

HAND MADE GARLIC FLAT BREADS

ROSEMARY, SEA SALT & HERB OIL (VG) 878kcal	6.95
MOZZARELLA (V) 1144kcal - vegan option available £1.50 supplement	7.95
MOZZARELLA & RED ONION JAM (V) 1271kcal - vegan option available £1.50 supplement	8.95

SHARERS & NIBBLES

MIXED MARINATED ITALIAN OLIVES (VG) 293kcal	4.00
SPICY TOASTED NUTS (VG) 564kcal	3.25
WARM MIXED BREAD BOARD (V) 1091kcal with herb oil & balsamic vinegar	5.95
FRATELLO'S BOARD 1072kcal Marinated Italian olives, spicy toasted nuts, section of Italian cured meats, artisan breads, herb oil & balsamic vinegar	12.95

STARTERS

SOUP OF THE DAY (V) Please ask your server for calorie info. Warm bread & salted butter - <i>vegan option available</i>	5.00
POTATO SKINS (V) 618kcal Baked with cheddar cheese & spring onions, served with sweet chilli & garlic mayo - <i>vegan option available</i>	6.50
CAPRESE SALAD (V) 838kcal Beef tomato, mozzarella, rocket, pesto, balsamic reduction - <i>vegan option available</i>	7.50
CHARGRILLED CAJUN CHICKEN BRUSCHETTA 876kcal Garlic rubbed ciabatta, tomato, red onion & basil salsa - <i>vegan option available</i>	7.50
TEMPURA BATTERED JUMBO KING PRAWNS 723kcal Sweet chilli sauce & lemon mayonnaise	11.95
JUMBO FIRECRACKER CHICKEN WINGS 1107kcal Blue cheese aioli	7.50
VEGAN NACHOS (VG) 734kcal Spicy bean, guacomole, vegan crema, jalapeños, vegan smoked applewood	6.50
SHETLAND MUSSELS 852kcal Roast shallots, Pinot Grigio & confit garlic cream. Served with sourdough bread	8.50

STONE BAKED PIZZA

MARGHERITA* (V) 1030kcal Fratello's pizza sauce base, fresh mozzarella slices, lashings of pizza cheese, sun blushed tomatoes & basil, finished with our herb oil - <i>vegan option available £1.50 supplement</i>	10.00	CARNE SPEZIATA // 1395kcal Tomato base, mozzarella, Cajun chicken, spicy Tuscan sausage, jalapeños & hot sauce	14.00
NAPOLITANO* 1371kcal Tomato & oregano base, fresh mozzarella, black olives, anchovies, capers & fresh basil finished with lemon oil	13.00	FRATELLO'S CALZONE 1342kcal Mozzarella, Parma ham, mushroom, chicken & garlic tomato ragu, brushed with garlic oil, served with a pot of warm Napoli sauce	15.00
LABBRA ROSSE (RED LIPS) // 1596kcal Fratello's pizza sauce base, mozzarella, roast red peppers, red chilli, spicy Tuscan sausage & pepperoni, finished with chilli oil	14.00	FRATELLO'S PIZZA* 1483kcal Confit garlic base, salami, pepperoni, Parma ham, red onion jam, fresh mozzarella, rocket	14.00
		ALLA FETA PIZZA (V) 1388kcal Feta cheese, sundried tomatoes, spinach, black olives, red onion marmalade & fresh basil	13.00

**Gluten free base available, £3.00 supplement*

Add chicken 288kcal, king prawns 109kcal to any pizza for 5.00 or spicy Tuscan sausage 275kcal for 4.00

BURGERS

All served in a brioche style bun, pickle & fries
Upgrade to sweet potato fries **£1.50**
Add cheese 330kcal or bacon 143kcal **£2.00** each

THE GRILL THRILL 827kcal Chargrilled double 4oz Aberdeen Angus beef patties, beef tomato, shredded cos lettuce & chipotle burger sauce Add a 3 rd pattie 261kcal for £4	15.50
POLLO ITALIA 970kcal Chargrilled lemon pepper chicken breast, beef tomato, pesto & fresh mozzarella Double the bird for £5	13.50
BEYOND MEAT BURGER (VG) 852kcal Beef tomato, shredded cos lettuce & sweet corn relish	13.50

SIDES

HOUSE GREEN SALAD (VG) 39kcal	3.50
BROCCOLI, CHILLI & TOASTED ALMONDS 197kcal - <i>vegan option available</i>	4.50
SKINNY FRIES (VG) 368kcal	2.95
BABY POTATOES 387kcal	3.50
CHUNKY CHIPS (VG) 347kcal	2.95
BEER BATTERED ONION RINGS (VG) 454kcal	3.50
SMOKED PAPRIKA DUSTED SWEET POTATO FRIES (VG) 372kcal	4.50

