

*Celebrating
Something Special?*

BIRTHDAYS | CHRISTENINGS | ANNIVERSARIES | WEDDINGS...

LET US TAKE CARE OF YOUR NEXT FUNCTION



NO BYO

FRIDAY, SATURDAY, SUNDAY

BYO MONDAY TO THURSDAY

\$8^{PER PERSON} CORKAGE MONDAY-THURSDAY

CAKEAGE FEE \$3 PER PERSON

TRADING HOURS

LUNCH & DINNER 7 DAYS

WWW.FRATELLIANDCO.COM.AU

FRATELLI

&

D.O.

RISTORANTE & BAR

C

STARTERS

Pane 13 **v**

freshly baked woodfired bread made to order

Pane e Olive Miste 19 **v • VG • GF available**

sicilian olives w` freshly baked woodfired bread made to order

Arancini ai Funghi Porcini (3) 18 **v**

truffled Porcini mushroom arancini over tomato coulis

Antipasto to Share (minimum 2ppl) 22^{PP} **v**

house antipasto board filled with all things italian

Polpette della Casa (4) 22

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

Insalata Caprese 22 **v**

salad of organic tomato, buffalo mozzarella, fresh basil & extra virgin olive oil

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

zucchini flowers stuffed w` ricotta, parmigiana, goat cheese

Calamari Fritti 24 **GF**

lightly fried & seasoned calamari w` aioli e limone

Grilled W.A Octopus 24

with artichoke, olives, potato, bernaise & saffron

Bruschetta di Pomodorini e Bufala 22 **v • GF available**

classic bruschetta w` heirloom tomato, fresh basil & buffalo mozzarella on house -baked activated charcoal bread (3pc)

Prosciutto e Bufala 26 **GF**

aged prosciutto di parma w` buffalo mozzarella, house bread

Calzone Fratelli 28

rolled wood fired pizza pocket stuffed w` garlic prawns, oregano, tomato, mozzarella (*great to share*)

MAINS

Grilled Grass Fed Eye Fillet 49 **GF**

dauphinois truffled potato & perigaux sauce

Involentino di Pollo 36 **GF**

free range chicken breast stuffed with aged fetta, ricotta, spinach & pistacchio served w` goats cheese polenta cake, pistachio dust and velouté sauce

Pancetta di Maiale 38 **GF**

pork belly w` crackling, broccolini, roasted potatoes, pickled apples & vermouh jus

Pesce del Giorno MP **GF**

fish of the day (see blackboard specials)

PASTAS

OUR PASTA MADE ON PREMISES

GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES

Spaghetti alla Carbonara 29

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

Risotto ai Porcini 29 **v • VG available**

wild mushroom risotto w` truffle oil served on a parmesan crust

Gnocchi alla Calabrese 32

a tomato based ragu of pork shoulder & chilli

Ravioli di Zucca 32 **v**

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

Paccheri con Guanciale di Manzo al Sugo di Chianti 32

short tubed pasta w` braised beef cheeks in tomato & chianti sugo

Spaghettoni al Granchio e Gamberi 38

fresh angel hair pasta w` crab meat, prawns, cherry tomato & herbs in seafood bisque

Risotto ai Scampi al Nero di Seppia 39 **GF**

black squid ink risotto w` fresh scampi, king prawn & local scallops in prawn bisque

SIDES

Patatine Fritte 11 **v • GF**

thick cut fries

Patate Arrostate al Rosmarino 13 **v • GF**

slow roasted potato, rosemary

Broccolini con Limone Fresco 13 **v • VG • GF**

steamed broccolini w` fresh lemon

Insalata di Rucola con Parmigiano e Pera 13 **v**

organic rocket leaves, parmesan, balsamic, pear

Insalata Mista 13 **v • VG**

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

PIZZA

GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2

Garlic 17 **v**

Garlic & Cheese 19 **v**

Kids Mickey Mouse Pizza 24 **v**

margherita pizza in mickey mouse shape

Margherita 25 **v**

tomato, fior di latte, basil and olive oil

Ham & Pineapple 25

tomato, smoked ham, pineapple, fior di latte

Napoletana 26

tomato, ligurian olives, anchovies, capers

Pizza Vegetariana 26 **v**

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

Diavola 27

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

Capricciosa 27

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

Pizza Vegana 27 **v • VG**

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

Salsiccia Pizza 28

white based pizza w` italian sausage, rosemary, fior di latte **ADD POTATO +2**

Calzone 28

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

Prosciutto 28

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

Pizza Carne 28

meat lovers pizza w` ham, salami, cabanossi, fior di latte

Pizza Funghi 29 **v**

fior di latte, mushrooms, basil, olive oil, gorgonzola

The Fratelli & Co. Supreme 30

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

Pizza ai Gamberi 29

local prawns, garlic, chilli, rocket leaves

DESSERT

Classic Affogato w Vanilla Gelato 9

schibello coffee & vanilla bean gelato

Gelato Misto ~ 2 Scoops of your Choice 10

Fratelli & Co. Tiramisu 14

schibello coffee, mascarpone, marsala, chocolate

Warm Chocolate Fondant 14

vanilla bean gelato

Vanilla & Saffron Pannacotta 14

with berry coulis

Fratelli's Fabulous Chocolate Cake 16

with berry coulis & chocolate crisps (Gluten Free)

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 FLAVOURS

vanilla • chocolate • hazelnut • salted caramel
lemon sorbet **DF GF** • strawberry sorbet **DF GF**

PAIRING RECOMMENDATIONS

Pantelleria Passito Liquoroso D.O.P 12^{9l} 58^b

GRAPE-MOSCATO / REGION-SICILY

Grandfathers 20Yr Old Rare Tawny 20

KIDS

Choose any kids meal + drink + dessert 25

> *MEAL CHOICES – SELECT ONE:*

Spaghetti or Penne Bolognese 16

Penne or Spaghetti Napoletana 16 **v**

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