

ANTIPASTI

Marinated Olives / 9

Rosemary Focaccia - Olive Oil - Balsamico - Sea Salt / 8

Fried Zucchini Flower - Stuffed with 5 Italian Cheeses / 5 each

Kingfish Tartare – Rocket – Chilli – Pink Grapefruit – Baby Basil /21

Bruschetta -Tomato - Onion - Basil - EVOO / 12

- Wild Mushroom - Buffalo Ricotta - Parsley - EVOO / 12

Burrata - Sicilian Caponata / 14

Zucchini Fritti / 12

Prosciutto & Melon - Buffalo Mozzarella - Basil / 22

Arancini - Taleggio - Mixed Herbs - Sugo / 18

Crisp Polenta - Mushrooms - Gorgonzola Piccante / 17

Chicken Liver Parfait - Green Beans - Cornichons - Crostini / 20

Beef Carpaccio - Wild Mushrooms - Rocket - Parmesan / 19

Calamari Fritti - Lemon Thyme - Aioli / 19

Antipasto Misto - Salumi - Cheese - Focaccia - Olives - Bruschetta / \$30 - 2 persons

/ \$50 - 4 persons

INSALATA

Fratelli House Salad - Butter Lettuce - Avocado - Nashi Pear- Radish

Gorgonzola - Spiced Walnuts / 17

Tuscan Chicken Salad – Baby Cos - Cannellini Beans - Olives - Red Onion - Parmesan -

Avocado - Balsamico di Modena DOP Vinaigrette / 21

Caprese Salad - Vine Ripened Tomatoes - Buffalo Mozzarella - Basil- Aged Balsamic / 19

Tuna Panzanella Cestino di pizza – Truss Tomatoes– Cucumbers– Torn Sourdough

Croutons - Red Wine Vinaigrette– Basil- Capers / 19

Shaved Baby Cabbage - Grana Padano - Aged Balsamico di Modena DOP / 14

Grilled Lamb Salad - Baby Spinach - Farro - Baby Cos - Radicchio - Chick Peas

Pomegranate - Peccorino / 22

PRIMI

Risotto - Pea - Mint Goats Cheese / 25

Ravioli - Spinach & Ricotta - Tomato Passata - Basil / 21

Penne - Lamb Ragù - Rosemary / 26

Pappardelle - Bolognese - Parmesan / 22

Lasagne al Forno - Mozzarella - Bechamel - Tomato / 24

Tagliatelle - Housemade Pork & Beef Meatballs - Sugo - Parsley / 25

Linguine - Lemon - Pangrattata - Chilli - Garlic / 21 **add QLD Prawns / \$7**

Spaghetti alla Carbonara - Pancetta - Guanciale - Parmesan - Yolks / 23

Spaghettoni - Crab - Pangrattata - Garlic - Chilli - Parsley / 33

Gnocchi Piemontese - Wild Mushrooms - Garlic Crema - Spinach - Pecorino /27

Menu is subject to change based on availability.

PIZZERIA

CLASSICS

Margherita - San Marzano Tomatoes - Basil - Vannella Cheese Fior de Latte

Buffalo Mozzarella - EVOO / 19

Diavola - Red Sauce - Salumeria Australia's Spicy Salami - Roasted Capsicums - Olives / 24

Quattro Formaggi - White Base - Gorgonzola - Mozzarella - Fontina - Parmesan - Oregano / 23

Capricciosa - Red Sauce - Artichokes - Cooked Ham - Rosemary - Mushrooms

Olives - Vannella Cheese Smoked Scamorza / 24

Prosciutto di Parma - White Base - Vannella Cheese Smoked Mozzarella

Parma Ham - Rocket - Parmesan Cheese - Creamy Stracciatella Curd / 24

Eggplant - Red Sauce - Capers - Basil - Green Olives - Chilli Oil - Mozzarella / 22