MAIN COURSES

CHARGRILLED LEMON PEPPER CHICKEN BREAST 627kcal Roasted cherry tomatoes, chestnut mushrooms, chunky chips	14.50	FRATELLO'S SLOW COOKED BEEF & PORK RAGU LASAGNE 779kcal House green salad	14.95
8oz SIRLOIN STEAK 843kcal Roasted cherry tomatoes, chestnut mushrooms, chunky chips & beer battered onion rings	23.50	FRATELLO'S SALAD 574kcal Feta cheese, sun blushed tomatoes, green beans, spinach, cos lettuce, black olives, toasted pumpkin seeds, lemon & oregano dressing	12.50
Add a sauce 2.95 – Garlic cream 341kcal or peppercorn 274kcal		CAESAR SALAD 687kcal Baby gem lettuce, crunchy croutons and parmesan crisp tossed in our creamy Caesar dressing Add chicken 288kcal, king prawns 109kcal or feta cheese 255kcal for 5.00	9.50
BEER BATTERED HADDOCK 1008kcal Chunky chips, minted peas, tartar sauce & charred lemon	16.50		

DAILY SPECIALS

PLEASE SPEAK TO YOUR SERVER ABOUT OUR DAILY SPECIALS .

(VG) Vegan (V) Vegetarian

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Guests on Dinner, Bed & Breakfast are entitled to three courses from this menu, there will be a £9 supplement for tempura jumbo king prawns and sirloin steak. On average, it is advised that adults need to consume 2000 calories per day.

PASTA

Choose either tagliatelle or penne pasta **Gluten free pasta available*
Add chicken 288kcal, king prawns 109kcal to any pasta for 5.00 or spicy Tuscan sausage 275kcal for 4.00

ARRABIATA // (V) 821kcal Fresh chillies, chilli flakes, garlic purée & sun dried tomatoes, Napoli sauce, basil purée - <i>vegan option available</i>	10.00
POLLO CREMA* 1021kcal Chicken, parmesan, sweetcorn, spring onions, confit garlic cream	13.00
GORGONZOLA E VERDURE PRIMAVERILI 958kcal Dolce latte, spinach, broccoli, peas, lemon zest, cream, parmesan herb crumb	13.50
FRATELLO'S* 1002kcal Chicken, mushroom, pancetta, confit garlic, chilli flakes, basil purée, rocket	13.50
CARBONARA* 1098kcal Pancetta, garlic, white wine cream, egg yolk, parsley, cracked black pepper, parmesan	13.00
PUTANESCA* 519kcal King prawns, cherry tomatoes, olives, chilli flakes, garlic, capers, lime juice, basil purée	14.50

DESSERTS

CARAMEL FILLED CHURROS 625kcal Coated in cinnamon sugar with warm chocolate dipping sauce	5.50
TRUFFLE TORTE (VG) 572kcal Vegan salted caramel ice cream & dark chocolate shards	6.50
LEMONMISU 747kcal Our take on the classic coffee tiramisu. Layers of Amaretto cream, Savoradi biscuits, lemon curd & tangy raspberries	6.50
STICKY TOFFEE PUDDING 804kcal Ginger butterscotch sauce, drunken amaretto sultanas, vanilla ice cream	5.95
SELECTION OF GELATOS 473kcal Please speak with your server for today's ice creams	5.50

SUNDAY LUNCH

SERVED
12 - 4PM

ONE COURSE £14.95
TWO COURSES £19.95
THREE COURSE £24.95

Sample main course menu:

BRAISED DAUBE OF NORTHUMBERLAND BEEF

1067kcal
Herb oil roast potatoes, rosemary carrots, swede, honeyed parsnips, savoy cabbage, Yorkshire pudding & Fratello's red wine jus

MARINATED CHARGRILLED CHICKEN BREAST

1187kcal
Herb oil roast potatoes, rosemary & garlic carrots, swede, cabbage & broccoli, Yorkshire pudding & Fratello's gravy

BAKED SWEET POTATO MARMALADE SEED TART

1371kcal
Roast vegetables & vine tomato coulis (VG)

Extra sides and add on's

Roasties £1 / Mash £1 / Vegetables £1 / Yorkshire Pudding £0.50

Excluding events and special occasions, subject to change.

WHITE

D' VINE INZOLIA, TERRE SICILIANE

Fresh with citrusy tones and a hint of peach on the finish.

ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE

Rich pear drop and elderflower notes with lingering apple finish.

TEKENA SAUVIGNON BLANC, CENTRAL VALLEY

A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.

BERRI ESTATES UNOAKED CHARDONNAY, SOUTH EASTERN AUSTRALIA

A crisp style with a fresh yet ripe lemon character with no oak ageing.

PULPO, ALBARIÑO PAGOS DEL REY, RÍAS BAIXAS

Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline minerality.

GAVI CA BIANCA, PIEMONTE, ITALIA

Made from the Cortese grape, this wine shows white flower and green fruit aromas, with a touch of honey and minerality on the palate.

