

# SMALL PLATES

DESIGNED  
TO SHARE

*Fratelli  
Fresh*

**SYDNEY ROCK OYSTERS** 4 each\*  
Red wine mignonette

**FRIED ZUCCHINI FLOWER** 5 each  
Lemon ricotta, goat's cheese

**ROSEMARY FOCACCIA** 7

**MARINATED OLIVES** 9

**SHOESTRING FRIES** 9  
Aioli

**GARLIC BREAD** 9

**TOMATO BRUSCHETTA** 14  
Tomato, red onion, garlic, chilli,  
basil, grilled sourdough (2)

**STRACCIATELLA** 15  
Heirloom tomatoes, cucumber, oregano, mint  
*Best served with our rosemary focaccia 7*

**PROSCIUTTO** 16  
Buffalo mozzarella, basil  
*Best served with our rosemary focaccia 7*

**ARANCINI** 18  
Bolognese, tomato, peas, parmesan

**CALAMARI FRITTI** 20  
Lemon, aioli

**SICILIAN MUSSELS** 29  
Tomato, white wine, garlic, parsley,  
lemon, grilled sourdough

## SIGNATURE

# ANTIPASTI BOARD

Tomato bruschetta, olives, cotto ham, salami,  
prosciutto, rosemary focaccia, buffalo mozzarella

**(MIN 2 PEOPLE) 18PP**

For all dietary requirements please speak with our staff.

# PASTA

**LEMON LINGUINE** 23  
Chilli, lemon, parsley, pangrattato

**WILD MUSHROOM GNOCCHI** 27  
Shitake, oyster mushroom, watercress,  
parsley, thyme, butter, parmesan

**PEA & PANCETTA RIGATONI** 28  
Pea purée, pancetta, snow pea tendrils, pecorino

**RIGATONI LAMB RAGU** 28  
Slow-braised lamb, tomato, parmesan, chilli, parsley

**TAGLIATELLE ALLA NORMA** 32  
Burrata, tomato, eggplant, basil

**LINGUINE PRAWN** 33  
Prawn, chilli, rocket, garlic,  
semi-dried tomato, pangrattato

**CRAB SPAGHETTINI** 34  
Blue Swimmer crab, prawn bisque, chilli, pangrattato, parsley

**SEAFOOD RISOTTO** 34  
Scallops, prawns, mussels, calamari, saffron,  
cherry tomatoes, parsley

**SPAGHETTI VONGOLE** 35  
Clams, garlic, parsley, chilli, lemon, white wine

**GLUTEN FREE OPTION**  
Substitute any pasta for zoodles (zucchini noodles) +3

# INSALATA

**ROCKET & PARMESAN SALAD** 9  
Balsamic vinaigrette

**FRATELLI HOUSE** 18  
Butter lettuce, radicchio, avocado, nashi pear, dill,  
gorgonzola, walnuts, radish, red wine vinaigrette

**CAPRESE** 21  
Tomatoes, buffalo mozzarella, basil, balsamic vinegar

**GRILLED CHICKEN** 23  
Cos, avocado, almonds, olives, red onion,  
cannellini beans, parmesan, honey currant dressing

**GRILLED PRAWN** 25  
Cos, avocado, snow peas, cucumber, radish,  
fresh oregano, mint, red wine vinaigrette

# PIZZERIA

## MARGHERITA 24

Mozzarella, parmesan, tomato, basil

## SALAME 26

Fennel salami, tomato, mozzarella, fennel seeds

## BASILICO E POMODORI 26

Pesto, ricotta, cherry tomatoes, parmesan, basil

## DIAVOLA 27

Spicy salami, tomato, olives, capsicum, mozzarella

## ORTOLANA 27

Eggplant, zucchini, capsicum, red onion, provolone, goat's cheese, basil

## CAPRICCIOSA 27

Cotto ham, mushroom, tomato, artichoke, olives, mozzarella

## MORTADELLA 29

Mortadella, provolone, pistachio, lemon zest, rocket

## PATATE 29

Potato, Berkshire sausage, mozzarella, garlic, rosemary

## GAMBERI 30

Garlic prawns, chilli, rocket, sundried tomato

## PROSCIUTTO 30

Prosciutto, tomato, stracciatella, basil

## BRESAOLA 30

Bresaola, button and oyster mushroom, watercress, mozzarella

VEGAN CHEESE +3

BUFFALO MOZZARELLA +5

GLUTEN FREE BASE \* +5

\* Not suitable for coeliacs due to cooking environment

## THE FRATELLI WAY

"Traditional Neapolitan-style pizza, which originated in Naples, is made using the natural sourdough process."

The best way to judge a pizza is by its crust: the crust never lies. At Fratelli Fresh we develop and ferment our crust for 36 to 48 hours. This helps to create those beautiful big bubbles in the crust that you want.

A well-made, Napoli-type pizza should be very light and thin with a very big, outer crust that has a thin layer of crispness to it and a cushiony, chewy interior.

At Fratelli Fresh we use "00" flour because it contains carbohydrates and sugar, which feed the natural yeast during the fermentation process. We have a fermented starter, which we use a little of every day to create our pizza dough. We refresh the starter mixture with more 00 flour and water daily to keep the fermentation going and our starter alive. The 00 flour is an important part of this process.

ALL OF OUR PIZZAS ARE HANDCRAFTED WITH LOVE, CARE AND TIME.

WILLIAM BAFFONI, FRATELLI FRESH PIZZAIOLO