



***A tavola non s'invecchia***

*"At the table, one does not grow old"*



# Dine-In

## Antipasti

<b>Arancini</b> <sup>V</sup>	18
Tomato, peas, smoked mozzarella	
<b>Fratelli Sourdough Focaccia</b> <sup>V</sup>	14
Whipped butter	
<b>Marinated Olives</b> <sup>V</sup>	8
Garlic, rosemary, olive oil	
<b>Pane</b> <sup>V</sup>	14
Wood-fired bread, rosemary salt, olive oil	
<b>Fiori Di Zucca</b> <sup>V</sup>	22
Crisp zucchini flowers, ricotta, honey, pecorino	
<b>Gamberi Alla Griglia</b>	33
Grilled king prawns, garlic and lime butter	
<b>Calamari Fritti</b> ( <i>Clarence River, NSW</i> ) <sup>DF</sup>	24
Herb aioli, lemon	
<b>Burrata</b> <sup>V</sup>	22
Honey, truffle, brown butter, puffed grains	
<b>San Daniele Prosciutto</b> <sup>DF, GF</sup>	25
Fresh melon	
<b>Polpo Alla Griglia</b> ( <i>Fremantle, WA</i> ) <sup>GF</sup>	32
Grilled octopus, nduja vinaigrette, pickled peppers	
<b>Crudo Di Ricciola</b> <sup>DF</sup>	34
Hiramasa kingfish, citrus dressing	
<b>Vitello Tonnato</b> <sup>GF</sup>	29
Veal carpaccio, tuna mayonnaise, capers, rocket, parmigiano	
<b>Mortadella Alla Griglia</b> <sup>N, GF</sup>	14
Grilled mortadella skewers, macadamia pesto	
<b>Tagliere Di Salumi</b> <sup>DF, GF</sup>	58
Wagyu bresaola, san daniele prosciutto, LP's mortadella, 'nduja, salami cotto, saucisson	
<b>Insalata Caprese</b> <sup>GF, V</sup>	24
Heirloom tomato, buffalo mozzarella, basil	
<b>Tagliere Misto</b> ( <i>Serves 5-7 ppl</i> )	180
Chef's selection of our signature antipasti	



## Pastas

*Gluten Free Penne or Spaghetti +3*

<b>Ravioli Di Zucca</b> <sup>V</sup>	32
Pumpkin, brown butter, amaretto biscuit	
<b>Spaghetti Carbonara</b>	32
Guanciale, pecorino, pepper	
<b>Spaghetti Ai Frutti Di Mare</b> <sup>DFO</sup>	45
Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque	
<b>Linguini Vongole</b>	36
Garlic, chilli, lemon, bottarga	
<b>Rigatoni Alla Salsiccia</b>	36
Pork sausage, tomato, rosemary, parmigiano	
<b>Linguine Cacio E Pepe</b> ( <i>Served tableside</i> )	34
Shaved pecorino, black pepper	
<b>Gnocchi Al Pesto</b> <sup>N, V</sup>	34
Macadamia pesto, parmigiana	
<b>Cassarece Al Ragù Di Agnello</b>	36
Braised lamb, kalamata olives, pecorino	

## Mains

<b>Filetto Alla Griglia</b> <sup>250g   GF, DF</sup>	66
Angus beef fillet, fries, pepper jus	
<b>Cotoletta Di Vitello</b> <sup>250g</sup>	46
Veal cutlet, rocket, lemon	
<b>Pesce Del Giorno</b> ( <i>Waiter will advise</i> )	MP
Market fish, citrus butter, smoked paprika	
<b>Rump Di Agnello</b> <sup>GF</sup>	38
Spring lamb, roasted kiplers, peas, jus	
<b>Galletto Alla Griglia</b> <sup>DFO</sup>	34
Roast spatchcock, broccoli, farro	

