

SMALL PLATES

DESIGNED
TO SHARE

SYDNEY ROCK OYSTERS 4 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 14

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

STRACCIATELLA 15

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

PROSCIUTTO 16

Buffalo mozzarella, basil
Best served with our garlic pizza 7

ARANCINI 18

Bolognese, tomato, peas, parmesan

CALAMARI FRITTI 20

Lemon, aioli

SICILIAN MUSSELS 29

Tomato, white wine, garlic, parsley,
lemon, grilled sourdough

Fratelli
Fresh

PASTA

MANLY

LEMON LINGUINE 23

Chilli, lemon, parsley, pangrattato

WILD MUSHROOM GNOCCHI 27

Shiitake, 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

FETTUCINE ALLO SCOGLIO 36

Mussels, prawns, calamari, scallops, tomato sugo, basil

LINGUINE LOBSTER 37

Lobster, tomato, chilli, basil

GLUTEN FREE OPTION

Substitute any pasta for zoodles
[zucchini noodles] +3

SIGNATURE

ANTIPASTI BOARD

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

(MIN 2 PEOPLE) 18PP

For all dietary requirements please speak with our staff.

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