

FA QUELLO CHE AMI

EST



2020

FRATELLIS

PIZZERIA &
STREET FOOD





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FRATELLIS

— PIZZERIA & STREET FOOD —

THE ETHOS OF FRATELLIS IS THE USE OF TOP-QUALITY SOUGHT-AFTER ITALIAN INGREDIENTS, SUCH AS ORGANIC FARMING FLOURS, FRESH VEGETABLES, CAREFULLY SELECTED MEATS, CHEESES, AND OILS.

TAKING ADVANTAGE OF THE MANY RAW PRODUCE THAT THE LAND OF CAMPANIA (NAPLES) AND THE DIFFERENT REGIONS IN ITALY OFFER.

WE ARE CONSTANTLY IN PURSUIT OF THE BEST INGREDIENTS AND OFTEN TRAVEL BACK TO GAIN INSPIRATION. THE INTEGRATION BETWEEN THE INGREDIENTS WE SOURCE AND THE PROCESS OF HOW WE MAKE OUR DOUGH ALLOWS US TO CREATE THE AUTHENTIC TASTE OF ITALY IN JUST 90 SECONDS, A TASTE YOU WON'T FORGET!

PIZZA PER TUTTI

PACKAGE
£12 P/P

THIS PACKAGE INCLUDES
OUR LUXURIE MOBILE PIZZA
VAN EQUIPPED WITH A
WOOD-FIRED OVEN.

THIS PACKAGE WILL GIVE YOUR
GUESTS A CHOICE OF THE PRE-SELECTED
PIZZA MENU.

WE HOME MAKE ALL OUR PIZZA DOUGH
AND HAND STRETCH THE TRADITIONAL
WAY TO CREATE THE PERFECT PIZZA.

CHOOSE 5 DIFFERENT
PIZZA OPTIONS
(SEE PAGE 5)



**BEST
SELLER**

ITALIAN STREET FOOD

PACKAGE

£16+PP

(DEPENDENT ON STREET
FOOD SELECTION)



THIS INCLUDES THE PIZZA PER TUTTI PACKAGE,
ACCOMPANIED WITH A CHOICE OF TWO DIFFERENT
APPETIZERS OR DESSERTS. .

THIS OPTION IS ONE OF OUR MOST POPULAR
ALLOWING YOUR GUESTS TO EXPERIENCE A TRUE
HOMEMADE TASTE OF ITALIAN STREET FOOD.

THE PACKAGE COMES WITH TWO OPTIONS AS
STANDARD AND THEN YOU CAN BUILD YOUR OWN
STREET FOOD PACKAGE THAT CATERS TO YOUR
BUDGET AND GUEST REQUIREMENTS.

CHOOSE YOUR OPTIONS
(SEE PAGE 6)





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PIZZA MARGHERITA

SAN MARZANO TOMATO, PARMESAN AND FIOR DI LATTE MOZZARELLA

THE NAPOLI

SALAMI NAPOLI, TOUCH OF NDUJA, FIOR DI LATTE MOZZARELLA, TOMATO BASE (OPTIONAL ADD CARAMELISED ONION)

GATTUSO

SALAMI PICANTE (SPICY SALAMI) NDUJA, FENNEL SAUSAGE, CHILLI HONEY, FIOR DI LATTE MOZZARELLA, TOMATO BASE FINISHED OFF WITH FRESH ROCKET AND PARMESAN SHAVINGS

PROSCIUTTO FUNGHI (HAM & MUSHROOM)

CURED HAM, CHESTNUT MUSHROOM, TOMATO BASE, MARINATED OLIVES, FIOR DI LATTE MOZZARELLA

DIAVOLA (SPICY)

SPICY ITALIAN SALAMI, NDUJA, FRESH CHILLI, FIOR DI LATTE MOZZARELLA, TOMATO BASE (OPTIONAL ADD CARAMELIZED ONIONS, CHILLI HONEY)

THE DON (MEAT FEAST)

ITALIAN FENNEL SAUSAGE, SALAMI NAPOLI, CURED HAM, SPICY SALAMI, NDUJA, TOMATO BASE, FIOR DI LATTE MOZZARELLA

CAPRA DOLCE (GOATS CHEESE)

BEAUTIFUL CREAMY GOATS CHEESE, CARAMELIZED ONIONS, SWEET PEPPERS, FINISHED OFF WITH ROCKET AND BALSAMIC GLAZE (ADD PARMA HAM)

