

beers&ciders

	Pint	Half	Bottle
AMSTEL Amsterdam ABV: 3.9%	£3.40	£1.90	
FOSTERS Australia ABV: 4.0%	£3.30	£1.80	
JOHN SMITHS England ABV: 3.8%	£3.20	£1.80	
BIRRA MORETTI Italy ABV: 4.6%	£4.00	£2.10	
PERONI Italy ABV: 5.1%	£4.00	£2.10	£3.25
BECKS BLUE NON ALCHOLIC Germany ABV: 0.05%			£3.05
BUDWEISER USA ABV: 4.8%			£3.25
ESTRELLA Barcelona ABV: 4.6%			£3.40
SOL Mexico ABV: 4.5%			£3.40
DESPERADOS France ABV: 5.9%			£3.60
BULMERS ORIGINAL England ABV: 4.5%			£4.70
KOPPERBERG PEAR Sweden ABV: 4.5%			£4.80
KOPPERBERG MIXED FRUIT Sweden ABV: 4.0%			£4.80
KOPPERBERG STRAWBERRY & LIME Sweden ABV: 4.0%			£4.80

softdrinks

	Pint	14oz	Bottle
DRAFT COKE, DIET COKE, LEMONADE, TONIC	£3.20	£1.70	
BOTTLED COKE, DIET COKE			£2.30
J2O FLAVOURS			£2.20
APPLETISER & GRAPETISER			£2.10
VOSS MINERAL WATER STILL / SPARKING 375ML			£2.10
VOSS MINERAL WATER STILL / SPARKING 800ML			£3.95

hotdrinks&liqueurs

ESPRESSO	£1.95
AMERICANO	£1.95
MACCHIATO	£2.25
CAPPUCCINO	£2.50
CAFE LATTE	£2.50
CAFE MOCHA	£2.75
HOT CHOCOLATE	£3.00
POT OF ENGLISH TEA	£1.95
FLAVOURED TEAS	£2.20
CAFE GATES Grand Marnier, Tia Maria and chocolate liqueur with a cream float	£4.95
IRISH "49" Coffee with Drambuie and Baileys	£4.95
AFTER 8 Coffee, chocolate and mint liqueur	£4.95
BLACK FOREST Hot chocolate, Chambord black raspberry liqueur and dark chocolate liqueur with a cream float	£4.95
HOT IRISH CHOCOLATE Hot chocolate, Baileys and Irish whisky	£4.95
CHOCOLATE ORANGE Grand Marnier orange liqueur and chocolate liqueur	£4.95

fratellococktails

TUSCAN ICED TEA £5.50 A simple Tuscan take on the Long Island Classic, bitter campari meets sweet vermouth, fresh lemon juice, topped with lemonade
ITALIAN COSMO £5.95 Forget Sex in the City. Drink a Cosmo the Italian way. Amaretto, Tuaca, lime, cranberry juice and Grenadine. Flamed orange zest
FRANGELICO D'FRATELLO £5.95 Fratello's take on a classic 'sours' cocktail, Frangelico, pineapple and lemon. Simple
VIRTUOUS £5.95 A classic American/Italian cocktail. A perfect friendship of Amaretto, Jack Daniels Honey, fresh raspberries and ginger ale
SICILLIAN KISS £6.25 Our harmonious blend of Italian liquers, Frangelico, Amaretto and Cherry Marnier, finished with a dash of orange bitters
THE FRATELLO'S NEGRONI £6.25 Here at Fratellos we strive to improve on the old. So we added a chilled shot of prosecco to this rustic Italian cocktail of Campari, sweet vermouth, cherry, orange peel and cranberry
GRAPPA AND CAMPARI MOJITO £6.25 Who says Cuba is the home of the Mojito!? Grappa, Campari and fresh raspberries are churned with mint, lime and brown sugar to create a luxuriously refreshing drink
VANILLA & HAZELNUT CAPPUTINI £6.25 The perfect cocktail for coffee and dessert lovers alike! Caramel Vanilla Vodka and Frangelico Hazlenut Liqueur, shaken up with a full shot of fresh espresso followed by a layer fresh foam with chocolate garnish
BREAKFAST IN SICILY £6.75 Breakfast... the Sicilian way... Orange marmelade, Tanqueray Gin, Cointreau, lemon, apple juice topped off with toasted brioche to dip. Bellissimo!
LEMONCELLO SPRITZ £7.25 The perfect appetitif, Lemoncello, fresh lemon juice, sugar syrup, topped with Prosecco

smoothiesandflings

PRINCESS ASIA £3.95 Simply ginger syrup, pineapple juice and a squeeze of lime
SAN FRANCISCO £3.95 A fruity combination of orange, cranberry & pineapple juice with cherry flavours and topped with lemonade
NOVEMBER SEA BREEZE £3.95 Citrus lemon & lime juice, thrown in with cranberry & apple juice, with a fizz coming from soda water
BELLINI-LESS £3.95 A peachy flavour with fresh lime and cranberry juice, lengthened with lemonade



