

Fratelli

TRATTORIA

Tasting Menu

For a seamless dining experience, this menu is to be prepared for the entire table.

Caramella di Gambero Rosso, Pesto di Rucola, Miele alla Senape

Red Prawns, Roasted Vine Tomatoes, Rucola Pesto, Honey and Pommery Mustard Dressing

Cappuccino di Porcini e Tartufo

Porcini Mushroom 'Cappuccino',
Toasted Brioche Bread and Black Truffle

Linguine all'Astice Burrata e Crema di Basilico

Linguine with Boston Lobster in "Pescatora" Sauce,
Puglia's Soft Burrata Cheese and Basil Cream

Merluzzo, Lattuga, Taggiasche Vongole

Extra Virgin Olive Oil Poached Atlantic Cod,
Baby Romaine Lettuce, Taggiasche Olives and Clam-scented Potato Cream

Or

Pollo, Ketchup di Barbabietola, Porri e Funghetti

Organic Yellow Corn-fed Chicken Breast served with Braised Leek,
Beetroot Ketchup, Sautéed Spring Mixed Mushrooms and Marsala Wine Sauce

Il Nuovo Cheesecake

Modern Version of a Classic Cheesecake

\$138⁺⁺ per person