



NO BYO

FRIDAY, SATURDAY, SUNDAY

BYO MONDAY TO THURSDAY
\$5^{PP} CORKAGE MONDAY-THURSDAY

CAKAGE FEE \$2 PER PERSON

TRADING HOURS

DINNER 7 NIGHTS FROM 5PM
LUNCH FRI, SAT, SUN FROM 12PM



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PRIMI | STARTERS

Antipasto for Two 45

a mixture of all things Italian, signature hot and cold antipasti - *made for 2*

Antipasto Share Board for 3 or more 22.9

a mixture of all things Italian, signature hot and cold antipasti

Bruschetta Bufala 22

cherry tomato, garlic, basil and buffalo mozzarella on woodfired garlic crust

Carpaccio di Tonno 24

sashimi grade yellowfin tuna, lemon dressing, chilli, soy

Cozze al Pomodoro 24

steamed mussels in tomato, garlic, white wine, served in woodfired pizza bowl

Ostriche Naturale (6) 24 (12) 46

Sydney rock oysters, hand shucked served w` fresh lemon

Ostriche Rockefeller (6) 26 (12) 48

Sydney rock oysters, Gratin with Pernod, spinach and parmesan

Nannata 18

NZ white bait fritters, served with fresh lemon wedge (2)

Mozzarella in Carozza 18

fried mozzarella, cranberry reduction (3)

Prosciutto e Bufala 24

Parma prosciutto, buffalo mozzarella and house baked bread

Insalata Caprese 21.9

Fresh tomato, buffalo mozzarella, basil and herbs

FRATELLI & CO. CLASSIC STARTERS

Pane 8

House baked bread, EVO, Balsamic

Olive Calde 14

warm black olives, house baked bread

Calamari Fritti 19.9

lightly fried calamari w tartare

Arancini di Manzo 14

crispy house made beef arancini, mozzarella, tomato sugo (3)

Polpette della Casa 21

slow cooked italian meatballs, tomato sugo, crusty bread (5)

Fiori di Zucca 21

Ricotta, truffle paste, parmesan (3)

Parmigiana di Melanzana 16

chefs eggplant parmigiana

GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES

PASTE | PASTAS

OUR PASTA MADE ON PREMISES

Risotto al Granchio 31

blue swimmer crab meat, clams, cherry tomato

Linguine allo Scoglio 31

linguine, prawns, clams, calamari, mussels, cherry tomoato, garlic, pinot grigio

Gnocchi alla Calabrese 29

house-made gnocchi, slow cooked pork ragu in tomato sugo

Ravioli di Zucca 29

house-made Ravioli filled with roasted pumpkin, butter and sage sauce

Pappardelle D'Agnello 31

flat ribbon pasta, slow cooked pulled lamb and tomato ragu

Spaghetti alla Carbonara 29

spaghetti, Pancetta, egg, pecorino served in cheese wheel

Risotto ai Funghi 28

mixed mushroom risotto (vegan friendly)

Spaghetti Vegani 26

Spaghetti in EVOO, garlic, broccolini and cherry tomato

SECONDI | MAINS

Bistecca Wagyu 39

marble score +7, roast potato, rosemary scented mushroom sauce

Pancetta Croccante 36

crispy skin Pork Belly w` sweet potato mash, poached pear and fried kale

Osso Buco alla Milanese 34

slow braised beef shank over potato mash, beef jus

Galletto al Forno 34

oven baked spatchcock over roasted winter vegetables

Pesce del Giorno 36

market fresh fish of the day - *see black board specials*

CONTORNI | SIDES

Patate Arrostiti al Rosmarino 10

slow roasted potato, rosemary

Broccolini con Limone Fresco 12

steamed broccolini with fresh lemon

Insalata di Rucola con Parmiggiano e Pesto 12

organic rocket leaves, parmesan, balsamic

Insalata Mista 10

garden salad, tomato, cucumber, carrot, onion, olives, olive oil dressing

Patatine Fritte 10

thick cut fries

GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2

PIZZE | PIZZA

Garlic 16

Garlic & Cheese 18

Kids Mickey Mouse Pizza 22

Margarita pizza in Mickey mouse shape

Margherita 23

tomato, fior di latte, basil and olive oil

Ham & Pineapple 23

tomato, smoked ham, pineapple, fior di latte

Bianca 23

fior di latte, parmesan, garlic, basil, cherry tomato, oregano, olive oil

Napoletana 24

tomato, ligurian olives, anchovies, capers

Patate e Rosmarino 24

white base, fior di latte, potato & rosemary *add italian salami +3*

Diavola 25

tomato, calabrese salami, red peppers, chilli, ligurian olives, fior di latte

Capricciosa 25

ham, artichoke, ligurian olives, mushrooms, tomato, fior di latte

Pizza Vegetariana 24

tomato, mushrooms, eggplant, cherry tomato, artichoke, basil, mozzarella

Pizza Vegana 25

tomato, mushrooms, eggplant, cherry tomato, artichoke, basil, vegan mozzarella

Calzone 26

tomato, olives, salami, mushroom, basil, fior di latte

Prosciutto 26

tomato, cherry tomato, basil, rocket, prosciutto, shaved parmesan, olive oil

Tre Funghi 26

fior di latte, button mushrooms, king oyster mushrooms, oyster mushrooms, salt & pepper, olive oil

The Fratelli & Co. Supreme 27

ham, mushroom, prawns, salami, capsicum, olives, fior di latte, tomato

Pizza Carne 26

meat lovers pizza with ham, salami, cabanossi, fior di latte

Pizza ai Gamberi 28

local prawns, garlic, chilli, rocket leaves

KIDS MENU

Choose any kids meal + drink + dessert 25

> MEAL CHOICES - SELECT ONE:

Spaghetti or Penne Bolognese 16

Penne or Spaghetti Napoletana 16

Fresh Made Chicken Schnitzel & Chips or

Vegies 16

Calamari & Chips or Vegies 16

Select a drink 4.5

coke, lemonade, lemon squash, orange juice, apple juice

Dessert 5

one scoop of vanilla and chocolate ice cream

DOLCI | DESSERT

Sticky Date Pudding 16

Butterscotch schnapps, vanilla bean gelato, strawberry

Fratelli Tiramisu 14

Schibello coffee, mascarpone, marsala, chocolate

Warm Chocolate fondant 14

vanilla bean gelato

Vanilla Creme Brûlée 14

Biscotto di mandorla

Vanilla & saffron Scented Pannacotta 14

Classic Affogato w Vanilla Gelato 9

Schibello coffee & vanilla bean gelato

Naughty Affogato 16

Schibello coffee & vanilla bean gelato, with Frangelico or Amaretto

Nutella Gnocchi 16

made from fratelli & co's light pizza dough, covered in nutella

Gelato Misto ~ 2 Scoops of your Choice 10

*Celebrating
Something Special?*

BIRTHDAYS | CHRISTENINGS | ANNIVERSARIES | WEDDINGS...

LET US TAKE CARE OF YOUR NEXT FUNCTION