

WHITE WINES

175ml 250ml Btl 75cl
HOUSE WHITE (10.5%) **£6.45 £7.95 £21.95**
A fresh fruity and pleasant wine, harmonic and well-balanced by crispy acidity.

SOAVE (12%) **£6.95 £8.50 £23.95**
Intense yet refined with fresh hints of peach and pineapple. Elegant and well balanced.

PINOT GRIGIO (13%) **£7.50 £9.10 £25.95**
Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse. Lightly dry and extremely fresh on the palate.

SAUVIGNON BLANC (13%) **£7.85 £9.95 £27.95**
Fresh and intense, with hints of green peppers, elderflower and sage. Attractively fruity and persistent.

VERDICCHIO DEI CASTELLI DI JESI (13%) **£29.95**
Balanced, full bodied, harmonious and fresh, with a lingering almond finish.

TOSCANA BIANCO LE FAGGE (12.5%) **£31.95**
The richness of the Chardonnay finds a perfect complement in the acidity of the Trebbiano.

VERMENTINO CALASOLE (13.5%) **£35.95**
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.

PINOT BIANCO (12.5%) **£35.95**
Elegant floral notes of hawthorn and acacia with a fruitiness that is reminiscent of white peach and tropical fruit. A fine palate and mouthfeel with fresh sapidity backed by persistent acidity. Elegant finish that echoes the varietal notes.

GAVI GELSOMORA (13%) **£38.95**
Fresh and persistent aroma with hints of floral and fresh fruit. Dry, mineral and pleasant on the palate with a fresh and harmonious flavour.

ROSÉ WINES

175ml 250ml Btl 75cl
HOUSE ROSÉ (11%) **£6.45 £7.95 £21.95**
Dry, fresh and sapid palate. Floral and fruity bouquet.

PINOT GRIGIO BLUSH (12.5%) **£7.85 £9.95 £27.95**
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.

SYROSA (12.5%) **£34.95**
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
HOUSE RED (11%) **£6.45 £7.95 £21.95**
An appealing dry wine that offers a delightful fruity vein in the finish.

MERLOT (12%) **£6.95 £8.50 £23.95**
Pleasantly full-bodied and intense with soft tannins and a long fruity finish.

MONTEPULCIANO D'ABRUZZO (13.5%) **£7.50 £9.10 £25.95**
Dry in flavour, offering complex black fruit notes, with delicate and soft finish.

NERO D'AVOLA (13.5%) **£7.50 £9.10 £25.95**
Fresh, mineral, balanced with harmonious taste.

MALBEC (13.5%) **ORGANIC £8.50 £10.50 £29.95**
Bright red colour with purple hues. Intense aromas of red fruit, cherries and plum. Medium-bodied with a velvety texture and a long, persistent finish.

VALPOLICELLA CLASSICO (12.5%) **£30.95**
Juicy red berries and red fruit aromas, accompanied by summer berries, exotic spices and a hint of earth.

PRIMITIVO PUGLIA (13.5%) **£30.95**
Aromas of red-berry fruit that matures over time. The flavour is structured, soft and delicate.

CABERNET SAUVIGNON (14%) **£33.95**
Intense bouquet with hints of small ripe, almost jammy red fruits, melded with pleasant floral notes, hints of vanilla and distinct spicy notes. Full-flavoured, rich in extract, with the same spicy notes exhibited on the nose.

CHIANTI CLASSICO (13.5%) **£37.95**
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.

AMARONE DELLA VALPOLICELLA (15.5%) **£64.95**
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
PROSECCO (11%) **£7.50 £9.95 £29.95**
Elegant fruity aromas of pear and apple, a smooth, fresh and well balanced sparkling wine.

PROSECCO ROSÉ (11%) **£31.95**
Luminous pale pink, pleasantly fruity, with notes of Rennet apple and red fruits. A refreshing palate, accompanied by floral notes of violet.

125ml Btl 75cl
CUVÉE ZERO ALCOHOL (0%) **£3.95 £16.95**
Crisp, elegant alcohol-free Italian sparkling white wine, with notes of pear, green apple and citrus, with light floral hints.

BEER & CIDER

PERONI (draught) 1/2 Pint **£3.95**
PERONI (draught) Pint **£6.95**
CORONA 330ml **£4.25**
PERONI GRAN RISERVA 500ml **£6.95**
MORETTI 330ml **£4.25**
MORETTI 660ml **£6.95**
PERONI (ALCOHOL FREE) 330ml **£3.95**
MAGNERS CIDER 500ml **£5.50**
OLD MOUT CIDER 500ml **£5.50**
DOOM BAR AMBER ALE 500ml **£5.50**

