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A tavola non s'invecchia

"At the table, one does not grow old"



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Antipasti

Arancini ^V	18
Tomato, peas, smoked mozzarella	
Fratelli Focaccia ^V	14
Whipped butter	
Marinated Olives ^{VG}	8
Garlic, rosemary, olive oil	
Pane ^{VG}	14
Wood-fired bread, rosemary salt, olive oil	
Fiori Di Zucca ^V	22
Crisp zucchini flowers, ricotta, honey, pecorino	
Gamberi Alla Griglia ^A	33
Grilled king prawns, garlic and lime butter	
Calamari Fritti (<i>Clarence River, NSW</i>) ^{DF, A}	24
Herb aioli, lemon	
Burrata ^V	22
Honey, truffle, brown butter, puffed grains	
Polpo Alla Griglia (<i>Fremantle, WA</i>) ^{GF, A}	32
Grilled octopus skewers, guindillas, cannellini crema, gremolata	
Tartare Di Tonno ^A	34
Tuna crudo, anchovy, capers, fennel, lemon olive oil, crostini	
Polpette	20
Pork & veal meatballs, napoletana sauce, grana padano	
Tagliere Di Salumi ^{DF, GFO}	58
Wagyu bresaola, San Daniele prosciutto, salami cotto, saucisson, artisan cheese, olives, guindillas	
Insalata Caprese ^{GF, V}	24
Heirloom cherry tomato, buffalo mozzarella, basil	
Tagliere Misto (<i>Serves 5-7 ppl</i>) ^A	180
Chef's selection of our signature antipasti	



Pastas

Gluten Free Penne or Spaghetti +3

Ravioli Di Zucca ^{V, N}	32
Pumpkin, sage brown butter, amaretto biscuit, almonds	
Spaghetti Carbonara	32
Guanciale, pecorino, pepper	
Spaghetti Ai Frutti Di Mare ^{DFO, A, I}	45
Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque	
Linguine Vongole ^A	38
Garlic, chilli, lemon, bottarga	
Rigatoni Alla Salsiccia	36
Pork sausage, tomato, rosemary, parmigiano	
Linguine Cacio E Pepe ^V	34
<i>(Served tableside in our cheese wheel)</i> Shaved pecorino, black pepper	
Gnocchi Al Pesto ^{N, V}	34
Macadamia pesto, parmigiano	
Pappardelle Al Ragu Di Agnello	38
Braised lamb, kalamata olives, pecorino	

Mains

Controfiletto Alla Griglia ^{250g GF, DF}	48
Angus sirloin, fries, pepper jus	
Cotoletta Di Vitello ^{250g}	46
Veal cutlet, preserved lemon aioli, rocket, lemon	
Pesce Del Giorno (<i>Waiter will advise</i>) ^{A, I}	MP
Market fresh fish of the day	
Rump Di Agnello ^{GF}	38
Spring lamb, roasted kipfler potatoes, peas, jus	
Pollo Alla Cacciatora ^{DFO}	32
Roast chicken, green olive & tomato sauce, semolina gnocchi	

10% Weekends and 15% public holidays surcharge is incurred.
Please advise waitstaff of any dietary requirements.

V - Vegetarian
GF - Gluten Free
A - Australian
Seafood

VG - Vegan
DF - Dairy Free
I - International
seafood

N - Contains Nuts
O - Option
M - Contains mixed
origin seafood

Pizze Bianche (White Base)

Gluten Free Pizza Base +6

Garlic ^{VG}	17
Extra virgin olive oil, fresh garlic, oregano	
Garlic & Cheese ^V	19
Fior di latte, fresh garlic, oregano	
Gamberi ^I	32
Fior di latte, prawns, cherry tomato, zucchini, garlic, chilli	
Bietola & Salsiccia	29
Fior di latte, silverbeet, pork sausage, pecorino romano, olive oil	
Calabrese	26
Fior di latte, pork sausage, calabrese salami, rosemary, nduja	
Calzone	22
Folded pizza with ricotta, smoked ham, mushrooms	
Funghi ^V	29
Truffle paste, fior di latte, mushrooms	

Sides

Insalata Mista ^{V, GF}	18
Mixed leaves, endive, honey mustard dressing	
Patate Arrosto ^{V, GF}	16
Buttered kipfler potatoes, salsa verde	
Broccolini Grigliati ^{N, V, DFO}	16
Grilled broccolini, roast almonds, brown butter	
Insalata Di Rucola ^{N, V, DFO}	18
Rocket, pear, walnut, parmigiano, balsamic	

Desserts

Nutella Gnocchi , ^V	16
Crisp fried dough, nutella	
Fratelli Tiramisu Del Giorno ^V <i>(Served tableside)</i>	18
Semifreddo Al Pistacchio ^{V, N}	16
Fresh Strawberries, pistachio biscuit	
Affogato ^V	16
Single 0 espresso, vanilla bean ice cream, frangelico, biscotti	
Nutella Pizza Boat ^{V, N}	18
Wood fired pizza boat, nutella, mascarpone, pistachio, biscoff crumble	

Pizze Rosse (Red Base)

Gluten Free Pizza Base +6

Diavola	28
Tomato, fior di latte, spicy calabrese salami	
Capricciosa	28
Tomato, fior di latte, smoked ham, mushrooms, olives, artichokes	
Margherita ^V	25
Tomato, fior di latte, fresh basil Add burrata + 12	
Vegetariana ^V	26
Tomato, fior di latte, seasonal vegetables	
Puttanesca ^I	26
Tomato, fior di latte, anchovy, capers, kalamata olives, rocket, chilli	
Prosciutto & Ananas	25
Tomato, fior di latte, smoked ham, pineapple	
Prosciutto	31
Tomato, fior di latte, prosciutto, rocket, parmigiano	
Carne	32
Tomato, fior di latte, smoked ham, calabrese salami, mortadella, pork sausage	
Fratelli & Co Supreme ^I	33
Tomato, fior di latte, mushrooms, olives, capsicum, onion, ham, salami, prawns	

Kids

For 12yrs & under

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

fratelliandco.com.au

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