

# .. DEL FRATE - APERITIVO ..

FROM 18:00 TO 20:00



## - BAKED FOOD -

### - CROISSANT -

BLACK ANGUS CARPACCIO, PARMESAN	
ZABAGLIONE AND BLACK TRUFFLE	€ 6
FOIE GRAS AND CARAMELISED ONIONS	€ 6
SALMON, BUFFALO MOZZARELLA & ROCKET	€ 6

### - FOCACCIA BREAD -

MORTADELLA DI BOLOGNA	€ 4
PROSCIUTTO DI NORCIA	€ 5
PROSCIUTTO PATA NEGRA	€ 7
BUFALA & PROSCIUTTO DI SAURIS	€ 6
BUFALA & CANTABRIAN ANCHOVIES	€ 7
CULATELLO, GRANA & DE CARLO CHERRY	
TOMATOES	€ 8

### - DESSERT -

TIRAMISU' ESPRESSO	€ 9
ZUPPA INGLESE	€ 9
SEMIFREDDO ALLA VANIGLIA	€ 9
MONT BLANC	€ 9
VARIAZIONE DI NOCCIOLA	€ 9
PEARS, ZABAGLIONE, ALMOND BISCUITS	€ 9
SLICED FRESH FRUIT	€ 6

### - COFFEE -

ESPRESSO	€ 2
DECAFFEINATED	€ 2

## - GASTRONOMY -

### - BUFALA -

BUFFALO MOZZARELLA (250 GR)	€ 14
• WITH CANTABRIAN ANCHOVIES	€ 18
• WITH SAURIS HAM	€ 18
• WITH DE CARLO CHERRY	€ 16
TOMATOES	

### - CHARCUTERIE -

SELECTION OF CURED MEATS & CHEESES	€ 14
SELECTION OF HAMS	€ 14
SELECTION OF CURED MEATS	€ 12
SELECTION OF CHEESES	€ 12
PATA NEGRA - SPAGNA	€ 16
SAN DANIELE - FRIULI	€ 12
SAURIS - UDINE	€ 12
NORCIA - UMBRIA	€ 10
FIOCO DI CULATELLO DI MODENA	€ 10
MORTADELLA DI BOLOGNA	€ 8

### - FRIED -

BATTERED VEGETABLES	€ 6
FRIED CAMEMBERT WITH FRUIT	
MUSTARD	€ 6
SUPPLI' CLASSICO (2 PZ)	€ 5
SUPPLI' CACIO E PEPE (2PZ)	€ 5
HANDMADE OLIVE ASCOLANE	€ 6

### - VEGGIES IN OIL -

GRILLED ARTICHOKEs - Agnoni	€ 7
CHERRY TOMATOES - De Carlo	€ 7
TURPIN GREENS - Agnoni	€ 7
BALSAMIC ONIONS - Agnoni	€ 6
AUBERGINE IN OIL - Agnoni	€ 7

### - RAW FOOD -

TRADITIONAL BEEF TARTARE (80gr)	€ 10
TUNA TARTARE CATALAN STYLE (80 gr)	€ 10
BEEF CARPACCIO	€ 10
FISH CARPACCIO	€ 10

Restaurant's Menu  
Wine List  
Spirits



ristorante.enotecadelfrate.it  
 @delfrateristorante  
 @delfrateristorante  
 Reservation - 06 3236437

## DEL FRATE EVENTS

### CATERING - BANQUETING

An all-round tailor-made service

Organization of Corporate and Private Events,  
Business Lunches, Parties, Refreshments, Tastings

Ask the staff for a brochure of the services offered  
free quote

### Personal Chef

feel at home as a guest

A personal chef takes care of everything

free quote

### Dinner with the Producer

An oenological journey through the excellence of  
small Italian wineries combined with dishes designed  
by the Chef to enhance their qualities

Guided tasting with Sommelier and dinner  
at a special price

### Dinners in the Wine Shop

For private or corporate events we reserve one or  
more rooms or the entire restaurant, offering

Tasting menu with paired wines

### Customised Gift Card

Gift a dinner, a tasting, an aperitif

different solutions available

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## - GLASSES -

### - BOLLICINE -

SOLIGO - VALDOBBIADENE PROSECCO EXTRA DRY - Veneto	€ 6,5
MONOGRAM - FRANCIACORTA BLANC DE BLANCS - Lombardia	€ 10
ALTEMASI - TRENTO DOC BRUT MILLESIMATO 2019 - Trentino	€ 9
DURNON BOUVAL RESERVE EXTRA BRUT - Champagne -Francia	€ 12