BTL	175ML	250ML
17.95	4.95	5.95

19.95	5.45	6.50
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20.95	5.75	6.75
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21.95	5.95	6.95
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27.95		
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29.95		
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RED

D' VINE CABERNET SAUVIGNON, ITALIA

A soft, juicy-fruited Cabernet Sauvignon with smooth summer berry fruits.

TEKENA MERLOT, CENTRAL VALLEY

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish.

MONTEPULCIANO D'ABRUZZO, PARINI

Ruby-red, the nose shows plum and cherry with notes of violet with a long lasting finish of dried fruits and toasted hazelnut.

ANTICA CINTA CHIANTI, TENUTE PICCINI

An intense and persistent fragrance of mature red fruit; a well structured, smooth wine with soft tannins and distinct notes of red fruit. Saluti!

ZUCCARDI SERIE A MALBEC, UCO VALLEY, MENDOZA

Intense red ripe fruit aromas such as prunes and cherries with black pepper and tobacco. Can also detect chocolate, cherry liqueur and spicy notes. Soft and velvety entry, firm tannins with lovely juicy finish.

BAROLO, ENRICO SERAFINO

Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.

BTL	175ML	250ML
17.95	4.95	5.95

20.95	5.75	6.75
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21.95	5.95	6.95
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25.95		
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35.00		
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45.00		
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ROSÉ

D' VINE MERLOT ROSATO, ITALIA

A strawberry-fruited rosé, with a fresh, just off-dry finish.

ANTONIO RUBINI PINOT GRIGIO ROSATO, DELLE VENEZIE

Refreshing rosé with aromas of wild flowers, raspberry and strawberry.

BTL	175ML	250ML
17.95	4.95	5.95

19.95	5.45	6.50
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PROSECCO & SPARKLING WINE

PONTEBELLO PROSECCO DOC SPUMANTE EXTRA DRY

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with antipasti.

DA LUCA ROSÉ PROSECCO

Lovely pale pink colour and delicate red-fruit aromas lead to a delightfully fresh watermelon scented palate. Great length & freshness create a lasting impression - delicious!

LOUIS DORNIER ET FILS BRUT

A light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

NYETIMBER. CLASSIC CUVÉE, ENGLAND

Finely-textured with complex notes of honey, toasted almond, pastry and baked apples, achieved by spending three years of fermenting in the bottle on the lees.

MOET & CHANDON BRUT IMPÉRIAL NV

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

22.95		
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27.95		
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49.95		
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54.95		
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65.95		
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BEER

AMSTEL (PINT)	4.70
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FOSTERS (PINT)	4.50
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HEINEKEN (PINT)	4.95
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BIRRA MORETTI (PINT)	5.15
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GUINNESS (PINT)	4.95
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STRONGBOW (PINT)	4.50
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STRONGBOW DARK FRUITS (PINT)	4.85
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BUDWEISER 330ML	4.15
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SOL 330ML	4.15
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PERONI 330ML	4.15
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NEWCASTLE BROWN ALE 500ML	4.70
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BLACK SHEEP ALE 500ML	4.95
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OLD MOUT FRUIT CIDERS 500ML	4.70
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SOFTS

COCA COLA (PINT) 239kcal	3.50
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DIET COCA COLA (PINT) 0kcal	3.50
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LEMONADE (PINT) 103kcal	3.50
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SODA WATER (PINT) 0kcal	1.10
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J20 (275ML) 130kcal	2.95
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FRESH ORANGE JUICE (PINT) 110kcal	3.00
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RED BULL CAN (250ML) 117kcal	3.00
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SCHWEPPE TONIC (200ML) 34kcal	1.80
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LIXIR TONIC (200ML) 22kcal	2.50
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TEAS & COFFEES

TALL AMERICANO 10kcal	3.20
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GRANDE AMERICANO 10kcal	3.70
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TALL CAPPUCCINO 101kcal	3.50
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GRANDE CAPPUCCINO 130kcal	4.00
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TALL CAFFÉ LATTE 101kcal	3.50
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GRANDE CAFFÉ LATTE 130kcal	4.00
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TALL CAFFÉ MOCHA 173kcal	3.80
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GRANDE CAFFÉ MOCHA 202kcal	4.50
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SINGLE ESPRESSO 5kcal	2.80
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DOUBLE ESPRESSO 10kcal	4.00
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TALL HOT CHOCOLATE 187kcal	3.00
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GRANDE HOT CHOCOLATE 216kcal	4.00
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TALL TEAVANA TEA 10kcal	2.95
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GRANDE TEAVANA TEA 10kcal	3.20
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PRIVATE EVENTS

IF YOU ARE INTERESTED IN PRIVATE DINING EVENTS OR CELEBRATIONS PLEASE CONTACT OUR EVENTS TEAM ON 0191 212 5505 OR EVENTS@HINEWCASTLE.CO.UK

On average, it is advised that adults need to consume 2000 calories per day.


FRATELLO'S
ITALIAN RESTAURANT