

*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<sup>PP</sup> CORKAGE MONDAY-THURSDAY

**CAKAGE FEE \$2 PER PERSON**

**TRADING HOURS**

LUNCH & DINNER 7 DAYS

[WWW.FRATELLIANDCO.COM.AU](http://WWW.FRATELLIANDCO.COM.AU)

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RISTORANTE & BAR

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## STARTERS

**Antipasto to Share (minimum 2ppl) 22PP**  
house antipasto board filled with all things italian

**Arancini di Manzo (3) 16**

crispy house made beef arancini, mozzarella, tomato sugo

**Polpette della Casa (4) 21**

house made pork & veal italian meatballs slow cooked in rich napoli sauce, crusty bread

**Fiori di Zucca ai 3 Formaggi (3) 22**

zucchini flowers stuffed with ricotta, parmigiana, goat cheese

**Calamari Fritti 22**

lightly fried & seasoned calamari w` aioli e limone

**Polpo Grigliato alla Catalana 27**

grilled W.A octopus dressed with cherry tomatoes, red onion, celery, olives, lemon, olive oil

**Ostriche Naturale (6) 24 (12) 48**

sydney rock oysters served natural

**Carpaccio di Tonno 24**

yellowfin tuna, soy, lemon, chilli, evo

**Crudo di Ricciola 27**

sashimi grade hiramasa kingfish, pickled cucumber, lime, chilli, papaya, soy

**Prosciutto e Bufala 24**

aged prosciutto di parma with buffalo mozzarella, house bread

**Bruschetta di Pomodoro e Bufala 22**

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

## SIDES

**Patate Arrostate al Rosmarino 12**

slow roasted potato, rosemary

**Broccoli con Limone Fresco 12**

steamed broccoli with fresh lemon

**Insalata di Rucola con Parmigiano e Pera 12**

organic rocket leaves, parmesan, balsamic, pear

**Insalata Mista 12**

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

**Patatine Fritte 10**

thick cut fries

## PASTAS

OUR PASTA MADE ON PREMISES

**GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES**

**Gnocchi alla Calabrese 31**

a tomato based ragu of pork shoulder, italian sausage and chilli

**Ravioli di Zucca 32**

home made ravioli filled with roasted pumpkin, parmesan, sage and butter sauce

**Spaghetti alla Carbonara 29**

spaghetti, egg, guanciale, pecorino cheese sauce served in cheese wheel

**Gnocchi al Pesto Broccoli e Burrata 32**

house made gnocchi, pesto, broccoli, parmigiano, burrata

**Linguine ai Gamberoni 34**

linguine pasta, tomato sugo, large local prawns, cherry tomato, zucchini

**Pappardelle al Ragu di Agnello in Bianco 34**

house made pappardelle in a white lamb ragu, pecorino, rosemary

**Lasagna di Antonella 31**

house made southern italian style lasagna of beef, fior di latte, béchamel e sugo di pomodoro

## MAINS

**Manzo alla Griglia con Patate Arrostiti e Broccoli 44**

char grilled wagyu rump (*ms6*) over rosemary roasted kipfler potato and broccoli, porcini sauce

**Stinco di Agnello Brasato 37**

roasted lamb shank over rosemary polenta mash, red wine chianti jus

**Involtino di Pollo 34**

roasted free range chicken and prosciutto involtino, stuffed w` taleggio, radicchio, over potato puree, chefs jus

**Pesce del Giorno MP**

today's market fresh fish of the day (*blackboard*)

**Misto Pesce alla Griglia 165 ( for 2pax )**

*mixed hot & cold seafood platter*

sydney rock oysters, tasmanian cured salmon, chilled ocean king prawns, fried calamari, grilled king prawns, grilled octopus, scallops, fish of the day fillet

## PIZZA

**GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2**

**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

## 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 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**

## 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**

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**Select a drink 4.5**

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

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**Dessert 5**

one scoop of vanilla and chocolate ice cream