FRATELLO'S

ITALIAN RESTAURANT

drinks

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winesbytheglass

whitewine 175ml 250ml Btl

BORSARI INZOLIA SICILIA, 2010/11 £3.95 £4.95 £13.95
The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with a warm peachy flavour

PARINI PINOT GRIGIO DELLE VENEZIE, 2011 £4.95 £5.95 £16.95
Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear

RARE VINEYARDS MARSANNE-VIOGNIER, PAYS D'OC, 2010/11 £5.95 £6.95 £19.95
Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish

redwine 175ml 250ml Btl

BORSARI CABERNET SAUVIGNON DELLE VENEZIE, 2010/11 £3.95 £4.95 £13.95
Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red

MONTEPULCIANO D'ABRUZZO, PARINI, 2011 £4.95 £5.95 £16.95
Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut

RARE VINEYARDS MALBEC, PAYS D'OC, 2010/11 £5.95 £6.95 £19.95
Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak

roséwine 175ml 250ml Btl

BORSARI MERLOT ROSÉ DELLE VENEZIE, 2010/11 £3.95 £4.95 £13.95
Merlot makes a great rosé, light and refreshing with a pleasant summer-fruit fragrance and flavour

PARINI PINOT GRIGIO ROSÉ DELLE VENEZIE, 2011 £4.95 £5.95 £16.95
Soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate

RARE VINEYARDS CINSAULT ROSÉ, PAYS D'OC, 2011 £5.95 £6.95 £19.95
Shows notes of Raspberry & Cherry on a refreshing palate

125ml also available by the glass

dessertwine

MOSCATO I.G.T. SICILIA LOMBARDO £4.95 £27.95
Amber coloured with an intense perfume. An excellent sweet dessert wine, a perfect accompaniment to Sicilian pastries or dry biscotti

lowcalorie/ lowalcoholwine

PRIMA LUNA PINOT GRIGIO DELLE VENEZIE, 2010/11 £3.95 £4.95 £15.95
Crisp and refreshing with notes of white fruits and floral hints: with a relatively low alcohol and calorie content

PRIMA LUNA ROSATO DELLE VENEZIE, 2010/11 £3.95 £4.95 £15.95
Naturally light in alcohol and calories, a coral coloured rosé with a fresh and fragrant palate showing cherry and rose aromas

125ml also available by the glass

whitewine

FRASCATI SUPERIORE TERRE DEI GRIFI, FONTANA CANDIDA, 2010/11 £19.50
Lean, minerally style with a citrus freshness, hints of crushed almonds on the finish

VIPRA BIANCA PINOT GRIGIO DELLE VENEZIE, BIGI, 2010/11 £20.95
Deliciously dry with notes of green apple and peach alongside a hint of white blossom

FERNLEAF SAUVIGNON BLANC, EAST COAST, 2010/11 £21.50
Deliciously fresh with grassy and citrus flavours backed by a note of gooseberry

NOVACORTE, TREBBIANO D'ABRUZZO DOC, ITALY D'ABRUZZO DOC, ITALY £21.95
Beautiful and delicious white wine from the Abruzzo region. A trebbiano grape that is pale straw coloured with a fresh, fruity perfume with hints of bitter almonds

FRIULANO GRAVE DEL FRIULI, BORGO TESIS FANTINEL, 2009/10 £22.95
Exciting grape from northern Italy, similar to Pinot Grigio with more weight: lovely wild flowers and tangy orange flavours

VOGA ITALIA PINOT GRIGIO DELLE VENEZIE, 2010/11 £23.95
Subtle, citrus and apple, Italian style

ROBERT MONDAVI TWIN OAKS CHARDONNAY, CALIFORNIA 2010/11 £23.95
A zesty combination of citrus ripeness and hints of mangos with peaches and an elegant lingering finish

FINCA LOS TERNZONES VERDEJO, LA MANCHA £24.50
Lemon-yellow with green tints; shows a deep tropical fruit flavour, enriched with pineapple & citrus, hints of fennel and freshly cut grass. The palate is fresh, replaying the fruit and aromatic notes

GAVI DI GAVI LA TOLEDANA VILLA LANATA ITALY £31.95
Fresh, green gooseberries, a delicate floral twist, divine.

