

*Celebrating
Something Special?*

BIRTHDAYS | CHRISTENINGS | ANNIVERSARIES | WEDDINGS...

LET US TAKE CARE OF YOUR NEXT FUNCTION



NO BYO

FRIDAY, SATURDAY, SUNDAY

BYO MONDAY TO THURSDAY

\$5^{PP} CORKAGE MONDAY-THURSDAY

CAKAGE FEE \$2 PER PERSON

TRADING HOURS

LUNCH & DINNER 7 DAYS

WWW.FRATELLIANDCO.COM.AU

FRATELLI

FRATELLI

&

D.O.C.

RISTORANTE & BAR

C

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^{PP}

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

Carpaccio di Tonno 24

sashimi grade yellowfin tuna, lemon dressing, chilli, soy

Polipo alla Diavola 26

local octopus in napoli sauce, cherry tomato, chilli, basil

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)

Prosciutto e Bufala 24

parma prosciutto, buffalo mozzarella and house baked bread

FRATELLI & CO. CLASSIC STARTERS

Pane 8

house baked bread, EVO, balsamic

Olive Miste 14

mixed sicilian and warm black olives, house baked bread

Calamari Fritti 11

lightly fried calamari w` tartare

Arancini di Manzo 15

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

Polpette della Casa 19

slow cooked italian meatballs, tomato sugo, crusty bread (4)

Fiori di Zucca 21

ricotta, truffle paste, parmesan (3)

Parmigiana di Melanzana 16

chefs eggplant parmigiana

Insalata Caprese 21

fresh tomato, buffalo mozzarella, basil and herbs

Bruschetta di Bufala 22

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

GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES

PASTAS

OUR PASTA MADE ON PREMISES

Risotto al Salmone 31

smoked salmon, cherry tomato, crema di zucchini

Linguine allo Scoglio 31

linguine, prawns, clams, calamari, mussels, cherry tomato, 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 29

wild mushroom, black truffle, marscapone, potato crisps

Spaghetti Vegani 26

Spaghetti in EVOO, garlic, broccolini and cherry tomato

MAINS

Bistecca Wagyu 41

marble score +7, roast potato, rosemary, french mustard and scented mushroom sauce

Costolette di Manzo 37

slow cooked beef ribs from central QLD 350gram, served with hand cut potato wedges

Involtino di Pollo 33

chicken involtino filled w` taleggio & radicchio, over potato & pistacchio mash

Pesce del Giorno 37

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

SIDES

Patate Arrostate al Rosmarino 12

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 12

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

Patatine Fritte 10

thick cut fries

SHARE MAINS

Spalla di Agnello 96 (share for 2~3^{PP})

1.3kg lamb shoulder, 12hr slow cooked with broccolini, salsa verde

Bistecca all Fiorentina 89 (share for 2^{PP})

1.1kg florentine tbone steak char grilled, w` funghi trifolati & roasted potato

Misto Pesce alla Griglia 149 (share for 2^{PP})

chefs selection of mixed seafood, includes scampi , oysters, scallops octopus, fish, king prawns, calamari, salad, chips

Tris di Pasta 75 (share for 3~4^{PP})

ravioli di zucca, gnocchi alla calabrese, linguine pesto

KIDS

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

DESSERT

Sticky Date Pudding 16

butterscotch schnapps, vanilla bean gelato, strawberry

Fratelli & Co. 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

GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2

PIZZA

Garlic 16

Garlic & Cheese 18

Kids Mickey Mouse Pizza 22

margherita 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 24

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

Napoletana 24

tomato, ligurian olives, anchovies, capers

Patate e Salsiccia al Rosmarino 26

white based pizza w` sliced potato, italian sausage, rosemary, fior di latte

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