**
A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate.

PINOT GRIGIO BLUSH **£8.75 £9.95 £27.95**
An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively ´nish.

RED WINES

a b c e g l m c n e g l o r g l b c t g

HOUSE RED **£7.45 £8.95 £24.95**
This is a perfect everyday wine, deep ruby red coloured with a very intense and rich liquorice scents.

MONTEPULCIANO D'ABRUZZO **£7.95 £9.20 £26.95**
A soft and smooth wine which is easy to drink with cherry and plum flavours.

MERLOT **£8.20 £9.55 £27.95**
Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours.

MALBEC **£8.75 £9.95 £29.95**
Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure.

NERO D'AVOLA **£9.20 £10.45 £31.45**
Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant ´nish.

BRUNITO ROSSO TOSCANA IGT DAVINCI **£35.95**
Full bodied deep purple/red wine with bouquet of fresh red fruits especially cherries. Well balanced, soft tannings and a long, lingering ´nish.

PUENTE DE SALCEDA CRIANZA RIOJA **£36.45**
Intense and lively cherry colour. Aromatically reminiscent of red fruits and sweet spices, very well combined with the ´ne notes of barrel ageing. In the mouth it is fresh,round,enveloping and the tannin is ripe and gives it a medium structure.

PINOT NOIR **£37.95**
Strikingly pure raspberry and strawberry fruit with subtle smoky undertones, velvety and smooth. A true example of new world, cool climate Pinot Noir

VALPOLICELLA DELLA RIPASSO **£38.45**
A deep red wine with elegant notes of ripened red fruit (especially cherries) on an undertone of vanilla, tobacco and cacao.

CHIANTI CLASSICO RISERVA **£39.95**
Made from grapes selected and picked by hand. Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels.

PRIMITIVO DELLA PUGLIA **£40.00**
Restrained Primitivo, surprisingly delicate, with lots of wild cherry and cinnamon on the nose, followed by more cherries, vanilla and a puff of tobacco in the mouth.

BAROLO **£59.95**
Dry, full bodied with a long ´nish, Barolo has a complex and elegant bouquet, a beautiful red colour with garnet reflections.

AMARONE DELLA VALPOLICELLA **£70.00**
A deep red wine with violet shades, intense aromas with scents of stewed fruit and jam. On the palate it's very elegant thanks to the harmonious balance between power and softness. A complex ´nish, with clear scents of jam and intense spicy notes.

SPARKLING WINES & CHAMPAGNE

o r g l b c t g

PROSECCO BRUT **£29.95**
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine.

MINI PROSECCO BRUT 20cl btl **£9.95**
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine .

SPUMANTE LOUNGE ROSE **£34.95**
A delicate pink coloured Spumante with a gentle bouquet with hints of fresh fruits and flowers. The taste is dry, full bodied, very lively and harmonious, yet delicately aromatic .

BOLLINGER **£65.95**
A wonderful fresh and fruity champagne with soft vibrant strawberry flavours.

BOTTLED BEER & CIDER

CORONA	330ml	**£5.20**
PERONI LIBERA (ALCOHOL FREE)	330ml	**£4.95**
PERONI	330ml	**£5.45**
PERONI GRAN RISERVA	330ml	**£5.95**
MORETTI	330ml	**£5.45**
MORETTI	660ml	**£7.95**
MAGNERS CIDER	500ml	**£5.95**
DOOM BAR AMBER ALE	500ml	**£6.50**

Please ask your server for draught beers.

SOFT DRINKS

ACQUA PANNA STILL WATER	75cl	**£3.95**
S. PELLEGRINO SPARKLING WATER	75cl	**£4.95**
COCA COLA / DIET COKE		**£3.95**
FANTA		**£3.95**
LEMONADE		**£3.95**
APPLETISER		**£3.95**
J2O APPLE & RASPBERRY		**£3.95**
J2O ORANGE & PASSION FRUIT		**£3.95**
S. PELLEGRINO LIMONATA (lemon)		**£3.95**
S. PELLEGRINO ARANCIATA (orange)		**£3.95**
ORANGE, APPLE, PINEAPPLE CRANBERRY JUICE		**£3.95**
SODA WATER, TONIC WATER SLIMLINE TONIC GINGER BEER	200ml btl	**£2.50**

Please see our full drinks list for cocktails, spirits & liquors.

FRA

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NIBBLES TO SHARE

BREAD AND OLIVES (V) **£6.95**
Freshly baked homemade bread with a mix of olives, with balsamic glaze and olive oil.

GARLIC BREAD (V VG)

Plain **£7.45**

With tomato **£7.95**

With cheese **£8.95**

With pesto **£9.95**

ANTIPASTO RUSTIKO
2 SHARING £16.45 | 4 SHARING £28.95
A generous sharing board with a selection of Italian cured meats and cheeses, marinated olives, homemade baked bread, Caprese salad served with pesto and aged balsamic dip.

STARTERS

BRUSCHETTA ALLA ROMANA (V) **£7.75**
Homemade toasted bread topped with fresh tomatoes, garlic, olive oil, basil and balsamic glaze.

BRUSCHETTA CON PESTO **£8.95**
Homemade toasted bread topped with basil pesto, whipped ricotta and prosciutto.

ZUCCHINI BALLS (VG) **£7.95**
Courgette balls with herbs and parmesan served with con´t garlic mayo

FRITTURA MISTA **£10.45**
Fried calamari, prawns and whitebait served with lemon aioli and fresh rocket.

ARANCINI AI FUNGI (VG) **£9.95**
Crispy risotto balls ´lled with mushrooms, mozzarella and truffle. Served with truffle mayo.

