

FRATELLI BROCCOLO

Menu

APERITIF

TRADITIONAL ARANCINO

Rice ball filled with ragu sauce, mozzarella and peas, coated in breadcrumbs and fried

MUSHROOM ARANCINO

Rice ball with a mix of mushroom (champignon and porcini), parmigiano cheese seasoned with salt and black pepper with a filling of Fontina cheese, covered in bread crumbs and fried.

CROCCHÉ

Mixture of mashed potato with eggs, parmigiano cheese, parsley seasoned with salt and black pepper with a mozzarella filling, covered in bread crumbs and fried.

FRITTATINA DI PASTA

Traditional fried italian pasta, filled with béchamel sauce, Parmigiano reggiano cheese from, provola cheese, Bolognese sauce.

MARINARA

Tomato sauce San Marzano DOP, fresh garlic, oregano, extra virgin olive oil.

MARGHERITA

Tomato sauce San Marzano DOP, mozzarella, fresh basil, extra virgin olive oil

DIAVOLA

Tomato sauce San Marzano DOP, mozzarella, hot calabrese salami, roasted red peppers, hot chilli oil, fresh Basil

PARMIGIANA

Tomato sauce San Marzano DOP, fried eggplants, mozzarella, flakes of parmigiano cheese 30 months, extra virgin olive oil, fresh basil

BASIL PESTO & CHERRY TOMATOES

Mozzarella cream, red and yellow cherry tomatoes, basil pesto, extra virgin olive oil

ARUGULA & PROSCIUTTO

Mozzarella, arugula, semi-dry cherry tomato, prosciutto San Daniele DOP, flakes of parmigiano cheese 30 months

PIZZA

CONTEMPORARY MARINARA

Tomato Sauce San Marzando DOP, thinly sliced garlic, black dried olives, anchovies, semi-dry cherry tomatoes, oregano, extra virgin olive oil

MORTADELLA & PISTACHIO

Pistachio cream, mozzarella, mortadella flowers, flakes of parmigiano cheese 30 months, fresh basil, chopped of pistachios

PIZZA WITH MEATBALLS

Tomato sauce San Marzano DOP, mozzarella fior di latte, homemade Italian meatballs, fresh basil, parmigiano reggiano fondue, extra virgin olive oil

LA ZUCCA

Pumpkin cream, mozzarella fior di latte, grilled eggplant, Italian sausage, smoked cheese, fresh basil, extra virgin olive oil

TARTUFATA

Truffle cream, mix of mushroom, mozzarella fior di latte, Prosciutto cotto, fresh basil, extra virgin olive oil

DESSERTS

TIRAMISU

Made of ladyfingers dipped in espresso, layered with mascarpone cream and flavoured with cocoa – 9oz

CANNOLI

Crispy tubes of golden-brown fried dough filled with a creamy ricotta and chocolate chips – the cannolis can be dipped in chopped of pistachios or chocolate chips

TROPICAL DELIGHT

Namelaka cream (white chocolate, cream 35% and vanilla beans), mango sauce with chopped tropical fruits (mango, passion fruit, pineapple) – 5oz –

Delizia al limone (Lemon delight)

Italian sponge cakes filled with a lemon cream, brushed with Limoncello syrup and covered in a lemon and whipped cream glaze.