

Fratellino



Vino Rosso

Stefani Estate Pinot Noir	9.5/42
Scarpantoni Shiraz (SA)	9/40
Pasqua Sangiovese (Italy)	8.5/38
Chianti (Italy)	43
Hamelin Bay Shiraz (Margaret River)	11/47
Di Georgio Cab Sav (Coonawarra)	45
Alexander Hill Cab Sav	8/32
Rosé (Italy)	8/35

Vino Bianca

Mansion House Sav Blanc (NZ)	9/42
Pasqua Pinot Grigio (Italy)	8.5/38
Swan Bay Chardonnay	10/45
Alexander Hill Moscato	8/23
Casa Canevel Prosecco	11/46

Kids

Pasta:

Penne Napoli	10
Spaghetti Bolognese	12
Penne Butter	8

Pizza:

Margherita (no herbs)	10
Tropical	12
Ham and cheese	11

Beer Taps (Pot/Schooner)

Melbourne Bitter	7/10
Pale Ale	8/11

Bottled Beers

Peroni (Italy original red)	9
Birra Moretti (Italy)	10
Mid Strength	8.5
Zero Alcohol Beer	8
Corona	9

Cocktails

Aperol Spritz /Jug	16/47
Negroni	17
Espresso Martini	18
Gin and Tonic	11
Limoncello Spritz	17
Amaretto Sour	17
Margarita	18

Antipasti

Stracciatella	15
Soft buratta centre, served with olive oil and hot focaccia bianca	
Bruschetta	10
Wood fired bread(2pcs) topped with tomato, garlic & fresh herbs	
Focaccia Bianca	8.5
Pizza base with olive oil & rock salt	
Olive Rustiche	14
Wood fired olives with chilli & olive oil served over focaccia bianca	
Antipasti Platter	18
A selection of Italian meats, vegetables & fried dough balls	
Patatine Fritte	8.5
Bowl of fries	

Le focacce

	sml/med/lrg
Garlic (cheese + \$2)	9/11/14
Potato, Garlic & Mozzarella	12/15/18
Sage & Rosemary	9/11/14

Insalata

Ruchetta	13.5
Rocket, pear, shaved parmesan and balsamic dressing	
Mista	11
Mixed lettuce, tomato, cucumber, onion & an Italian dressing (avocado + \$3)	
Calamari	24
Insalata mista topped with char grilled calamari, lemon & olive oil	
Greko	14
Mixed lettuce, feta, tomato, onion, cucumber, olives, lemon & olive oil	
Caprese	13.5
Tomato, bocconcini, basil & olive oil	
Estate	24
Salad served with warm prawn cutlets, fresh mango, avocado & a light dressing	