FRATELLI PIZZA SPECIALITIES

Fennel Sausage - Red Sauce - Shaved Garlic - Chilli Flakes - Red Onions

Salumi Australia Italian Sausage - Parmesan Cheese - EVOO / 23

Tuscan Kale & Oyster Mushroom - White Base - Pecorino - Roasted Oyster Mushrooms

Provolone - Calabrian Chillies / 26

Prawn & Garlic - Red Sauce - Marinated Queensland Prawns - Shaved Garlic

Parmesan - Red Onions - Oven Roasted Tomatoes - EVOO / 28

Tuna Rocket - Red Sauce - Tuna Conserva - Capers - Olives - Red Onion

Oregano - Chilli Oil - Baby Rocket / 26

Zucchini & Goat Curd - White Base - Smoked Scamorza - Poached Zucchini

Fresh Goat Curd - Basil - Oven Roasted Tomatoes - Chilli Flakes / 24

SECONDI

Market Fish - Almond Salsa Verde - Fennel / 31

Whole Baked Trout - Brown Butter - Parsley - Lemon - Rosemary Potatoes / 33

Chicken Parmigiana - Fresh Basil - Sugo - Fior Di Latte - Parmesan - Fratelli Slaw / 29

Sirloin Di Manzo - Rosemary Potatoes - Salsa Verde / 32

CONTORNI

Broccolini - Garlic - Anchovy Crumbs / 10

Rocket Parmesan – Wild Arugula - Parmigiano Reggiano - Lemon Vinaigrette / 10

Crispy Brussel Sprouts - Balsamico - Chilli - Pancetta / 12

Chips - Aioli / 9.5

FRATELLI SET MENUS

CLASSICO MENU \$39PP

ANTIPASTI

CHOICE OF

Zucchini Flowers - Stuffed with 5 Italian Cheeses

Bruschetta - Tomato - Chilli - Garlic - Red Onion - Basil – EVOO

Bruschetta - Mushrooms – Buffalo Ricotta – Parsley - EVOO

Arancini - Taleggio - Mixed Herbs – Sugo

SECONDI

CHOICE OF

Any Classic Pizza

Penne - Lamb Ragu - Penne – Rosemary

Ravioli – Spinach & Ricotta - Tomato Passata - Basil

Linguine - Pangrattato - Lemon - Chilli - Garlic / **add QLD Prawns \$5**

Fratelli House Salad - Butter Lettuce - Avocado - Nashi Pear

Radish - Gorgonzola - Spiced Walnuts

Tuscan Chicken Salad – Avocado - Baby Cos - Cannellini Beans - Olives

Red Onion - Parmesan - Balsamico di Modena DOP Vinaigrette

DOLCE

CHOICE OF

Homemade Italian Gelato

Our Signature Banoffee Torta - Banana | Caramel | Whipped Cream

FRATELLI SIGNATURE \$49PP

ANTIPASTI

TO SHARE

Rosemary Focaccia – Olive oil – Balsamico – Sea Salt

Zucchini Flowers - Stuffed with 5 Italian Cheeses

Prosciutto San Danielle & Melon – Buffalo Mozzarella – Basil

Bruschetta - Tomato - Chilli - Garlic - Red Onion - Basil – EVOO

SECONDI

CHOICE OF

ANY CLASSIC OR SPECIALTY PIZZA

Penne - Lamb Ragu - Penne – Rosemary

Tagliatelle - Housemade Pork & Beef Meatballs - Sugo - Parsley

Ricotta Ravioli – Pomodoro – Basil

Prawn Linguine - Pangrattata - Lemon - Chilli - Garlic

Fratelli House Salad - Butter Lettuce - Avocado - Nashi Pear- Radish

Gorgonzola - Spiced Walnuts

Grilled Lamb Salad - Baby Spinach - Farro - Baby Cos - Radicchio

Chick Peas - Pomegranate - Peccorino

Tuscan Chicken Salad – Baby Cos - Cannellini Beans - Olives - Red Onion

Parmesan - Avocado - Balsamico di Modena DOP Vinaigrette

Sirloin Di Manzo - Rosemary Potatoes - Salsa Verde **add \$5**

DOLCE

CHOICE OF

Homemade Italian Gelato

Our Signature Banoffee Torta - Banana | Caramel | Whipped Cream

*All guests on the table must opt for the set menu

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A 15% surcharge is applied on all Public Holidays. ALL EFTPOS No Charge.
ALL Credit Card Transactions incur a 1.5% Processing Fee. ALL Debit Card Transactions incur a 0.5% Processing Fee.