

Celebrating Something Special?

BIRTHDAYS • CHRISTENINGS • ANNIVERSARIES • WEDDINGS
LET US TAKE CARE OF YOUR NEXT FUNCTION



LICENSED

BYO MON TO THURS ONLY \$5PP (NO BYO FRI-SUN)

CAKEAGE FEE \$3PP

TRADING HOURS

8AM~9PM MON TO THURS / 8AM~930PM FRI•SAT•SUN

WWW.FRATELLIANDCO.COM.AU

Brunch

Antipasti **“Create your own Antipasti”** Eat•Drink•Relax•Enjoy

Start with Fratelli House Baked Focaccia 13 v
sea salt, sun-dried tomato & oregano

Burrata w. Hot Honey & Crushed Pistachios 19 v

Melody of Mixed Olives w. Extra Virgin Olive Oil 10 v

Extra Virgin Olive Oil w. Sweet Balsamic 4 v

Heirloom Tomatoes 12 v

tossed w. evoo, fresh basil & delicately seasoned

Buffalo Mozzarella 12 v

w. evoo, sea salt, cracked pepper & fresh basil

Burrata al Pesto 18 v

homemade basil pesto, topped w. toasted pine puts, evoo & a confit of cherry tomatoes

Arancini Balls 19 (3)

stuffed & served w. chorizo, fondant cheese, nduja, porcini, lime sauce

Charcuterie/Antipasto Board to Share 26^{PP} MIN 2PPL

filled with all things italian from our in-house salumeria/deli

Signature One Metre Antipasto Board 149 SERVES 5-7PPL

a mix of our chef's favourite fried, fresh & baked antipasti w. calamari fritti, arancini balls, meatballs, four cheese filled zucchini flowers, prosciutto, sopresa salami, pistachio mortadella, triple smoked ham, buffalo mozzarella, mixed olives w. our home baked woodfire bread

Starters

Pane 14 v

freshly baked woodfired bread made to order

Pane e Olive Miste 19 v GF AVAILABLE

sicilian olives w. freshly baked woodfired bread made to order

Calamari Fritti 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

3 cheese fresh mint filling w. a pomodoro basilico sauce

Octopus 24

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

Caprese Salad 22 v

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

Meatballs 23

berry vodka veal & pork, tomato ragu, crusty focaccia bread

Panini Bar

Choose Homemade Bread ~
FOCACCIA OR PANINI ROLL

#1 Vegetarian 16 v

stracciatella cheese, zucchini, sun-dried tomato, spicy eggplant, rocket, cream of pistachio & smashed hazelnuts

#2 Caprese 16 v

buffalo mozzarella, basil pesto, fresh tomato & basilica

#3 Classica 17

prosciutto di parma, buffalo mozzarella, fresh tomato, rucola, basil, cream of pistachio

#4 Fratelli Speciale Porchetta 18

porchetta, mozzarella cheese, smoked red peppers, poached pear cream spread, drizzle w. hot honey

#5 Cotoletta Parmigiana 17

homemade chicken schnitzel, provolone cheese, fresh tomato, w. cream of spicy smoked eggplant

#6 Maradona 16

mortadella, stracciatella cheese, cream of pistachio, rucola, chopped pistachios, drizzled w. hot honey

#7 Australiano 16

prosciutto coto, burrata, sun-dried tomato & roasted potato cream

#8 Sophia Loren 16

sopresa salami, provolone cheese, zucchini, artichoke purée & chopped hazelnuts

#9 Vodka Polpette 19

veal & pork meatballs soaked in a berry vodka sugo, parmesan cheese, caramelised onions, melted fior di latte & fresh basil

#10 Beef Carpaccio 19

beef carpaccio, shaved parmesan, rocket leaves, cream of truffle

Pastas

OUR PASTA MADE ON PREMISES

GLUTEN FREE PENNE OR SPAGHETTI AVAILABLE +3

Spaghetti w. Meatballs 29

veal & pork meatball, berry vodka, nduja sugo

Pappardelle Lamb Ragu 34

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

Spaghetti alla Carbonara 35

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

Gnocchi al 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

Wild Funghi Risotto 34 v

wild hand picked seasonal mushrooms w. tartufo & pecorino romano

Spaghetti ai Frutti di Mare 45

blue swimmer crab meat, king prawn, calamari, fresh fish, octopus, new zealand mussels, grilled cherry tomatoes, seafood bisque

Mains

Fish of the Day (Market Price)

Beef Eye Grass Fed Filetto 49

250g w. potato gratin, seasonal greens, confit cherry tomatoes w. jus roti

Crispy Duck Magret 39

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

Gamberi alla Griglia 48

grilled australian king prawns w. confit of garlic parsley, butter, chilli, lightly seasoned, squeeze of lemon, crusty focaccia w. oven roasted cherry tomatoes

Agnello Lamb Rump Cap on Salsa Verde 36

fresh cous cous salad, heirloom tomatoes, diced cucumber, fresh herbs w. salsa verde

Cotoletta alla Milanese 39

veal cotoletta bone-in served breaded, golden & crispy w. baby rainbow carrots & a spiced italian green apple slaw

Sides

Broccoli 14 v

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

Potato Skins 16 v

stuffed w. truffle, taleggio cheese béchamel

Australian Potato Chips 8 v

w. homemade ketchup

Rocket Salad 17 v

rocket, pear, candied walnuts, shaved parmesan, evoo, balsamic dressing

Kids

Spaghetti Napoletana 16 v

Spaghetti Meatball 18

Kids Mickey Mouse Pizza 24

margherita shape of mickey

Fresh homemade Calamari & Chips or Vegies 17

Fresh homemade Chicken Schnitzel & Chips or Vegies 16

Desserts

Tiramisu 14

Ginger Panna Cotta 14

saffron-poached pear

Nutella Gnocchi 17

little dumpling gnocchi donuts served w. nutella & fresh strawberries & salted caramel ice cream

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