SPECIALS

BBQ HONEY SAUSAGE

TOMATO BASE, FIOR DI LATTE MOZZARELLA, NDUJA, ITALIAN SAUSAGE, SPICY PEPPERONI, FINISHED WITH BBQ HONEY

SPICY MEATBALL

TOMATO BASE, FIOR DI LATTE MOZZARELLA, FRATELLI'S HOMEMADE MEATBALL, SPICY PEPPERONI, NDUJA, FINISHED WITH FRESH CHILLI (ADD HONEY, ROCKET)

PIZZA BRUSCHETTA

WHITE BASE, FIOR DI LATTE MOZZARELLA, A TOUCH OF GARLIC & HERB, FINISHED OFF WITH AN UNCOOKED MIX OF FRESH TOMATO, BASIL, ONION AND A DRIZZLE OF OLIVE OIL AND PARMESAN SHAVINGS

SWEET SPICE

SPICY ITALIAN SALAMI, NDUJA, FRESH CHILLI, FIOR DI LATTE MOZZARELLA, CHILLI PASTE, TOMATO BASE FINISHED WITH CHILLI HONEY (OPTIONAL ADD CARAMELIZED ONIONS)

GARLIC MEAT

GARLIC & HERB BASE, TOMATO, FIOR DI LATTE MOZZARELLA, FENNEL SAUSAGE, NAPOLI SALAMI, CURED HAM

STREET FOOD

HOMEMADE MEATBALLS (FAMILY RECIPE)

COOKED IN A RICH SIMMERED TOMATO SAUCE,
PERFECT FOR DIPPING (SERVED WITH
HOMEMADE BREAD)

ARANCINI

ARANCINI ARE DELICIOUS, CRISPY, DEEP FRIED
SICILIAN BALLS OF RICE. THEY HAVE MANY
FILLINGS AND MOZZARELLA CHEESE FILLING
AND CRUNCHY BREADCRUMB COATING.
(BOLOGNESE, PLAIN MUSHROOM)

SALADA BURATTINI

CREAMY BURRATA SLICED WITH LOCALLY
SOURCED VINE TOMATO, ROCKET AND FRESH
ONION, LEMON AND OLIVE OIL DRESSING

GOATS CHEESE SALAD

FRENCH GOATS CHEESE, FRESH ONION, ROCKET,
WALNUT, FINISHED WITH BALSAMIC GLAZE

BRUSCHETTA

FRESH TOMATO, FRESH BASIL, SHALLOT
(ONION), FRESH BASIL, A TOUCH OF GARLIC,
FINISHED WITH A DRIZZLE OF OLIVE OIL

GARLIC BUTTER & MUSHROOM (SOME WITH
ADDED CURED HAM)
FRESH TOMATO, ROCKET, PARMA HAM
PARMESAN SHAVINGS

ANTIPASTO BOARDS

A SELECTION OF CAREFULLY PICKED MEATS, AND
CHEESES FROM ALL THE DIFFERENT
REGIONS OF ITALY

GARLIC ROSEMARY POTATOES

FINELY SLICED POTATO WITH ROSEMARY,
GARLIC AND SEA SALT

PORCHETTA SANDWICHES

(PORK BELLY, CRISPY CRACKLING, AND TENDER,
JUICY PORK LOIN).

OUR PORCHETTA SANDWICH IS THE KING OF
ALL SANDWICH RECIPES, WE MAKE OURS WITH
THE MOST INCREDIBLE PORCHETTA
WONDERFULLY TENDER WITH ULTRA-CRISPY
SKIN AND SOME ITALIAN SALSA VERDE ON OUR
HOMEMADE PIZZA BREAD.

IT'S AMAZINGLY DELICIOUS!

DESSERT

ITALIAN CANNOLI

ITALIAN PASTRIES CONSISTING OF TUBE-SHAPED
SHELLS OF FRIED PASTRY DOUGH, FILLED WITH A
SWEET CREAMY FILLING

VANILLA CREAM FILLED CANNOLI
CHOCOLATE CANNOLI

PAPA NUTELLA

MADE WITH OUR PIZZA DOUGH, FILLED WITH
NUTELLA, A DUSTING OF ICING SUGAR & A
DRIZZLE OF HONEY AND HAZELNUT CREAM
BEAUTIFUL!

HOMEMADE DONUTS (BOMBOLONI)

SOFT AND LIGHT ITALIAN BOMBOLONI
DOUGHNUTS ROLLED IN SUGAR AND FILLED
WITH ITALIAN PASTRY CREAM.

**WOULD YOU LIKE TO BOOK IN
FOR A TASTER SESSION?**

**CONTACT US
07943191421**



FRATELLISCATERING



PIZZERIAFRATELLIS

WE LOOK FORWARD TO HEAR BACK FROM YOU SOON