

WHITE WINES

	175ml	250ml	Btl 75cl
<b>HOUSE WHITE</b> (11%)	<b>£5.95</b>	<b>£7.50</b>	<b>£20.95</b>
A fresh fruity and pleasant wine, harmonic and well-balanced by crispy acidity.			
<b>CHARDONNAY</b> (12%)	<b>£6.50</b>	<b>£7.95</b>	<b>£22.95</b>
Intense yet refined with fresh hints of peach and pineapple. Elegant and well balanced.			
<b>PINOT GRIGIO</b> (12%)	<b>£6.95</b>	<b>£8.75</b>	<b>£24.95</b>
Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse. Lightly dry and extremely fresh on the palate.			
<b>SAUVIGNON BLANC</b> (13%)	<b>£7.30</b>	<b>£9.10</b>	<b>£25.95</b>
Fresh and intense, with hints of green peppers, elderflower and sage. Attractively fruity and persistent.			
<b>SOAVE CLASSICO, ZONIN</b> (12%)			<b>£26.95</b>
Dry yet mellow flavour, fresh and richly fruity with a long delicate finish.			
<b>VERDICCHIO DEI CASTELLI DI JESI</b> (13%)			<b>£27.95</b>
Balanced, full bodied, harmonious and fresh, with a lingering almond finish.			
<b>PECORINO FALERIO</b> (13%)			<b>£31.95</b>
Fresh, mineral, balanced with harmonious taste.			
<b>VERMENTINO CALASOLE</b> (13%)			<b>£33.95</b>
A white of exceptional character, made exclusively from Vermentino. Calasole translates to 'sunset' and conveys images of the sun dipping into the Tyrrhenian Sea. It displays white peach, lime and pink grapefruit aromas with subtle notes of crushed rocks and citrus zest. It's fresh, light bodied and well balanced.			
<b>GAVI GELSOMORA</b> (13%)			<b>£35.95</b>
Fresh and persistent aroma with hints of floral and fresh fruit. Dry, mineral and pleasant on the palate with a fresh and harmonious flavour.			
<b>SANCERRE</b> (12.5%)			<b>£41.95</b>
Pale yellow with green reflections. Expressive bouquet, fruity, floral and mineral notes for a fresh aroma. Generous palate with white fruit, especially peach, and a balanced, lively finish.			

ROSÉ WINES

<b>HOUSE ROSÉ</b> (11%)	<b>£5.95</b>	<b>£7.50</b>	<b>£20.95</b>
Dry, fresh and sapid palate. Floral and fruity bouquet.			
<b>PINOT GRIGIO BLUSH</b> (12.5%)	<b>£6.95</b>	<b>£8.75</b>	<b>£24.95</b>
The colour is pink, with the typical copper nuances of the Pinot Grigio grape. Delicately dry wine, with subtle fruity and floral notes followed by a fresh fruity finish.			
<b>SYROSA</b> (13%)			<b>£32.95</b>
The grapes, harvested early in the year, are softly pressed to extract the delicate colour and the soft tannins notes. Structured wine, spicy hints and notes of strawberries and mandarin on the finish.			

RED WINES

	175ml	250ml	Btl 75cl
<b>HOUSE RED</b> (11.5%)	<b>£5.95</b>	<b>£7.50</b>	<b>£20.95</b>
An appealing dry wine that offers a delicious vinosity in combination with a delightful fruity vein in the finish.			
<b>MERLOT</b> (12%)	<b>£6.50</b>	<b>£7.95</b>	<b>£22.95</b>
Pleasantly full-bodied and intense with soft tannins and a long fruity finish.			
<b>MONTEPULCIANO D'ABRUZZO</b> (13%)	<b>£6.95</b>	<b>£8.75</b>	<b>£24.95</b>
Dry in flavour, offering complex black fruit notes, with delicate and soft finish.			
<b>NERO D'AVOLA</b> (14%)	<b>£7.30</b>	<b>£9.10</b>	<b>£25.95</b>
Fresh, mineral, balanced with harmonious taste.			
<b>MALBEC</b> (14%)	<b>£8.40</b>	<b>£9.95</b>	<b>£27.95</b>
Bright red colour with purple hues. Intense aromas of red fruit, cherries and plum. Medium-bodied with a velvety texture and a long, persistant finish.			
<b>VALPOLICELLA CLASSICO</b> (12.5%)			<b>£28.95</b>
Juicy red berries and red fruit aromas, accompanied by summer berries, exotic spices and a hint of earth.			
<b>PRIMITIVO PUGLIA</b> (13.5%)			<b>£30.95</b>
Aromas of red-berry fruit that matures over time. The flavour is structured, soft and delicate.			
<b>PINOT NOIR GRAN RESERVA</b> (13%)			<b>£32.95</b>
Delicate body with good acidity and smooth tannins, adding freshness and a silky texture.			
<b>LE FOCAIE</b> (13.5%)			<b>£33.95</b>
The wine is forthcoming on the nose with evident notes of berries and tobacco. Well balanced with gentle tannins and a long finish.			
<b>NEGRAMARO</b> (13.5%)			<b>£34.95</b>
It is full bodied with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cocoa.			
<b>CHIANTI CLASSICO</b> (13.5%)			<b>£35.95</b>
100% Sangiovese from Tuscany. This dry wine is well balanced, full-bodied and velvety. It displays delicate hints of violet on the nose with notes of cherry and leather on the palate.			
<b>AMARONE DELLA VALPOLICELLA</b> (15.5%)			<b>£59.95</b>
Dry, fresh and full flavoured. Herbs and red fruit on the nose with a long finish of ripe black cherry and plum on the palate.			

