



## **Fratelli Fresh brings la dolce vita to Manly in time for Easter long weekend Hop by on Easter Sunday for chocolate egg hunt and other family-friendly activities**

**Wednesday, 1 April 2020:** Fratelli Fresh is bringing Sydney's favourite, family-friendly Italian eatery to the beach-side suburb of Manly on Wednesday, 8 April ahead of a fun-filled Easter long weekend.

Located on West Esplanade, at the coveted, ex-Criniti's corner spot opposite Manly Wharf, Fratelli Fresh Manly will open at 11am, ready for a seven-day week schedule of affordable lunch and dinner services and a fun-packed Easter long weekend.

Fratelli Fresh Manly is a place for everyone, accommodating 240 guests, including 110 in a covered, al fresco dining area that wraps around the façade of the spacious restaurant.

Hop by over the Easter weekend from Friday, 10 April to Monday, 13 April for oysters (\$1 each) and house-made gelato served from a chocolate egg (\$6). On Easter Sunday join the Easter bunny for a chocolate egg hunt, face painting and balloon animal artistry. Bambinos have their own children's menu and those under the age of 12 can choose a dish from it for free, every day of the year, with a paying adult.

Fratelli's a la carte menu is the ultimate, seasonal, movable feast, beginning with a selection of antipasti, then progressing to hand-tossed, Neapolitan pizzas that span over a dozen fabulous flavours, vegetarian toppings, gluten-free base, and vegan cheese. Over 10 pasta dishes range from filled cannelloni and ravioli, to silken tagliatelle and linguine, and many shapes and sizes in between, all stuffed, mixed or sauced with classic flavour combinations and house creations. The menu also spans a range of vibrant salads and side dishes.

Customers with a sweet tooth can indulge in house-crafted dolce, or desserts. Best-sellers include Fratelli's signature banoffee torta, hazelnut salted caramel mousse, and chocolate torta. Those who enjoy their ice cream the Italian way can savour a scoop, or a few, of house-made gelato from a rainbow of flavours, including Snickers, black forest, cheese cake, yoghurt amarena, and Nutella.

Happy hour runs daily from 3pm to 6pm, offering a selection of antipasti and drinks priced between \$3 and \$6 – perfect for an al fresco sundowner session after a trip to the beach. An impressive line-up of classic Italian cocktails and those with a Fratelli twist are also available, including negroni, Aperol spritz and espresso martini. Over 30 Italian and Australian vinos and a range of draught and bottled beers from Australian and international breweries complete the drinks list.

Indulgent lunches are taken care of with a popular three-course, share-style Festa Italiana, including two hours of drinks, available from Friday to Sunday each week (\$79pp). Guests can enjoy the full Fratelli Fresh experience with friendly table service, while some diners may be able to order using the me&u 'tap and pay' console on their table. Home and office delivery are available via Deliveroo and Uber Eats.

Rockpool Dining Group Chief Executive Officer Thomas Pash said Fratelli Fresh Manly brought a fabulous, value-added dining experience, and vibrant Italian flavours, to Manly's diverse and burgeoning restaurant scene.

"Manly residents, vacationers and day-trippers will experience Fratelli's affordable, family-friendly Italian flavours, delivered in casual, crowd-pleasing, pocket-friendly proportions," Mr Pash said. "There is something for everyone: a family dining experience, an intimate date night, group adventures, quick coffee catch-ups, and playful, post-work fun."

A prime corner location affords Fratelli Fresh a spacious, Mediterranean-inspired, landscaped, al fresco dining area with potted lemon and olive trees, wall-hung planters, and festoon lighting and ivy garlands zig-zagging overhead. Water views and dashing touches of la dolce vita continue inside the restaurant, which has a bright and breezy feel thanks to large, bi-fold doors that drench the restaurant in natural light.

An interior palette includes natural stone, earthen tones, recycled brick walls and timber finishes, which are layered with rich, cinnamon-brown, leather seating, garnet-velvet upholstery and flashes of signature red and white features that stay true to the Fratelli theme. Wall-hung planter boxes and pots of cascading plants add splashes of greenery throughout.

Casual seating is a mix of small and communal tables, as well as cosy booths. Guests can dine at a Carrara marble-topped pizzeria counter and watch skilled pizzaiolos at work, or sit up at a timber-topped bar for Italian drinks-fuelled fun.

Fratelli Fresh is owned by Rockpool Dining Group, which also owns The Bavarian, El Camino Cantina and Saké Restaurant & Bar in Manly. In total, the Group employs around 270 individuals in Manly including at Fratelli Fresh, in permanent and casual roles, most of whom are local to the area.

**Fratelli Fresh Manly:** 54 West Esplanade, Manly | [fratellifresh.com.au](http://fratellifresh.com.au).

**Opening Hours:** Monday-Sunday 11am-late.

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