Licensed & BYO wine only

Corkage \$8.5 per bottle

All prices are subject to change



Fratellino



Le pizza

reg/lrg

Gluten Free bases \$4 (regular size only) Vegan cheese available \$2

<p>1. Margherita (v) 16/19 Tomato, mozzarella, basil, oregano & olive oil</p> <p>2. Napoletana 18/23 Tomato, mozzarella, olives, anchovies & oregano</p> <p>3. Capricciosa 18/23 Tomato, mozzarella, ham, mushrooms, olives, oregano & olive oil</p> <p>4. Vegetariana (v) 17/22 Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic & parsley</p> <p>5. alle Melanzane (v) 17/22 Tomato, mozzarella, grilled eggplant, basil, garlic, parsley & parmesan cheese</p> <p>6. Carciofi 18.5/23.5 Tomato, mozzarella, ham, artichoke, olives, garlic & parsley</p> <p>7. Formaggi (v) 19/23.5 Mozzarella, gorgonzola, feta, bocconcini, pecorino & cracked black pepper</p> <p>8. Tropical 17/22 Tomato, mozzarella, ham, pineapple & extra cheese</p> <p>9. Mexican 18.5/23 Tomato, mozzarella, ham, hot salami & capsicum</p> <p>10. al Salmone 19/24 Tomato, mozzarella, smoked salmon, sun-dried tomatoes, olives, garlic & parsley</p> <p>11. di Mare 19.5/24 Mozzarella, selection of seafood & shellfish, garlic, parsley, drizzle of tomato</p> <p>12. Salsicce e Funghi 19/23 Mozzarella, mushrooms, pork sausage, garlic & parsley</p>	<p>13. al Prosciutto 19/23.5 Tomato, bocconcini, olives, uncooked prosciutto, oregano & olive oil</p> <p>14. al Francesco 19/24 Tomato, roasted red capsicum, olives, feta, pesto, uncooked Prosciutto & oregano</p> <p>15. Piccante 19/23.5 Tomato, mozzarella, hot salami, sun-dried tomatoes, olives, anchovies & oregano</p> <p>16. Ortolana (v) 19/23 Grilled eggplant, zucchini, red capsicum, sliced potato, pesto, garlic, oregano & bocconcini</p> <p>17. Volcaneno 19/24 Bocconcini, hot salami, gorgonzola, feta, olives, anchovies, chilli & oregano</p> <p>18. Aussie 18/22 Tomato, mozzarella, ham, bacon & egg</p> <p>19. Movieland 19.5/24 Tomato, mozzarella, ham, hot salami, mushrooms, capsicum, olives, onion, pineapple & oregano</p> <p>20. Fratellino 18.5/23.5 Tomato, bocconcini, hot salami, olives, basil & oregano</p> <p>21. Calzone 19 Filled with mozzarella, ham, bocconcini, basil, & black pepper</p>
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Add ons:

Mushroom \$2	Olives \$1
Salami \$2.50	Ham \$2
Fetta \$2	Prosciutto \$3
Rocket \$2	

Mains

Calamari Fritti	24
Deep fried calamari with a crisp salad & tartar sauce	
Pesce Spada (gf)	28
Char grilled swordfish steak served on a crisp salad	
Pescatora (gf)	30
King prawns, scallops, mussels & vongole cooked in a rich napoli sauce & topped with feta, served with 2 pieces of wood fired bread	
Chicken Parmigiana	25
Lightly crumbed chicken breast, topped with napoli sauce & mozzarella cheese, served with fries & salad	
Veal	26
Lightly crumbed veal, served with fries & salad	

Le pasta

entree/main

Pasta substitutions welcome

Homemade Gnocchi + \$4 Gluten free pasta + \$3

Penne Napoli (v) (vg)	14/17	
Puree tomato, basil, garlic		
Spaghetti Bolognese	16/20	
Minced beef in a rich tomato sauce		
Fettuccine Carbonara	19/23	
Bacon, cream, spring onions, parmesan cheese & garlic		
Penne Panna e Avocado	19/23	
Chicken, mushrooms, avocado, cream, parmesan cheese & garlic		
Spaghetti Marinara	19/25	
Seafood in a light garlic & tomato sauce		
Gnocchi Pesto (v)	18.5/23	
Basil sauce, cream & pine nuts		
Lasagna al Forno	21	
Traditional with bechamel & bolognese sauce		
Add ons:		
Broccoli \$2	King Prawn \$6	
Avocado \$3	Mushroom \$2	
Chicken \$4	Shaved Parmesan \$2	
Penne Matriciana	18.5/23	
Bacon, salami, olives, spring onions, chilli in a napoli sauce		
Spaghetti Di Mare	19.5/25	
Selection of seafood & shellfish tossed in olive oil, white wine & garlic		
Penne Primavera	18/23	
Bacon, spring onions, cherry tomatoes, chilli, basil, parmesan cheese in a napoli sauce		
Penne Calabrese (v)	19/23	
Broccoli, cherry tomatoes, onion, olives, pine nuts, chilli, basil, garlic in a napoli sauce		
Fettuccine Gamberoni	18/24	
King prawns cooked in white wine, garlic & cream sauce with a dash of napoli		
Gnocchi ai Quattro Formaggi	19.5/25	
Cream, gorgonzola, feta & parmesan cheese		

Fratellino can get busy! For groups of 10 or more we highly recommend a feed me menu. Please ask your server for details.