

# SMALL PLATES

DESIGNED  
TO SHARE

*Fratelli  
Fresh*

MANLY

## 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)

## STRACCIATELLA 13

Heirloom tomatoes, cucumber, oregano, mint  
*Best served with our garlic pizza 7*

## PROSCIUTTO 14

Buffalo mozzarella, basil  
*Best served with our garlic pizza 7*

## ARANCINI (5 pieces) 13

Bolognese, tomato, peas, parmesan

## CALAMARI FRITTI 19

Lemon, aioli

## CAPRESE 19

Tomatoes, buffalo mozzarella,  
basil, balsamic vinegar

# SIGNATURE

# ANTIPASTI BOARD

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

**(MIN 2 PEOPLE) 16.5PP**

For all dietary requirements please speak with our staff.

# PASTA

## LEMON LINGUINE 23

Chilli, lemon, parsley, pangrattato

## WILD MUSHROOM GNOCCHI 26

Shiitake, oyster mushroom, watercress,  
parsley, thyme, butter, parmesan

## PEA & PANCETTA RIGATONI 25

Pea purée, pancetta, snow pea tendrils, pecorino

## RIGATONI LAMB RAGU 26

Slow-braised lamb, tomato, parmesan, chilli, parsley

## TAGLIATELLE ALLA NORMA 28

Burrata, tomato, eggplant, basil

## LINGUINE PRAWN 29

Prawn, chilli, rocket, garlic, semi-dried tomato, pangrattato

## CRAB SPAGHETTINI 32

Blue Swimmer crab, prawn bisque, chilli, pangrattato, parsley

## SEAFOOD RISOTTO 31

Scallops, prawns, mussels, calamari, saffron,  
cherry tomatoes, parsley

## 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

## GRILLED CHICKEN 23

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

## GRILLED PRAWN 24

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

# PIZZERIA

## MARGHERITA 19

Mozzarella, parmesan, tomato, basil

## SALAME 23

Fennel salami, tomato, mozzarella, fennel seeds

## BASILICO E POMODORI 23

Pesto, ricotta, cherry tomatoes, parmesan, basil

## DIAVOLA 24

Spicy salami, tomato, olives, capsicum, mozzarella

## ORTOLANA 24

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

## CAPRICCIOSA 24

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

## PATATE 25

Potato, Berkshire sausage, mozzarella, garlic, rosemary

## GAMBERI 27

Garlic prawns, chilli, rocket, sundried tomato

## PROSCIUTTO 26

Prosciutto, tomato, stracciatella, basil

## BRESAOLA 27

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**