CHABLIS, PAUL DELOUX, FRANCE £34.50
Lively, mouth watering, flinty freshness with floral hints

NOBILO ICON SAUVIGNON BLANC, MARLBOROUGH, 2010/11 £37.95
A complex, powerful wine displaying the traditional Marlborough Sauvignon Blanc characters of gooseberry and nettles combined with rich herbal and tropical characters. Crisp, balanced finish

roséwine

ROBERT MONDAVI TWIN OAKS ZINFANDEL ROSÉ, CALIFORNIA, 2009/1 £22.95
Clean and refreshing delicate rosé with lovely sweet summer-fruits underpinned with jasmine, orange zest and just a splash of honeyed spice

sparklingwine

PROSECCO GOLD, PINOT VILLA JOLANDA, ITALY £19.95
Pale straw yellow in color with greenish hues. A rich nose with flower and fruit aromas blends with a fresh, mostly fruity taste. Best served on its own as an aperitif or along with starters, main courses, cheese, and seafood

VOGA ITALIA SPARKLING PINOT GRIGIO, NV, ITALY £31.95
Sparkling apple and citrus flavoured, stylishly delivered

Btl

BERRI ESTATES SHIRAZ, SOUTH-EASTERN AUSTRALIA, 2010/11 £17.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices

CHIANTI RISERVA, PICCINI, ITALY £21.95
The finest fruit from the heart of the region delivers delicious warm and cherry spice

NOVACORTE MONTEPULCIANO D'ABRUZZO, DOC ITALY 2002 £21.95
A well structured full bodied wine. Bright ruby red with hints of violet, tending towards orange with ageing. Full bodied, and intense bouquet, reminiscent of cherry (morello)

VOGA ITALIA MERLOT, SICILIA, 2009/10 £23.95
Plum and cherry fruit-driven red from Sicily

ROBERT MONDAVI TWIN OAKS CABERNET SAUVIGNON, CALIFORNIA, 2009/10 £23.95
The long, dry and very hot late summers allow lovely flavours to develop. Vibrant redcurrants and a spiced oak balance

VALPOLICELLA CLASSICO, BOLLA, 2010/11 £24.50
A tremendous trio of traditional grapes all showing ripe round berry fruits and a liquorice hint

BARBERA D'ASTI, ENRICO SERAFINO, 2009 £28.95
Barbera harvested from the hills, in the central region of Piemonte, around the town of Asti is employed to make this ruby-red, fresh and red-fruited wine

FAUSTINO RIOJA 2008 £32.95
A Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape

CHÂTEAUNEUF-DU-PAPE CUVÉE TRADITION, FRANCE £34.95
Heady spices and sumptuous fruits, a warm and newly baked fruit cake

NOBILO ICON PINOT NOIR, MARLBOROUGH, 2009/10 £40.95
Rich, concentrated with some new oak flavours backing up vibrant cherry and smooth plum fruit

AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, 2007 £62.95
The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours

champagne

MOET & CHANDON BRUT IMPERIAL £45.00
A consistent, dry style with a distinctive flowery aroma. Yeasty character, a long, biscuit flavour and good level of acidity

MOET & CHANDON ROSE BRUT IMPERIAL £55.00
Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours

VEUVE CLICQUOT YELLOW LABEL BRUT £65.00
Reflecting the traditions of the past, this is a full, yet dry and has a rich, creamy style with biscuit flavours

VEUVE CLICQUOT YELLOW BRUT ROSE £75.00
Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes

LAURENT-PERRIER CUVÉE ULTRA BRUT £75.00
Distinctively unique, showing an unexpected yet superb balance of natural grape sweetness with determinedly dry crispness

LAURENT-PERRIER CUVÉE ROSÉ BRUT, FRANCE £95.00
Distinctively unique, showing an unexpected yet superb balance of natural grape sweetness with determinedly dry crispness

DOM PÉRIGNON BRUT £185.00
Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years