CAPRESE SALAD (VG, GF) **£7.95**
Fresh mozzarella, ripe tomatoes, basil, olive oil and balsamic glaze.

BURRATA (VG) **£10.95**
Burrata cheese with cherry tomatoes, pesto, rocket and parmesan shavings.

PASTA

PENNE POMODORO (V, GF) **£13.75**
Classic penne pasta tossed in a fresh tomato sauce with cherry tomatoes, garlic and basil.

ADD CHICKEN **£2.25**

SPAGHETTI ALLA BOLOGNESE (GF) **£15.95**
Traditional spaghetti with a rich beef ragu slow-cooked in tomato sauce and herbs.

SPAGHETTI CARBONARA (GF) **£15.95**
Spaghetti with smoked bacon, creamy egg yolk, black pepper, aged parmesan and a touch of cream.

LASAGNA **£16.95**
Homemade lasagna with slow-cooked beef ragu, creamy bechamel and parmesan.

PENNE AL POLLO (GF) **£16.95**
Penne cooked in creamy sauce with chicken, mushrooms, garlic, truffle oil and aged parmesan.

LINGUINE AL NERO (GF) **£18.95**
Black linguine with squid ink, seabass flakes, black olives, garlic, lemon, white wine and sundried tomatoes.

LINGUINE AL SUGO DI ASTICE (GF) **£18.45**
Silky linguine in a luscious lobster sauce, roasted cherry tomatoes, king prawns, garlic, white wine and aged parmesan.

RAVIOLI (VG) **£17.45**
Ravioli pasta stuffed with pine nuts and basil cooked in a spinach and gorgonzola sauce with sundried tomatoes.

PACCHERI AL PESTO (VG, GF) **£18.45**
Paccheri pasta cooked with pesto and topped with creamy burrata.

VEGAN / VEGETARIAN / GLUTEN FREE

V- available as vegan

VG- available as vegetarian

GF- available as gluten free

All our dishes marked with (V) (VG) (GF) can be modified to suit your dietary needs. Please let us know if you'd like a vegetarian, vegan, or gluten-free version.

RISOTTO

RISOTTO AL FUNGHI (V, VG, GF) **£14.75**
Arborio rice cooked with garlic, mushrooms, white wine, truffle oil, mascarpone and parmesan.

ADD CHICKEN **£2.25**

RISOTTO DI MARE (GF) **£17.95**
Arborio rice with sauteed prawns, sea bass, lemon, white wine,peas, cherry tomatoes, mascarpone and parmesan.

PIZZA

MARGHERITA (VG, V)
Tomato sauce, mozzarella and basil. **£12.95**

PROSCIUTTO E FUNGI*
Tomato sauce, mozzarella, ham and mushrooms. **£14.95**

VEGETARIANA* (V, VG)
Tomato sauce, mozzarella, mushrooms, onions, peppers and olives. **£15.25**

QUATTRO FORMAGGI (VG) Tomato sauce, mozzarella, buffalo, gorgonzola and parmesan. **£16.95**

DIAVOLA*
Tomato sauce, mozzarella, spicy pepperoni, onions, peppers and chilli. **£16.95**

PROSCIUTTO BUFALA
Tomato sauce, mozzarella, parma ham, rocket, buffalo and cherry tomatoes. **£16.95**

BURRATA (VG)
Tomato sauce, mozzarella, rocket, cherry tomato and burrata. **£17.95**

POLLO PARMIGIANO*
Tomato sauce, mozzarella, chicken, cherry tomato, parmesan shavings. **£16.95**

TONNO E CIPOLLA*
Tomato sauce, mozzarella, tuna, olives and onions. **£16.95**

***CAN ALSO BE SERVED AS A CALZONE WITH A SIDE SALAD OR FRIES ADD £1.95**

CARNE

AGNELLO BRASATO **£21.95**
Slow-braised leg of lamb served with mashed potatoes, tender broccoli, and gravy.

ANATRA ALL'ARANCIA **£20.75**
Duck breast served with diced crispy potatoes, carrots and orange sauce.

BRANZINO CROCCANTE **£21.45**
Semolina-crusted sea bass served with rocket salad, diced crispy potatoes, pine nuts and parmesan shavings.

POLLO CREMOSO **£19.45**
Chicken breast pan-fried and served with mashed potatoes, green beans and a rich mushroom sauce.

PETTO DI POLLO **£18.95**
Breadcrumb flattened breast of chicken, deep fried and served with spaghetti Napoletana.

SIRLOIN STEAK 10oz **£27.95**
Chargrilled 10oz sirloin steak with garlic butter served with a mixed salad and one side of your choice.

FILLET STEAK 8oz **£29.95**
Chargrilled 8oz ´llet steak with garlic butter served with a mixed salad and one side of your choice.

SAUCES TO ACCOMPANY YOUR STEAK

MUSHROOM SAUCE £3.25

PEPPERCORN SAUCE £3.25

DOLCELATTE SAUCE £3.25

SIDES

TOMATO AND ONION SALAD	**£4.95**
ROCKET AND PARMESAN SALAD	**£5.95**
CARROTS	**£4.45**
BROCCOLI	£4.45
GREEN BEANS	**£4.45**
MIXED SALAD	**£4.95**
DICED POTATOES	£4.95
FRIES	**£4.95**
SWEET POTATO FRIES	**£5.95**

KIDS MEALS

Ask server for details.

TAKEAWAY AVAILABLE

10% off Pizza & Pasta

ALLERGEN INFORMATION

Due to the presence of nuts and gluten in our restaurant, there is a small possibility that traces of nuts & gluten may be found in any of our items.

For details of allergens please speak to a member of our team.

BOOK ONLINE

fratelli-midhurst.co.uk