

Fratellino



Vino Rosso

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| Yarra Valley Estate Pinot Noir | 9/40 |
| Taylor Ferguson Shiraz (SA) | 7/28 |
| Pasqua Sangiovese (Italy) | 8/36 |
| Chianti (Italy) | 36 |
| Hamelin Bay Shiraz (Margaret River) | 10/40 |
| Di Georgio Cab Sav (Coonawarra) | 39 |
| Alexander Hill Cab Sav | 6/22 |
| Alexander Hill Merlot | 6/22 |
| Rosé (SA) | 8/35 |

Vino Bianca

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| White Haven Sav Blanc (NZ) | 9/40 |
| White Haven Pinot Gris | 8/36 |
| Carpene Malvolti Prosecco (Italy) | 11/42 |
| Mancini Chardonnay | 6/22 |
| Alexander Hill Moscato | 6/22 |

Bottled Beers

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| Peroni Red | 9 |
| Peroni Nastro Azzurro | 9 |
| Menabrea (Italy) | 9 |
| Coopers Pale Ale | 9 |
| Corona | 9 |
| VB | 8 |
| Mid strength | 7 |

Cocktails

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| Aperol Spritz | 14 |
| Negroni | 15 |
| Gin and Tonic | 10 |
| Limoncello Spritz | 14 |

Antipasti

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| Bruschetta | 9.5 |
| Wood fired bread topped with tomato, garlic & fresh herbs | |
| Focaccia Bianca | 7 |
| Pizza base with olive oil & rock salt | |
| Olive Rustiche | 12 |
| Wood fired olives with chilli & olive oil served over focaccia bianca | |
| Antipasti Platter | 18 |
| A selection of Italian meats & vegetables | |
| Patatine Fritte | 7 |
| Bowl of fries | |

Le focacce

| | sml/med/lrg |
|-----------------------------|-------------|
| Garlic | 9/11/14 |
| Potato, Garlic & Mozzarella | 12/14/17 |
| Sage & Rosemary | 9/11/14 |

Insalata

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| Estate | 22 |
| Salad served with warm prawn cutlets, fresh mango, avocado & a light dressing | |
| Mista | 9 |
| Mixed lettuce, tomato, cucumber, onion & an Italian dressing | |
| Calamari | 22 |
| Insalata mista topped with char grilled calamari, lemon & olive oil | |
| Greko | 12 |
| Mixed lettuce, feta, tomato, onion, cucumber, olives, lemon & olive oil | |
| Caprese | 12 |
| Tomato, bocconcini, basil & olive oil | |