SPARKLING WINES & CHAMPAGNE

	125ml	Btl 20cl	Btl 75cl
<b>PROSECCO BRUT</b> (11%)	<b>£7.50</b>	<b>£8.95</b>	<b>£27.95</b>
Elegant fruity aromas of pear and apple, a smooth, fresh and well balanced sparkling wine.			
<b>PROSECCO ROSÉ</b> (11%)			<b>£30.95</b>
Pleasantly fruity, with notes of Rennet apple and red fruits.			
<b>PAUL LANGIER</b> (12.5%)			<b>£40.00</b>
Peasantly fruity, with notes of Rennet apple and red fruits.			
<b>OLTRENERO BRUT NATURE</b> (12%)			<b>£44.95</b>
Sumptuous on the palate with a vivacious savouriness and fresh citrus. A toasty and almond like finish.			

BOTTLED BEER & CIDER

<b>CORONA</b>	330ml	<b>£4.25</b>
<b>PERONI</b>	330ml	<b>£4.25</b>
<b>PERONI GRAN RISERVA</b>	500ml	<b>£6.95</b>
<b>BUDWEISER</b>	300ml	<b>£4.25</b>
<b>MORETTI</b>	330ml	<b>£4.25</b>
<b>MORETTI</b>	660ml	<b>£6.95</b>
<b>PERONI (ALCOHOL FREE)</b>	330ml	<b>£3.95</b>
<b>MAGNERS CIDER</b>	500ml	<b>£5.50</b>
<b>OLD MOUT CIDER</b>	500ml	<b>£4.95</b>
<b>DOOM BAR AMBER ALE</b>	500ml	<b>£5.50</b>

SOFT DRINKS

<b>ACQUA PANNA STILL WATER</b>	75cl	<b>£3.50</b>
<b>S. PELLEGRINO SPARKLING WATER</b>	75cl	<b>£3.50</b>
<b>COCA COLA / DIET COKE</b>		<b>£3.25</b>
<b>FANTA</b>		<b>£3.25</b>
<b>LEMONADE</b>		<b>£2.95</b>
<b>APPLETISER</b>		<b>£2.95</b>
<b>J2O APPLE &amp; RASPBERRY</b>		<b>£2.95</b>
<b>J2O ORANGE &amp; PASSION FRUIT</b>		<b>£2.95</b>
<b>ORANGE JUICE</b>		<b>£2.75</b>
<b>APPLE JUICE</b>		<b>£2.75</b>
<b>PINEAPPLE JUICE</b>		<b>£2.75</b>
<b>CRANBERRY JUICE</b>		<b>£2.75</b>

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

NIBBLES TO SHARE

<b>BREAD AND OLIVES (V)</b>	<b>£5.95</b>
Freshly baked homemade bread with a mix of olives, marinated in balsamic glaze and olive oil.	
<b>PANE ALL’AGLIO – GARLIC PIZZA BREAD (V)</b>	
Plain	<b>£6.50</b>
With tomato	<b>£7.50</b>
With cheese	<b>£8.00</b>
<b>ANTIPASTO ALL’ITALIANA</b>	<b>£10.95</b>
A selection of cured meats, mozzarella and olives, served with toasted bread.	
<b>ANTIPASTO MISTO</b>	<b>£19.95</b>
King Prawns, whitebait, deep fried squid traditional bruschetta, cured meats, caprese salad, olives and tartar sauce.	

