

*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

Fratelli & Co.

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

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

Pizzas **GLUTEN FREE PIZZA BASE +5**

Garlic Pizza 17 v

Garlic & Cheese 19 v

Napoletana 26
tomato, olives, eggplant, anchovies

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

Mortadella 29
candied pistachios, fior di latte, green heirloom tomatoes
thinly sliced w. fresh ricotta cheese drizzled w. evoo

Diavola 27
tomato, sopresa salami, red peppers, ligurian olives,
fior di latte, chilli

Capricciosa 27
ham, artichoke, ligurian olives, mushrooms, tomatoes,
fior di latte

Calabrese 28
sopresa salami, italian pork sausage, roasted rosemary
potatoes & nduja

Calzone 27
tomato, sopresa salami, fior di latte, fresh basil

Azzure di Pomodorini e Bufala 28 v BLUE PIZZA
w. heirloom tomato, fresh basil & buffalo mozzarella
topped w. crispy kumera

Miele Prosciutto 31
prosciutto, stracciatella cheese, cherry tomatoes, rocket,
fresh hot honey w. crushed pistachios

Carne 29
sopresa salami, mortadella, italian pork sausage, ham, fior di latte

Funghi 29
melody of wild forest mushrooms, white base taleggio
bechamel sauce, fior latte, 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, fresh chilli oil & basil w. evoo

Pizza Ai Frutti Di Mare 39
prawns, calamari, crab meat, fish & mussels w. our
lightly herbed tomato sauce w. evvo

Sides

Broccoli 14 v
sautéed w. chilli, garlic, topped w. toasted almond flakes

Grilled Asparagus 12
w. bagna cauda and toasted almond

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 v
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^g 58^b
GRAPE-MOSCATO / REGION-SICILY

Grandfathers 20Yr Old Rare Tawny 20