

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^{PER PERSON} CORKAGE MONDAY-THURSDAY

CAKEAGE FEE \$3 PER PERSON

TRADING HOURS

LUNCH & DINNER 7 DAYS

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A stylized graphic of a wine bottle and a glass. The bottle is dark red and the glass is red. The background is composed of large, overlapping geometric shapes in shades of green, yellow, and orange. The brand name "Fratelli & Co." is written in a white, cursive script across the bottle and glass.

Fratelli & Co.

ANTIPASTI

“Create your own” ~ Eat, drink, relax, enjoy

Fratelli Focaccia 250g 9 • 500g 15

sea salt, sun-dried tomato & oregano **Add Nduja butter +6**

Melody of Mixed Olives w. Extra Virgin Olive Oil 10

Extra Virgin Olive Oil w. Sweet Balsamic 8

Heirloom Tomatoes 12 v

Cheese Board 15 v

gouda, goat cheese, stracciatella, brie, spicy honey

Charcuterie 16

prosciutto, salami, mortadella, triple-smoked ham

Buffalo Mozzarella 11 v

Pesto Burrata 18 v

Sardines 11

Marinated Vegetables 13 v

artichokes red peppers, zucchini, sun-dried tomatoes

Octopus w. Romesco Sauce & Provenzal Herbs 15

Burrata w, Hot Honey & Crushed Pistachios 16 v

Grilled Asparagus w. Bagna Cauda & Toasted Almond 9

Signature Antipasto board 149 serves 5-7 ppl

with all things Italian

STARTERS

Large Pacific Oysters - 5 each or 6 for 25

Calamari Fritto 23

salt & pepper calamari, chives, homemade squid ink aioli

Tuna Carpaccio 25

micro salad of fennel, green apple, blood orange, lemon-pepper crust

Beef Carpaccio 25

dijon dressing, micro rocket, baby capers, parmesan shavings

Zucchini Flowers 24 v

4-cheese fresh mint filling

Octopus 24

grilled octopus, potato, olives, spanish onion, smoked paprika, saffron sauce

Caprese Salad 22 v

buffalo mozzarella, roma tomato, basil, extra virgin olive oil

Meatballs 22

veal & pork, tomato ragu, crusty schiacciata bread

PASTAS

OUR PASTA MADE ON PREMISES

GLUTEN FREE PASTA AVAILABLE WITH ANY OF THE BELOW SAUCES

Spaghetti with Meatballs 29

veal & pork meatball, berry vodka, nduja sugo, crusty schiacciata bread

Pappardelle Lamb Ragu 32

house-made pasta, slow-braised lamb shoulder, red wine, kalamata olives, rosemary, pecorino romano

Spaghetti Carbonara 32

free-range egg, guanciale, grana padano, served in our signature cheese wheel

Gnocchi Pesto 28 v

homemade potato gnocchi, pesto sauce, sun-dried tomatoes, stracciatella, toasted pine nuts

Squid Ink Ravioli 34

homemade, prawn & chive filling, cherry tomatoes, seafood bisque

Pumpkin Pansotti 29 v

homemade pumpkin pansotti, mascarpone foam, crispy sage brown butter, roasted almond flakes

Spaghetti Frutti di Mare 39

blue swimmer crab, prawn, calamari, new zealand mussels, grilled cherry tomatoes, seafood bisque, schiacciata bread

Beetroot Risotto 29 v

baby asparagus, baby spinach, goat cheese, crushed pistachio pecorino cheese

MAINS

Fish of the Day (Market price)

Eye Fillet 39

250g with rustic potatoes, seasonal greens, confit cherry tomatoes, chimichurri

Crispy Duck Magret 39

red wine jus, fresh strawberry, blueberry consommé rich potato puree, pink pepper

Roasted Spatchcock 42

mixed veggies, orange hoisin sauce

Grilled Pork Chops 33

glazed kumara, caulilini, old-school dijon sauce

Stuffed Squid 35

rice, walnuts, mixed raisins, herbs, prosciutto

PIZZA

GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING +2

Garlic 17 v

Garlic & Cheese 19 v

Kids Mickey Mouse Pizza 24 v

margherita shape of mickey

Margherita 25 v

tomato, fior di latte, basil & extra virgin olive oil

Ham & Pineapple 25

tomato, smoked ham, pineapple & fior di latte

Vegetariana 26 v

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

Diavolo 27

tomato, sopresa salami, red peppers, ligurian olives, fior di latte

Capricciosa 27

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

Vegano 27 v

cashew nuts, vegan cheese, tomato, eggplant, mushrooms, zucchini

Calabrese 28

white base tallegio bechamel sauce, sopresa salami, italian pork sausage, roasted rosemary potaoes & nduja

Calzone 27

tomato, sopresa salami, fior di latte, fresh basil

Prosciutto 29

pesto base, prosciutto, pine nuts, cherry tomatoes, rocket, shaved parmesan, evoo

Carne 29

sopresa salami, italian pork sausage, mortadella, ham, fior di latte

Funghi 29

white base talegio bechamel sauce, fior di latte, melody of forest mushrooms, truffle topping & guanciale

Fratelli & Co Speciale 29

sopresa salami, ham, mushrooms, red, peppers, onions, olives, tomato, fior di latte

Gamberi 32

marinated prawns, sopresa salami, red peppers, cherry tomatoes, fior di latte, chilli, fresh basil w. evoo

\$5^{pp} CORKAGE MONDAY-THURSDAY • NO BYO FRIDAY - SUNDAY
CAKEAGE FEE \$3 PER PERSON

SIDES

Broccolini 14 v

sautéed w. chili, garlic, topped w. toasted almond flakes

Potato Skins 16 v

stuffed w. truffle, taleggio cheese béchamel

Australian Potato Chips 8 v

with homemade ketchup

Rocket Salad 15 v

rocket, pear, shaved parmesan, evoo, balsamic dressing

DESSERT

Tiramisu 14

Ginger Panna Cotta 14

saffron-poached pear

Nutella Calzone 16

mascarpone, pistacchio

Dark Chocolate Parfait 14

Dulce de Leche Calzone 16

mascarpone, sea salt, walnut, dark chocolate

Affogato 16

served w. liqueur of choice

Homemade Italian Gelato 5 per scoop

vanilla, chocolate, pistachio, salted caramel, strawberry, lemon sorbet

PAIRING RECOMMENDATIONS

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

GRAPE-MOSCATO / REGION-SICILY

Grandfathers 20Yr Old Rare Tawny 20

KIDS

Spaghetti Napolitana 16 v

Spaghetti Meatball 18

Fresh homemade Calamari & Chips or Vegies 17

Fresh homemade Chicken Schnitzel & Chips or Vegies 16

KIDS SPECIAL 25

Choose any kids meal + drink + a scoop of vanilla or chocolate icecream