

## beers&ciders

	Pint	Half	Bottle
<b>FOSTERS</b> Australia ABV: 4.0%	£3.40	£1.75	
<b>JOHN SMITHS</b> England ABV: 3.8%	£3.40	£1.75	
<b>BIRRA MORETTI</b> Italy ABV: 4.6%	£4.15	£2.10	
<b>KRONENBOURG 1664</b> France ABV: 5.0%	£3.50	£1.80	
<b>BECKS BLUE NON ALCHOLIC</b> Germany ABV: 0.05%			£3.05
<b>BUDWEISER</b> USA ABV: 4.8%			£3.25
<b>ESTRELLA</b> Barcelona ABV: 4.6%			£3.40
<b>SOL</b> Mexico ABV: 4.5%			£3.40
<b>DESPERADOS</b> France ABV: 5.9%			£3.60
<b>BULMERS ORIGINAL</b> England ABV: 4.5%			£4.70
<b>KOPPERBERG PEAR</b> Sweden ABV: 4.5%			£4.80
<b>KOPPERBERG MIXED FRUIT</b> Sweden ABV: 4.0%			£4.80
<b>KOPPERBERG STRAWBERRY &amp; LIME</b> Sweden ABV: 4.0%			£4.80

## softdrinks

	Pint	14oz	Bottle
<b>DRAFT COKE, DIET COKE, LEMONADE, TONIC</b>	£3.20	£1.70	
<b>BOTTLED COKE, DIET COKE</b>			£2.10
<b>J<sup>2</sup>O FLAVOURS</b>			£2.10
<b>APPLETISER &amp; GRAPETISER</b>			£2.10
<b>VOSS MINERAL WATER STILL / SPARKING 375ML</b>			£2.10
<b>VOSS MINERAL WATER STILL / SPARKING 800ML</b>			£3.95

## hotdrinks&liqueurs

<b>ESPRESSO</b>	£1.95
<b>AMERICANO</b>	£2.50
<b>MACCHIATO</b>	£2.25
<b>CAPPUCCINO</b>	£2.75
<b>CAFE LATTE</b>	£2.75
<b>CAFE MOCHA</b>	£2.75
<b>HOT CHOCOLATE</b>	£3.00
<b>POT OF ENGLISH TEA</b>	£1.95
<b>FLAVOURED TEAS</b>	£2.25
<b>CAFE GATES</b> Gran Marnier, Tia Maria and chocolate liqueur with a cream float.	£3.95
<b>IRISH "49"</b> Coffee with Drambuie and Baileys	£4.95
<b>AFTER 8</b> Coffee, chocolate and mint liqueur	£4.95
<b>BLACK FOREST</b> Hot chocolate, Chambord black raspberry liqueur and dark chocolate liqueur with a cream float.	£4.95
<b>HOT IRISH CHOCOLATE</b> Hot chocolate, Baileys and Irish whisky.	£4.95
<b>CHOCOLATE ORANGE</b> Grand Marnier orange liqueur and chocolate liqueur	£4.95

## fratellococktails

<b>TUSCAN ICED TEA</b> £5.50 A simple Tuscan take on the Long Island Classic, bitter campari meets sweet vermouth, fresh lemon juice, topped with lemonade
<b>ITALIAN COSMO</b> £5.95 Forget Sex in the City. Drink a Cosmo the Italian way. Amaretto, Tuaca, lime, cranberry juice and Grenadine. Flamed orange zest
<b>FRANGELICO D'FRATELLO</b> £5.95 Fratello's take on a classic 'sours' cocktail, Frangelico, pineapple and lemon. Simple
<b>VIRTUOUS</b> £5.95 A classic American/Italian cocktail. A perfect friendship of Amaretto, Jack Daniels Honey, fresh raspberries and ginger ale
<b>SICILIAN KISS</b> £6.25 Our harmonious blend of Italian liquers, Frangelico, Amaretto and Cherry Marnier, finished with a dash of orange bitters
<b>THE FRATELLO'S NEGRONI</b> £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
<b>GRAPPA AND CAMPARI MOJITO</b> £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
<b>VANILLA &amp; HAZELNUT CAPPUTINI</b> £6.25 The perfect cocktail for coffee and dessert lovers alike! Caramel Vanilla Vodka and Frangelico Hazelnut Liqueur, shaken up with a full shot of fresh espresso followed by a layer fresh foam with chocolate garnish
<b>BREAKFAST IN SICILY</b> £6.75 Breakfast... the Sicilian way... Orange marmelade, Tanqueray Gin, Cointreau, lemon, apple juice topped off with toasted brioche to dip. Bellissimo!
<b>LEMONCELLO SPRITZ</b> £7.25 The perfect appetitif, Lemoncello, fresh lemon juice, sugar syrup, topped with Prosecco

## smoothiesandflings

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