

italian restaurant

i Fratelli



CUCINA & BEVANDE



LA NOSTRA STORIA

Two brothers from Greece and a common passion that was born along the way.

We didn't grow up in the Italian tradition, we discovered it and loved it.

One found his place in the kitchen, creating flavors with respect and care.

The other in the hall, offering hospitality with warmth and attention to detail.

Together, we created a space where Greek hospitality meets Italian cuisine.

Every dish and every moment here is part of our history.

LA NOSTRA FILOSOFIA



Our dough is slowly matured over 48 hours, developing depth of flavor and an authentic texture.

Our fresh pasta is made daily from fine semolina.

We carefully select our ingredients, combining high-quality Greek products with authentic Italian elements, with an emphasis on purity and balance of flavors.

Freshness lies at the heart of our philosophy, as our preparations are made daily, ensuring that every dish arrives at the table exactly as intended.

SYMBOL GUIDE



gluten-free



dairy-free



contains nuts



vegetarian

Please inform our staff of any allergies or dietary needs.



ANTIPASTI



Carpaccio di Manzo · 18 €

beef fillet · parmesan · capers · lemon · arugula ·
olive oil



Bruschetta al Prosciutto · 9 €

focaccia · basil pesto · cherry tomatoes ·
stracciatella · prosciutto crudo · arugula

Polpette al Ragù · 11 €

homemade meatballs with beef and pork · tomato ·
fior di latte mozzarella · parmesan



Bruschetta alla Bresaola · 11 €

focaccia · bresaola · stracciatella · arugula · balsamic ·
cherry tomatoes · basil pesto



Arancini ai Funghi · 10 €

crispy risotto balls · wild mushrooms · porcini ·
parmesan · fior di latte mozzarella

Arancini al Zafferano · 11 €

crispy risotto balls · saffron · beef brisket · tomato
· fior di latte mozzarella · parmesan



Provolone Fritto · 9 €

crispy fried provolone cheese · thyme · honey · pistachio

INSALATE



Bresaola Mediterraneo · 14 €

mixed leaves · cherry tomatoes · spring onion · burrata ·
bresaola · basil · citrus zest

Caesar · 11 €

iceberg lettuce · arugula · crispy chicken ·
parmesan · croutons · Caesar dressing



Caprino e Frutti Rossi · 11 €

mixed leaves · arugula · goat cheese · strawberries · sesame ·
hazelnuts



Caprese con Burrata · 13 €

cherry tomatoes · Burrata · basil pesto · croutons

RISSOTTI



Risotto ai Funghi · 14 €

risotto · porcini · wild mushrooms · thyme



Risotto alla Carbonara · 14 €

risotto · egg · guanciale · pecorino · parmesan · black pepper

ANTIPASTI DI MARE



Calamari Fritti · 13 €

crispy fried squid · lemon

Bruschetta al Salmone · 11 €

focaccia · smoked salmon · cream cheese · dill · arugula

PRIMI DI MARE

Linguine Frutti di Mare · 21 €

mussels · shrimp · octopus

Linguine al Salmone · 19 €

salmon · vodka · dill · lime · parmesan

Risotto ai Gamberi · 19 €

risotto · shrimp · white wine

PRIMI PIATTI

Spaghetti alla Carbonara · 15 €

egg · pecorino · parmesan · guanciale · black pepper



Capelli ai Funghi · 16 €

porcini · wild mushrooms · parmesan

Spaghetti con Polpette · 14 €

homemade meatballs with beef and pork · tomato · pecorino

Paccheri al Ragù Bolognese · 14 €

beef brisket · parmesan · tomato · basil



Ravioli Cacio e Pepe · 16 €

pecorino · black pepper

Gnocchi al Gorgonzola e Guanciale · 14 €

gorgonzola · guanciale · parmesan



Gnocchi alla Sorrentina · 13 €

tomato · basil · fior di latte mozzarella · parmesan



Paccheri al Pesto e Pollo · 14 €

basil pesto · chicken fillet · parmesan · sun dried
tomato



Paccheri al Pesto e Burrata · 16 €

basil pesto · burrata · parmesan

PIZZE



Margherita · 11 €

San Marzano tomato · fior di latte mozzarella · basil · olive oil

Prosciutto Crudo · 13 €

San Marzano tomato · fior di latte mozzarella ·
Prosciutto Crudo · parmesan · arugula · balsamic

Diavola · 13 €

San Marzano tomato · fior di latte mozzarella · provolone ·
stracciatella · spicy salami · cherry tomatoes · chili · honey



Mortadella e Pistachio · 15 €

fior di latte mozzarella · mortadella · pesto pistachio ·
stracciatella

Bresaola e Burrata · 17 €

fior di latte mozzarella · parmesan · bresaola · burrata · arugula ·
balsamic



Greca · 13 €

San Marzano tomato · fior di latte mozzarella · feta cheese ·
cherry tomatoes · peppers · red onion · olives · oregano · olive oil

Carbonara · 15 €

fior di latte mozzarella · egg · guanciale · black pepper



Funghi al Tartufo · 18 €

fior di latte mozzarella · parmesan · wild mushrooms · porcini ·
truffle oil · truffle cream · chives

SECONDI DI CARNE

 Ossobuco alla Milanese • 26 €

beef shank • risotto • saffron • red wine

Pollo Impanato • 19 €

crispy chicken fillet • mushrooms • fried potatoes • parmesan

Abbacchio alla Romana • 24 €

lamb • gnocchi • red wine

 Tagliata di Manzo • 31 €

sirloin steak • arugula • parmesan • balsamic vinegar

 Filetto di Manzo • 34 €

beef fillet • red wine • fried sweet potatoes

SECONDI DI MARE

 Filetto di Salmone • 24 €

salmon fillet • olive oil • lemon • green beans

 Filetto di Orata • 25 €

sea bream fillet • olive oil • lemon • green beans

BEVANDE ANALCOLICHE



Coca Cola 400 ml · 4 €

Coca Cola Zero 400 ml · 4 €

Sprite 400 ml · 4 €

Fanta Orange 400 ml · 4 €

Fanta Lemon 400 ml · 4 €

Ice Tea Peach 400 ml · 4 €

Ice Tea Lemon 400 ml · 4 €

Aqua Naturale 1lt · 3 €

San Pellegrino 250 ml · 5 €

San Pellegrino 750 ml · 7 €

Pink Soda 250 ml · 5 €

Tonic 250 ml · 4 €

Crodino 175 ml · 5€

BIRRE



Peroni 300ml/500ml · 5€/7€

Mythos 330ml · 5.5 €

Paulaner 500ml · 8 €

Stella 0% 330ml · 5.5 €

Milokleftis Cider 330ml · 5.5 €

CAFFE



Espresso · 3 €

Americano · 3 €

Espresso Doppio · 4 €

DOLCI



Tiramisù Classico al Mascarpone · 9 €

mascarpone · savoiardi · espresso · cocoa

Cheesecake al Pistacchio · 9€

pistachio · cream cheese

Fondant al Cioccolato · 9 €

chocolate · butterscotch · Madagascar vanilla
gelato

GELATI



Vaniglia Madagascar · 4 €

Mascarpone e Fico · 4 €

Pistacchio · 4 €

Salted Caramel · 4 €

Sorbetto al Limone · 4 €