SOFT DRINKS

ACQUA PANNA STILL WATER 75cl **£3.50**
S. PELLEGRINO SPARKLING WATER 75cl **£3.50**
COCA COLA / DIET COKE **£3.25**
FANTA **£3.25**
LEMONADE **£3.25**
APPLETISER **£3.25**
J20 APPLE & RASPBERRY **£3.25**
J20 ORANGE & PASSION FRUIT **£3.25**
ORANGE JUICE **£2.95**
APPLE JUICE **£2.95**
PINEAPPLE JUICE **£2.95**
CRANBERRY JUICE **£2.95**

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



NIBBLES TO SHARE

BREAD AND OLIVES V	£6.45
Freshly baked homemade bread with a mix of olives, marinated in balsamic glaze and olive oil.	
PANE ALL'AGLIO – GARLIC PIZZA BREAD V	
Plain	£7.50
With tomato	£8.50
With cheese	£9.00
ANTIPASTO ALL'ITALIANA	£10.95
A selection of cured meats, mozzarella and olives, served with toasted bread.	
ANTIPASTO MISTO	£19.95
King Prawns, whitebait, deep fried squid traditional bruschetta, cured meats, caprese salad, olives and tartar sauce.	

STARTERS

ZUPPA DI POMODORO V	£6.50
Homemade tomato and basil soup served with homemade bread.	
BRUSCHETTA ALLA ROMANA V	£6.45
Homemade toasted bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction.	
BIANCHETTI	£7.95
Whitebait deep fried served with tartar sauce and mixed salad.	
CALAMARI FRITTI	£7.90
Deep fried squid with tartar sauce and mixed salad.	
GAMBERONI ALL'AMORE	£8.95
King prawns pan fried in a white wine sauce, garlic, chilli and tomato sauce, served with homemade bread.	
FUNGHI ALL'AGLIO V	£7.45
Pan-fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread.	
PEPATA DI COZZE	£9.95
Mussels with white wine, saffron, creamy sauce and parsley, served with homemade bread.	
CAPRESE V	£6.95
Vine ripened tomatoes with buffalo mozzarella, basil and olive oil.	
BURRATA V	£9.25
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

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

RISOTTO

RISOTTO AL GORGONZOLA	£14.45
Arborio rice cooked with slices of fresh pear, gorgonzola cheese finished with whole nuts, mascarpone and parmesan cheese.	
RISOTTO POLLO FUNGHI	£14.95
Arborio rice cooked with garlic, parsley, mushrooms, chicken, white wine and parmesan cheese.	
RISOTTO AI FRUTTI DI MARE	£16.95
Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley.	

PIZZA

MARGHERITA V	£13.95
Tomato sauce, mozzarella and basil.	
PROSCIUTTO E FUNGHI	£13.45
Tomato sauce, mozzarella, ham and mushroom.	
BUFALA V	£13.45
Tomato sauce, rocket salad, cherry tomatoes and buffalo mozzarella.	
DIAVOLA PICCANTE	£14.45
Tomato sauce, mozzarella, spicy pepperoni, red onions, roasted peppers and chilli.	
SICILIANA	£14.45
Tomato sauce, mozzarella, anchovies, capers and black olives.	
VEGETERIANA (V)	£14.45
Tomato sauce, mushrooms, sweetcorn, onions, peppers, olives and mozzarella cheese.	
POLLO PARMIGIANO	£14.95
Tomato sauce, mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings.	
PARMA	£14.95
White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham.	
MARINARA	£15.95
Tomato sauce, mozzarella, mussels, king prawns, squid, cherry tomatoes and dill.	
QUATTRO FORMAGGI V	£15.95
Tomato sauce, buffalo, mozzarella, gorgonzola and parmesan.	
CALZONE CARNE PICCANTE	£15.95
Folded pizza filled with chicken, mushrooms, pepperoni, bolognese sauce and mozzarella cheese. Served with mixed salad.	

POLLO

POLLO DOLCELATTE	£16.95
Chargrilled chicken breast with spinach and pine nuts cooked in dolcelatte cheese sauce, served with vegetables and sautéed potatoes.	
POLLO FUNGHI	£16.95
Chargrilled chicken breast with mushrooms, red onions, on a creamy sauce, served with vegetables and sautéed potatoes.	

CARNE

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

SAUCES TO ACCOMPANY YOUR STEAK

Mushroom Sauce £3.95
Peppercorn Sauce £3.95
Dolcelatte Sauce £3.95

PESCE

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

SIDES

FRENCH FRIES	£4.95
SAUTÉED POTATOES	£4.95
SWEET POTATO CHIPS	£5.45
BROCCOLI	£4.25
VEGETABLE OF THE DAY	£5.45

SALADS

INSALATA MISTA	£4.95
Mixed salad.	
POMODORO E CIPOLLA	£4.95
Tomato and onion salad.	
ROCKET & PARMESAN SALAD	£5.25

KIDS MEALS

Ask server for details

VEGAN / VEGETARIAN / GLUTEN FREE MENU

Please ask your server

SET LUNCH MENU AVAILABLE

THURSDAY - SUNDAY, 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

fratelli2-haslemere.co.uk