### - WHITE WINES -

COLLIO PINOT BIANCO 2022 - TOROS FRANCO - Friuli	€ 8,5
CHARDONNAY 2022 - JERMANN - Friuli	€ 8
VERDICCHIO DI JESI VECCHIE VIGNE 2021 - U. RONCHI - Marche	Bio € 7,5
CAPOLEMOLE BIANCO 2022 - MARCO CARPINETI - Lazio	Bio € 6,5
SOAVE CLASSICO 2022 - INAMA - Veneto	€ 6,5
DE VITE 2021 - HOFSTATTER - Alto Adige	€ 6,5
BOURGOGNE CUVÉE SAINT-VINCENT 2021 - V.GIRARDIN - Francia	€ 12

### - ROSE' WINES -

CERASUOLO D'ABRUZZO SUPERIORE 2021 - MONTALI - Abruzzo	€ 6
COTE DE PROVENCE 2022 - MIRAVAL - Cotes de Provence - Francia	€ 10

### - RED WINES -

BARBARESCO 2019 - PRODUTTORI DI BARBARESCO - Piemonte	€ 12
BARBERA D'ALBA 2022 - GIACOMO BARBERO - Piemonte	€ 6,5
MONTEPULCIANO MALANDRINO 2021 - CATALDI MADONNA - Abruzzo	Bio € 6,5
MONTECUCCO VIGNA ALLEGRA 2018 - LA BANDITACCIA - Toscana	€ 7
ETNA ROSSO 2021 - PLANETA - Sicilia	€ 7
RISERVA DEL CONTE 2020 - MANICOR - Alto Adige	Bio € 8
BOURGOGNE 2020 - DAVID DUBAND - Francia	€ 12

### - FORTIFIED WINES & RAISIN WINE -

PASSITO DI PANTELLERIA - Sicilia	€ 8
MOSCATO VENETO DINDARELLO - Veneto	€ 8
MUFFATO DELLA SALA - ANTINORI - Toscana	€ 8
DON PX PEDRO XIMENEZ - Spagna	€ 8

## BEERS

MENABREA Vetro Cl. 33	€ 5
BALADIN NAZIONALE Vetro Cl.33	€ 6,5
BALADIN YSAAC Vetro Cl.33	€ 6,5
BALADIN WAYAN Vetro Cl.33	€ 6,5

## - SOFT DRINK -

### - NON-ALCOHOLIC -

COCA COLA Vetro Cl.33	€ 4.5
COCA COLA ZERO Vetro Cl.33	€ 4,5
CHINOTTO NERI Vetro Cl.20	€ 4,5
SCHWEPES Vetro Cl.20	€ 4
SCHWEPES PREMIUM Vetro Cl.20	€ 4,5
SCHWEPES LEMON Vetro Cl.20	€ 4
FEVER TREE INDIAN Vetro Cl.20	€ 4,5

### - JUICES -

ORANGE DiFrutta Bio Vetro Cl.20	€ 4.5
APRICOT DiFrutta Bio Vetro Cl.20	€ 4,5
ANANAS DiFrutta Bio Vetro Cl.20	€ 4,5
BLUEBERRY DiFrutta Bio Vetro Cl.20	€ 4,5

## WATER

MICROFILTERED	
Still - Sparkling	€ 2,5

## WINE LIST

over 300 labels,  
discover lesser-known producers



## - COCKTAIL -

### - CLASSICS -

AMERICANO	
Red vermouth, Bitter Campari with the addition of soda, served on ice and with orange fragrance	€ 10
NEGRONI	
Gin, red Vermouth, Bitter Campari	€ 10
MARTINI	
Gin and drops of dry vermouth chilled and served in a cup	€ 10
BOULEVARDIER	
Vermouth rosso, Bitter Campari, Whiskey Bourbon	€ 10

## SPRITZ

APEROL	€ 10
Aperol, prosecco, soda, slice of orange	
SELECT	€ 10
Select, prosecco, soda, slice of orange	
HUGO	€ 10
Elderflower liqueur, prosecco, mint and apple slice	

### - GIN TONIC -

Choose the Gin and the tonic water

BOBBY'S	€ 12
SIPSMITH	€ 12
ELEPHANT	€ 12
PANAREA	€ 12
SCAPEGRACE	€ 14
TANQUERAY TEN	€ 12
SABATINI	€ 12
IRADIER	€ 12
N.3	€ 12
MONKEY 47	€ 14

TONIC WATER	FEVER TREE INDIAN
	SCHWEPES - SCHWEPES PREMIUM