

# Fratellino



## Dessert

Homemade Cassata	12
Tiramisu	12
Doughnuts	14
Lemon Gelato	8
Kid's ice cream	6
Affogato	10/14

## Kids

<b>Pasta:</b>	
Penne Napoli	10
Spaghetti Bolognese	12
Penne Butter	8
<b>Pizza:</b>	
Margherita (no herbs)	11
Tropical	13
Ham and cheese	12

## Starters and Sharing

<b>Stracciatella</b>	16
Soft buratta centre, served with olive oil and hot focaccia bianca	
<b>Olive Rustiche</b>	15.5
Wood fired olives with chilli & olive oil served over focaccia bianca	
<b>Calamari Fritti</b>	22
Deep fried calamari with rocket and tartare	
<b>Focaccia Bianca</b>	9
Pizza base with olive oil & rock salt	
<b>Bruschetta</b>	11
Wood fired bread(2pcs) topped with tomato, garlic & fresh herbs	
<b>Patatine Fritti</b>	9
Bowl of fries	
<b>Focacce</b>	reg/lrg
Garlic (cheese + \$2)	12/15
Potato, Garlic & Mozzarella	16/19
Sage & Rosemary	12/15

## Salads

<b>Ruchetta</b>	14
Rocket, pear, shaved parmesan and balsamic dressing	
<b>Mista</b>	12
Mixed lettuce, tomato, cucumber, onion & an Italian dressing	
<b>Caprese</b>	12
Tomato, bocconcini, basil & olive oil	
<b>Greko</b>	14
Mixed lettuce, feta, tomato, onion, cucumber, olives, lemon & olive oil	

Licensed & BYO wine only

Corkage \$10 per bottle

All prices are subject to change



Wood Fire Pizzeria

# Fratellino



## Pizza

reg/lrg

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

<p><b>1. Margherita (v)</b> 17/21 Tomato, mozzarella, basil, oregano &amp; olive oil</p> <p><b>2. Zucchine (v)</b> 21/26 Grilled zucchini, sliced potato, mozzarella, feta, pine nuts and chilli</p> <p><b>3. Capricciosa</b> 21/26 Tomato, mozzarella, ham, mushrooms, olives, oregano &amp; olive oil (add anchovies \$1)</p> <p><b>4. Vegetariana (v)</b> 20/25 Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic &amp; parsley</p> <p><b>5. alle Melanzane (v)</b> 20/25 Tomato, mozzarella, grilled eggplant, basil, garlic, parsley &amp; parmesan cheese (add pesto \$1)</p> <p><b>6. Carciofi</b> 21/26 Tomato, mozzarella, ham, artichoke, olives, garlic &amp; parsley (add anchovies \$1)</p> <p><b>7. Formaggi (v)</b> 21/26 Mozzarella, gorgonzola, feta, bocconcini, pecorino &amp; cracked black pepper</p> <p><b>8. Tropical</b> 19/25 Tomato, mozzarella, ham, pineapple &amp; extra cheese</p> <p><b>9. Mexican</b> 21/26 Tomato, mozzarella, ham, hot salami &amp; capsicum</p> <p><b>10. al Salmone</b> 20/25 Tomato, mozzarella, smoked salmon, sun-dried tomatoes, olives, garlic &amp; parsley</p> <p><b>11. Marinara</b> 21/26 Mozzarella, selection of seafood &amp; shellfish, garlic, parsley, drizzle of tomato</p>	<p><b>12. Salsicce e Funghi</b> 20/25 Mozzarella, mushrooms, pork sausage, garlic &amp; parsley</p> <p><b>13. al Prosciutto</b> 20/25 Tomato, bocconcini, olives, uncooked prosciutto, oregano &amp; olive oil</p> <p><b>14. Piccante</b> 21/26 Tomato, mozzarella, hot salami, sun-dried tomatoes, olives, anchovies &amp; oregano</p> <p><b>15. Volcaneno</b> 21/26 Bocconcini, hot salami, gorgonzola, feta, olives, anchovies, chilli &amp; oregano</p> <p><b>16. Movieland</b> 22/27 Tomato, mozzarella, ham, hot salami, mushrooms, capsicum, olives, onion, pineapple &amp; oregano</p> <p><b>17. Fratellino</b> 20/25 Tomato, bocconcini, hot salami, olives, basil &amp; oregano (add mushrooms \$2)</p> <p><b>18. Finocchio e Salsicce</b> 21/26 Tomato, mozzarella, red onion, fennel, garlic, chilli, pork sausage, parsley</p> <p><b>19. Americana</b> 20/25 Tomato, mozzarella, green capsicum, chilli, sausage and garlic</p>
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### Add ons:

Mushroom \$2	Olives \$2
Salami \$3	Ham \$3
Fetta \$2	Prosciutto \$4
Rocket \$2	Anchovies \$1

## Something more

<b>Char Grilled Calamari (gf)</b>	<b>25</b>
Char grilled calamari with a crisp salad and lemon	
<b>Pesce Spada (gf)</b>	<b>30</b>
Char grilled swordfish steak served with crisp salad	
<b>Chicken Parmigiana</b>	<b>27</b>
Lightly crumbed chicken breast, topped with napoli sauce & mozzarella cheese, served with fries & salad	

## Pasta

entree/main

Pasta substitutions welcome  
Homemade Gnocchi + \$4 Gluten free pasta + \$3

<p><b>Penne Napoli (v)</b> 14/18 Puree tomato, basil, garlic</p> <p><b>Spaghetti Bolognese</b> 17/22 Minced beef in a rich tomato sauce</p> <p><b>Fettuccine Carbonara</b> 22/26 Bacon, cream, spring onions, parmesan cheese &amp; garlic</p> <p><b>Penne Pollo e Funghi</b> 21/25 Chicken, mushrooms, cream, parmesan cheese &amp; garlic</p> <p><b>Gnocchi Pesto (v)</b> 22/26 Basil sauce, cream &amp; pine nuts (add chicken \$4)</p> <p><b>Lasagna al Forno</b> 23 Traditional with bechamel &amp; bolognese sauce</p>	<p><b>Penne Matriciana</b> 21/25 Bacon, salami, olives, spring onions, chilli in a napoli sauce (add cherry tomatoes \$2)</p> <p><b>Spaghetti Di Mare</b> 22/28 Selection of seafood &amp; shellfish tossed in olive oil, white wine &amp; garlic (add Napoli sauce \$2)</p> <p><b>Penne Calabrese (v)</b> 21/25 Broccoli, cherry tomatoes, onion, olives, pine nuts, chilli, basil, garlic in a napoli sauce</p> <p><b>Fettuccine Gamberoni</b> 24/28 King prawns cooked in white wine, garlic &amp; cream sauce with a dash of napoli</p> <p><b>Gnocchi ai Quattro Formaggi (v)</b> 23/28 Cream, gorgonzola, feta &amp; parmesan cheese</p> <p><b>Fettuccine Zucchine e Gamberi</b> 24/28 Prawn cutlets, zucchini, cherry tomatoes, garlic, fresh chilli, basil in white wine and olive oil</p>
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### Add ons:

Broccoli \$2	Prawn Cutlets \$3
Chicken \$4	Cherry Tomatoes \$2
Mushroom \$2	

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