**V - Vegetarian**  
**GF - Gluten Free**

**VG - Vegan**  
**DF - Dairy Free**

**N - Contains Nuts**  
**O - Option**

## Pizze Bianche (White Base)

### Gluten Free Pizza Base +6

<b>Garlic</b> <sup>V</sup>	17
Extra virgin olive oil, fresh garlic, oregano	
<b>Garlic &amp; Cheese</b> <sup>V</sup>	19
Fior di Latte, fresh garlic, oregano	
<b>Quattro Formaggi</b> <sup>V</sup>	26
Fior di latte, ricotta, gorgonzola, parmigiano	
<b>Mortadella</b> <sup>N</sup>	29
Mortadella, fior di latte, pesto, whipped ricotta	
<b>Calabrese</b>	26
Bechamel, italian sausage, calabrese salami, rosemary potato, nduja	
<b>Calzone</b>	22
Folded pizza with ricotta, smoked ham, mushrooms	
<b>Funghi</b>	29
Truffle paste, fior di latte, mushrooms	

## Sides

<b>Barbabietola</b> <sup>V, GF</sup>	18
Beetroot, goat's curd, citrus	
<b>Patate Arrosto</b> <sup>V, GF</sup>	16
Roast kipfler potatoes, seaweed butter	
<b>Fagioli Di Stagione Grigliati</b> <sup>N, V, DFO</sup>	16
Grilled seasonal beans, roasted almonds, brown butter	
<b>Purè Di Patate</b> <sup>GF, V</sup>	14
Creamed potato, smoked mozzarella	
<b>Insalata Di Rucola</b> <sup>N, V, DFO</sup>	18
Rocket, pear, walnut, parmigiano, balsamic	

## Desserts

<b>Rum Baba</b> <sup>V</sup>	14
Whipped cream, strawberry granita	
<b>Fratelli Tiramisu Del Giorno</b> <sup>V</sup> <i>(Served tableside)</i>	18
<b>Semifreddo Al Torrone</b> <sup>V</sup>	16
Ice cream sandwich	
<b>Affogato</b> <sup>V</sup>	12

## Pizze Rosse (Red Base)

### Gluten Free Pizza Base +6

<b>Diavola</b>	28
Tomato, fior di latte, spicy calabrese salami	
<b>Capricciosa</b>	28
Tomato, fior di latte, smoked ham, mushrooms, olives, artichokes	
<b>Margherita</b> <sup>V</sup>	25
Tomato, fior di latte, fresh basil Add burrata + 12	
<b>Vegetariana</b> <sup>V</sup>	26
Tomato, fior di latte, seasonal vegetables	
<b>Napoletana</b> <sup>V</sup>	26
Tomato, oregano, anchovies, olives	
<b>Prosciutto &amp; Ananas</b>	25
Tomato, fior di latte, smoked ham, pineapple	
<b>Prosciutto</b>	31
Tomato, fior di Latte, prosciutto, rocket, parmigiano	
<b>Carne</b>	32
Tomato, fior di latte, smoked ham, calabrese salami, mortadella	
<b>Gamberi</b>	32
Tomato, fior di latte, prawns, finished with fresh rocket & chilli	

## Kids

<b>Mickey Mouse Pizza</b> <sup>V</sup>	14
Tomato, mozzarella	
<b>Ham &amp; Cheese Pizza</b>	14
Tomato, mozzarella, ham	
<b>Pasta Napoli</b> <sup>V</sup>	14
Tomato sauce, parmigiano	
<b>Bolognese</b>	16
Slow-cooked beef ragu, pasta	
<b>Chicken Schnitzel</b>	18
Crumbed chicken breast, chips	
<b>Fish &amp; Chips</b>	22
Battered fish, chips, lemon	
<b>Gelato</b> <sup>V</sup>	10
Vanilla or chocolate	

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Sunday - Thursday: 11:30am - 9pm  
Friday - Saturday: 11:30am - 9:30pm