STARTERS

<b>ZUPPA DI POMODORO (V)</b>	<b>£6.50</b>
Homemade tomato and basil soup served with homemade bread.	
<b>BRUSCHETTA ALLA ROMANA (V)</b>	<b>£6.45</b>
Homemade toasted bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction.	
<b>BIANCHETTI</b>	<b>£7.95</b>
Whitebait deep fried served with tartar sauce and mixed salad.	
<b>CALAMARI FRITTI</b>	<b>£7.90</b>
Deep fried squid with tartar sauce and mixed salad.	
<b>GAMBERONI ALL’AMORE</b>	<b>£8.95</b>
King prawns pan fried in a white wine sauce, garlic, chilli and tomato sauce, served with homemade bread.	
<b>FRITTURA MISTA</b>	<b>£9.45</b>
Whitebait, king prawns and squid, deep fried and served with tartar sauce and mixed salad.	
<b>FUNGHI ALL’AGLIO (V)</b>	<b>£6.45</b>
Pan-fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread.	
<b>PEPATA DI COZZE</b>	<b>£8.95</b>
Mussels with white wine, saffron, creamy sauce and parsley, served with homemade bread.	
<b>ARANCINI BALLS (V)</b>	<b>£8.25</b>
Arborio rice with pepper and mozzarella served with cheese tomato sauce and rocket.	
<b>CAPRESE (V)</b>	<b>£6.95</b>
Vine ripened tomatoes with buffalo mozzarella, basil and olive oil.	
<b>BURRATA (V)</b>	<b>£9.25</b>
Burrata cheese with cherry tomatoes, pesto and rocket salad.	

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. (N) denotes dishes which contain nuts or traces of nuts. (V) denotes dishes which are suitable for vegetarians. For details of allergens please speak to a member of our team.

PASTA

<b>PENNE AL POMODORO (V)</b>	<b>£11.95</b>
Homemade tomato sauce, cherry tomatoes, fresh basil and buffalo mozzarella.	
<b>SPAGHETTI ALLA BOLOGNESE</b>	<b>£13.95</b>
In a rich Bolognese sauce with fresh basil.	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>£13.45</b>
With pancetta, creamy egg yolk, black pepper and aged parmesan cheese.	
<b>LINGUINE ALLA PUTTANESCA</b>	<b>£13.95</b>
With tomato sauce, black olives, chilli, garlic, anchovies, capers and cherry tomatoes.	
<b>PENNE ALL’ ARRABBIATA CON POLLO</b>	<b>£13.95</b>
In a spicy rich tomato sauce with garlic, chilli, parsley and chicken.	
<b>PENNE AL FORNO</b>	<b>£14.95</b>
With chicken, mushrooms, roasted peppers, on a creamy sauce topped with mozzarella cheese.	
<b>LASAGNA</b>	<b>£13.95</b>
Oven baked layered pasta with meat ragu, béchamel sauce, tomato, parmesan and mozzarella cheese.	
<b>CANNELLONI (V)</b>	<b>£13.95</b>
Oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and mozzarella cheese.	
<b>RAVIOLI (V)</b>	<b>£14.95</b>
Ravioli pasta stuffed with pine nuts and basil, served with spinach gorgonzola sauce and sun-dried tomato.	
<b>TAGLIATELLE ALL’ AMORE</b>	<b>£15.45</b>
In a creamy tomato sauce with smoked salmon, capers, garlic, chilli and dill.	
<b>LINGUINE AI GAMBERONI</b>	<b>£16.45</b>
With king prawns, capers, garlic, chilli, tomato sauce and rocket.	
<b>TAGLIATELLE AI FRUTTI DI MARE</b>	<b>£17.45</b>
With king prawns, fresh mussels and squid, garlic, chilli butter and tomato sauce.	

RISOTTO

<b>RISOTTO AL GORGONZOLA</b>	<b>£14.45</b>
Arborio rice cooked with slices of fresh pear, gorgonzola cheese finished with whole nuts, mascarpone and parmesan cheese.	
<b>RISOTTO POLLO FUNGHI</b>	<b>£14.95</b>
Arborio rice cooked with garlic, parsley, mushrooms, chicken, white wine and parmesan cheese.	
<b>RISOTTO ALL’ AMORE</b>	<b>£15.45</b>
Arborio rice cooked with king prawns, asparagus and peas, white wine, finished with cheese and fresh chilli.	
<b>RISOTTO SALMONE</b>	<b>£16.45</b>
Arborio rice cooked with smoked salmon, peas, cherry tomatoes finished with Philadelphia cheese and white wine.	
<b>RISOTTO AI FRUTTI DI MARE</b>	<b>£16.95</b>
Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley.	

