BELFAST RESTAURANT WEEK
MONDAY 17TH FEBRUARY - THURSDAY 20TH FEBRUARY

STARTERS

ZUPPA DEL GIORNO
Fresh house made soup served with Italian bread

CLASSIC CAESAR SALAD
Crisp gem leaves, croutons and shaved parmesan with house Caesar dressing

GARLIC BREAD IN FOIL WITH CHEESE

MAINS

CREAMY CARBONARA LINGUINE
Thick cut cured bacon, onions and garlic in a white wine cream sauce

BOLOGNESE LINGUINE
Traditional rich Bolognese sauce of minced beef, onion, garlic and tomatoes

ANANAS E PROSCIUTTO PIZZA
Torn ham, fresh pineapple and mozzarella topping on a traditional Romana pizza

FORMAGGIO E CIPOLLA PIZZA (V)
Rich crumbled goats cheese, caramelised onions, spinach, aged balsamic reduction

FESTA DI CARNE PIZZA
Salami, pepperoni, meatballs, chorizo, caramelised onion, shaved garlic

RISOTTO DEL GIORNO
See server

DESSERTS

Choice of two miniature desserts which are hand-crafted and unique to Fratelli

2 COURSES | £15 PER PERSON