

SMALL PLATES

DESIGNED
TO SHARE

SYDNEY ROCK OYSTERS 3.5 each*
Red wine mignonette

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

GARLIC PIZZA 7

MARINATED OLIVES 9

SHOESTRING FRIES 9
Aioli

TOMATO BRUSCHETTA 12
Tomato, red onion, garlic, chilli,
basil, grilled sourdough (2)

ARANCINI 13
Sundried tomato, smoked mozzarella,
sugo, basil, parmesan (5)

CRISPY FRIED POLENTA 17
Gorgonzola and mushroom cream sauce,
parsley, parmesan

PROSCIUTTO MELON 18
Buffalo mozzarella, basil
Best served with our garlic pizza 7

CALAMARI FRITTI 19
Lemon, aioli

**SIGNATURE
ANTIPASTI BOARD**

Tomato bruschetta, olives, cotto ham,
salami, prosciutto, garlic pizza,
buffalo mozzarella

(MIN 2 PEOPLE) 16.5PP

PASTA

LEMON LINGUINE 23
Chilli, lemon, parsley, pangrattato

SPINACH AND RICOTTA TORTELLINI 24
Tomato sugo, basil, parmesan

PENNE BOSCAIOLA 25
Penne, cotto ham, mushroom, parmesan,
onion, garlic, cream, parsley

ITALIAN SAUSAGE GNOCCHI 26
Pork sausage, fried sage, butter, truffle paste

TAGLIATELLE BOLOGNESE 26
Spinach tagliatelle, bolognese ragu, parmesan

RIGATONI LAMB RAGÚ 26
Slow-braised lamb, tomato, chilli, parmesan, parsley

BEEF CHEEK PAPPARDELLE 27
Slow-cooked beef cheek ragu, snow pea shoots, parmesan

LINGUINE PRAWN 29
Prawn, chilli, rocket, garlic, semi dried tomato, pangrattato

SEAFOOD RISOTTO 31
Scallops, prawns, mussels, calamari, saffron,
cherry tomatoes, parsley

SEAFOOD FETTUCINE 31
Scallops, prawns, mussels, calamari, tomato, basil

CRAB SPAGHETTINI 32
Blue Swimmer crab, prawn bisque, chilli,
pangrattato, parsley

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

GLUTEN FREE OPTION (zucchini noodles) +3

SET MENU

— \$39PP —
3-COURSE

CHOOSE FROM

ENTREE

Arancini
Bruschetta
Calamari
Zucchini Flowers

MAIN

Fratelli House Salad
Grilled Chicken Salad
Rigatoni Lamb Ragù
Spinach and Ricotta Tortellini
Linguine Prawn (add \$3)
Margherita Pizza
Diavola Pizza

DESSERT

Hazelnut Tiramisu
Banoffee
Key lime and meringue tart
2 scoops gelato

For all dietary requirements
please speak with our staff.

PIZZERIA

MARGHERITA 19

Mozzarella, parmesan, tomato, basil

DIAVOLA 23

Spicy salami, tomato, olives, capsicum, mozzarella

HAWAIIAN 23

Cotto ham, pineapple, tomato, mozzarella, oregano

SALAME 24

Fennel salami, caramelised fennel, semi-dried tomato, shallots, mozzarella

ORTOLANA 24

Eggplant, zucchini, capsicum, red onion, provolone, goats cheese, basil

CAPRICCIOSA 24

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

PEPPERONI 25

Pepperoni, tomato, torn buffalo mozzarella, pepperoncini, oregano

VERDURA 25

Broccolini, cauliflower, parmesan, mozzarella, straciatella, rocket pesto, flaked almonds

CHORIZO 26

Spicy chorizo, Calabrian chilli, red onion, goats cheese, basil

MEATBALL 27

Pork and fennel meatballs, parmesan cream, prosciutto, basil, red chilli

PROSCIUTTO 27

Prosciutto, rocket, tomato, mozzarella, parmesan

GAMBERI 27

Garlic prawn, chilli, rocket, sundried tomato

VEGAN CHEESE +3

BUFFALO MOZZARELLA +5

GLUTEN FREE BASE * +5

* Not suitable for coeliacs due to cooking environment

INSALATA

ROCKET & PARMESAN SALAD 9

Balsamic vinaigrette

FRATELLI HOUSE 18

Butter lettuce, radicchio, avocado, nashi pear, dill, gorgonzola, walnuts, radish, red wine vinaigrette

CAPRESE 18

Heirloom tomato, buffalo mozzarella, basil, balsamic vinegar

PEACH CAPRESE 19

Peach, heirloom tomato, buffalo mozzarella, oregano, basil, olive oil

GRILLED CHICKEN 22

Cos, avocado, almonds, olives, red onion, cannellini beans, parmesan, honey currant dressing

GRILLED PRAWN 23

Cos, avocado, snow peas, cucumber, radish, fresh oregano, mint, red wine vinaigrette