PIZZA

<b>MARGHERITA (V)</b>	<b>£11.95</b>
Tomato sauce, mozzarella and basil.	
<b>PROSCIUTTO E FUNGHI</b>	<b>£13.45</b>
Tomato sauce, mozzarella, ham and mushroom.	
<b>BUFALA (V)</b>	<b>£13.45</b>
Tomato sauce, rocket salad, cherry tomatoes and buffalo mozzarella.	
<b>DIAVOLA PICCANTE</b>	<b>£14.45</b>
Tomato sauce, mozzarella, spicy pepperoni, red onions, roasted peppers and chilli.	
<b>SICILIANA</b>	<b>£14.45</b>
Tomato sauce, mozzarella, anchovies, capers and black olives.	
<b>VEGETERIANA (V)</b>	<b>£14.45</b>
Tomato sauce, mushrooms, sweetcorn, onions, peppers, olives and mozzarella cheese.	
<b>POLLO PARMIGIANO</b>	<b>£14.95</b>
Tomato sauce, mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings.	
<b>PARMA</b>	<b>£14.95</b>
White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham.	
<b>MARINARA</b>	<b>£15.95</b>
Tomato sauce, mozzarella, mussels, king prawns, squid, cherry tomatoes and dill.	
<b>QUATTRO FORMAGGI (V)</b>	<b>£15.95</b>
Tomato sauce, buffalo, mozzarella, gorgonzola and parmesan.	
<b>CALZONE CARNE PICCANTE</b>	<b>£15.95</b>
Folded pizza filled with chicken, mushrooms, pepperoni, bolognese sauce and mozzarella cheese. Served with mixed salad.	

POLLO

<b>POLLO DOLCELATTE</b>	<b>£16.95</b>
Chargrilled chicken breast with spinach and pine nuts cooked in dolcelatte cheese sauce, served with vegetables and sautéed potatoes.	
<b>POLLO FUNGHI</b>	<b>£16.95</b>
Chargrilled chicken breast with mushrooms, red onions, on a creamy sauce, served with vegetables and sautéed potatoes.	
<b>PETTO DI POLLO</b>	<b>£17.95</b>
Breadcrumb coated flattened breast of chicken, pan-fried and served with spaghetti Napolitana.	

CARNE

<b>ANATRA ARROSTO</b>	<b>£18.45</b>
Pan-fried duck with orange sauce, cherry tomatoes, and a touch of honey, served with vegetables and sautéed potatoes.	
<b>STINCO DI AGNELLO</b>	<b>£19.45</b>
Slow cooked lamb shank in red wine sauce, served with vegetables and sautéed potatoes.	
<b>SALTIMBOCCA ALLA ROMANA</b>	<b>£17.95</b>
Pork loin with sage and Parma ham, pan-fried and finished with a red wine reduction sauce, served with vegetables and sautéed potatoes.	
<b>SIRLOIN STEAK 10oz</b>	<b>£24.95</b>
Chargrilled 10oz sirloin steak with garlic and mixed herbs butter, served with mixed salad and one side of your choice.	
<b>FILLET STEAK 8oz</b>	<b>£25.95</b>
Chargrilled 8oz fillet steak, served with mushroom, tomato, mixed salad and a side of your choice.	

SAUCES TO ACCOMPANY YOUR STEAK

<b>Mushroom Sauce £2.95</b>
<b>Peppercorn Sauce £2.95</b>
<b>Dolcelatte Sauce £2.95</b>

PESCE

<b>BRANZINO</b>	<b>£19.45</b>
Pan fried fillets of sea bass with capers and pine nuts, served with rocket and parmesan salad and sautéed potatoes.	
<b>SALMONE ARROSTO</b>	<b>£18.95</b>
Oven roasted salmon fillet with lemon garlic and smoked salmon sauce served with vegetables and sautéed potatoes.	

SIDES

<b>FRENCH FRIES</b>	<b>£3.95</b>
<b>SAUTÉED POTATOES</b>	<b>£3.95</b>
<b>SWEET POTATO CHIPS</b>	<b>£4.45</b>
<b>BROCCOLI</b>	<b>£3.25</b>
<b>VEGETABLE OF THE DAY</b>	<b>£4.45</b>

SALADS

<b>INSALATA MISTA</b>	<b>£3.95</b>
Mixed salad.	
<b>POMODORO E CIPOLLA</b>	<b>£3.95</b>
Tomato and onion salad.	
<b>ROCKET &amp; PARMESAN SALAD</b>	<b>£4.25</b>
<b>CAESAR SALAD</b>	<b>£10.95</b>
Salad for two, with lettuce, croutons, chicken, parmesan cheese, topped with Caesar sauce, sweet corn and boiled egg.	

KIDS MEALS

Ask server for details

VEGAN / VEGETARIAN / GLUTEN FREE MENU

Please ask your server

SET LUNCH MENU AVAILABLE

MONDAY - THURSDAY, 12.00pm - 15.00pm  
2 Courses £16.95  
3 Courses £19.95  
Menu options available in restaurant.

TAKEAWAY AVAILABLE

10% off Pizza & Pasta

BOOK ONLINE

fratelli-midhurst.co.uk