Licensed & BYO wine only

Corkage \$7 per bottle

All prices are subject to change



Fratellino



Le pizza

sml/med/lrg

Gluten Free bases \$4 (medium size only) Vegan cheese available

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| 1. Margherita | 12/14/17 | 14. Salsicce e Funghi | 13.50/17/21 |
| Tomato, mozzarella, basil, oregano & olive oil | | Mozzarella, mushrooms, pork sausage, garlic & parsley | |
| 2. Napoletana | 13/15/19 | 15. al Prosciutto | 13.50/17/21 |
| Tomato, mozzarella, olives, anchovies & oregano | | Tomato, bocconcini, olives, uncooked prosciutto, oregano & olive oil | |
| 3. Capricciosa | 13/16/20 | 16. Caprese | 13/15/19 |
| Tomato, mozzarella, ham, mushrooms, olives, oregano & olive oil | | Sliced tomato, bocconcini, basil, garlic & oregano | |
| 4. Vegetariana | 13/16/20 | 17. al Francesco | 13.50/17/21 |
| Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic & parsley | | Tomato, roasted red capsicum, olives, feta, pesto, uncooked Prosciutto & oregano | |
| 5. alle Melanzane | 13/16/20 | 18. Piccante | 13.50/17/21 |
| Tomato, mozzarella, grilled eggplant, basil, garlic, parsley & parmesan cheese | | Tomato, mozzarella, hot salami, sun-dried tomatoes, olives, anchovies & oregano | |
| 6. Carciofi | 13.5/17/21 | 19. Ortolana | 13.50/17/21 |
| Tomato, mozzarella, ham, artichoke, olives, garlic & parsley | | Grilled eggplant, zucchini, red capsicum, sliced potato, pesto, garlic, oregano & bocconcini | |
| 7. Formaggi | 13.5/17/21 | 20. Volcaneno | 14/18/22 |
| Mozzarella, gorgonzola, feta, ricotta, pecorino & cracked black pepper | | Bocconcini, hot salami, gorgonzola, feta, olives, anchovies, chilli & oregano | |
| 8. Tropical | 13.5/15/19 | 21. Aussie | 13/16/20 |
| Tomato, mozzarella, ham, pineapple & extra cheese | | Tomato, mozzarella, ham, bacon & egg | |
| 9. Mexican | 123/16/20 | 22. Hawksburn | 14/18/22 |
| Tomato, mozzarella, ham, hot salami & capsicum | | Tomato, mozzarella, ham, hot salami, mushrooms, capsicum, olives, onion, pineapple & oregano | |
| 10. Stromboli | 13.5/16/20 | 23. Fratellino | 13.50/17/20 |
| Tomato, bocconcini, roasted red capsicum, green olives, capers, garlic & parsley | | Tomato, bocconcini, hot salami, olives, basil & oregano | |
| 11. al Salmone | 13.5/17/21 | 24. Calzone | 17 |
| Tomato, mozzarella, smoked salmon, sun-dried tomatoes, olives, garlic & parsley | | Filled with mozzarella, ham, ricotta, basil & black pepper | |
| 12. Marinara | 13/16/20 | | |
| Tomato, mozzarella, seafood, garlic & parsley | | | |
| 13. di Mare | 13.5/17/21 | | |
| Mozzarella, selection of fresh seafood & shellfish, garlic, parsley, drizzle of tomato | | | |

Mains

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| Calamari Fritti | 22 |
| Deep fried calamari with a crisp salad & tartar sauce | |
| Pesce Spada | 28 |
| Char grilled swordfish steak served on a crisp salad | |
| Pescatora | 28 |
| King prawn, scampi, scallops, mussels & vongole cooked in a rich napoli sauce & topped with feta | |
| Chicken Parmigiana | 23 |
| Lightly crumbed chicken breast pan-fried, topped with napoli sauce & mozzarella cheese, served with fries & salad | |
| Veal Parmigiana | 22 |
| Lightly crumbed veal pan-fried, topped with napoli sauce & mozzarella cheese, served with fries & salad | |

Le pasta

entree/main

Spaghetti, Rigatoni, Fettuccine

Homemade Gnocchi + \$2 Gluten free pasta + \$2

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| Napoli | 12/15 | Eoliana | 16/20 |
| Puree tomato, basil, garlic | | Tuna, capers, green olives, cherry tomatoes & garlic | |
| Bolognese | 14/17 | Matriciana | 16/20 |
| Minced beef in a rich tomato sauce | | Bacon, salami, olives, spring onions, chilli in a napoli sauce | |
| Carbonara | 16/19 | Di Mare | 17/22 |
| Bacon, cream, spring onions, egg, parmesan, cheese & garlic | | Selection of fresh seafood & shellfish tossed in olive oil, white wine & garlic | |
| Panna e Avocado | 17/20 | Primavera | 15/18 |
| Chicken, mushrooms, avocado, cream, parmesan, cheese & garlic | | Bacon, spring onions, cherry tomatoes, chilli, basil, parmesan cheese in a napoli sauce | |
| Marinara | 16/20 | Calabrese | 17/20 |
| Seafood in a light garlic & tomato sauce | | Broccoli, cherry tomatoes, onion, olives, pine nuts, chilli, basil, garlic in a napoli sauce | |
| Pesto | 14/17 | Gamberoni | 17/22 |
| Homemade basil sauce, cream & pine nuts | | King prawns cooked in white wine, garlic & creme sauce with a dash of napoli | |
| Lasagna al Forno | 18 | Gnocchi ai Quattro Formaggi | 17/22 |
| Traditional with bechamel & bolognese sauce | | Cream, gorgonzola, feta, pecorino & parmesan cheese | |
| Cannelloni | 18 | | |
| Filled with spinach, ricotta cheese & napoli sauce | | | |