

Fratelli

***** Please allow additional cooking time for Special Requests & Substitutions *****

Drinks

San Pellegrino Sparkling Water	5.5
Soft Drinks/Iced Tea	3
Espresso/Coffee/Tea.....	2.5
Cappuccino	4.5
Milk.....	3

Beer / Cider

IPAS/Craft on Draft.....	7.5
Domestic Bottles.....	5
Import Bottles.....	5.5
Bold Rock Cider.....	4.5
Wine.....	See List

Primi (Appetizers)

CAPRESE DI MOZZARELLA	<i>Fresh mozzarella, Roma tomato with fresh basil & olive oil</i>	12
MOZZARELLA STICKS	<i>Served with marinara sauce</i>	11
FRIED RAVIOLI	<i>Served with marinara sauce</i>	10.5
CALAMARI FRITTI	<i>Lightly breaded and fried calamari. Served with marinara sauce (Dine in Only)</i>	Market
COLD ANTIPASTO	<i>Roasted peppers, prosciutto, provolone, pecorino, kalamata olives, & artichokes</i>	16.5

Insalata (Salad)

SIDE SALAD	<i>Crisp lettuce greens, tomato, cucumber, & carrots</i>	6.5
CASA ITALIANA	<i>Romaine, mixed greens, mild provolone, crisp cucumber, red onion & tomato</i>	10
SALMON & ROASTED PEPPER	<i>Salmon Filet atop mixed greens, Roasted Red Peppers, Tomato, Cucumber, Kalamata Olives with Spicy Fire-Roasted Pepper Dressing</i>	17
MEDITERRANEAN	<i>Romaine, mixed greens, feta cheese, provolone, artichoke, tomato, & Kalamata olives</i>	12.5
INSALATA DI CESARE (CAESAR SALAD)	<i>Crisp romaine, topped with dressing & homemade croutons</i>	9.5
INSALATA DEL GIORNO	<i>Seasonal Salad of the Day</i>	11

Add the following favorites to your salad:

CHICKEN 3oz. /3.5 6oz./6.5 | SHRIMP 4pc./5 6pc./6.5 | SALMON 7.5

Dinner Entrees

Served with soup or salad, our own garlic infused oil and bread created in-house.

VEAL MARSALA	<i>Veal Scalopine in a demi-glace, mushroom, butter and Marsala wine over angel hair pasta</i>	30
CHICKEN PARMIGIANA	<i>A classic dish of tender chicken, breaded & topped with our slow cooked marinara sauce & melted mozzarella cheese. Served with imported angel hair pasta or vegetable of the day</i>	23.5
CHICKEN PIZZAIOLA	<i>Pomodoro sauce, Whole peeled tomato, garlic, oregano & capers. Served with vegetable of the day or angel hair pasta. Substitute Veal +7</i>	22.5
CHICKEN PICATTA	<i>Lemon, white wine sauce, and capers over capellini pasta.</i>	26
SALMONE AND DILL CREAM SAUCE	<i>Baked & topped with creamy dill sauce. Served with capellini pasta or seasonal mixed vegetables</i>	25

Zuppe (Soup)

Cup 4.5 / Bowl 7

MINISTRONE | DEL GIORNO | ITALIAN WEDDING

Sides / Add-ons / Extras

Garlic Bread.....	Small 4/Large 7	Marinara.....	Small 1/Med 2/Lrg 3.5
Meatballs (4)	5.5	Bolognese.....	Small 1/Med 5/Lrg 7
Sausage (2).....	6	Alfredo.....	Small 1/Med 3.5/Lrg 5
Veggie Plate.....	Small 5/Large 8	Salad Dressings	0.75
Side Pasta	8	AddChicken.....	3oz.3.5/6oz.6.5

House Specials

Classic Italian Dishes Prepared In-House

LASAGNA 17 | MANICOTTI 15 | EGGPLANT PARMIGIANA 16
 BAKED PENNE ALFREDO WITH CHICKEN OR SHRIMP 17

Add the following favorites:

BOLOGNESE SAUCE 4.5 | SIDE SALAD 6.5

Pasta Italiana

Imported Italian Pasta Options: Penne, Spaghettini Capellini, Fettuccine or Linguini, Gluten free Penne 3.5

POMODORO CLASSICO	<i>A fresh garden style tomato sauce with garlic and basil with your favorite pasta.</i>	15
FRA DIAVOLO	<i>Whole tomatoes, Garlic everywhere with crushed hot peppers, Puckerbutt reaper hot sauce. As hot as Vesuvius if you wish! Please specify 1-5 spice level.</i>	15
POLPETTE/SALSICE (MEATBALL/SAUSAGE)	<i>Marinara over your favorite pasta</i>	17
BOLOGNESE	<i>A flavor-rich Northern Italian Style meat sauce prepared in house</i>	21
FETTUCCHINE ALFREDO	<i>Authentic Northern Italian style cream sauce prepared in house</i>	17

Add the following favorites to your salad:

CHICKEN 3oz./3.5 6oz./6.5 | SHRIMP 4pc./4.5 6pc./6 | SALMON 6.5

TORTELLINI	<i>Cheese filled pasta with your choice of sauce</i>	14.5
VONGOLE	<i>Red or white clam sauce. Whole baby clams in our fresh pomodoro</i>	16

Gourmet Pizza 24.5

NUMERO UNO	<i>Whole tomato, fresh mozzarella, olive oil & fresh basil</i>	Margarita/Caprese Style
NUMERO DUE	<i>Ham, pineapple, in house alfredo base & mozzarella cheese</i>	Hawaiian (Add 1.5 for Alfredo)
NUMERO TRE	<i>Red pepper, artichoke, pecorino, sausage & gorgonzola</i>	La Toscana
NUMERO QUATTRO	<i>Mozzarella, provolone, ricotta & pecorino</i>	Quatro Formaggio
NUMERO CINQUE	<i>In house alfredo sauce with spinach & broccoli</i>	Verde Bianca (Add 1.5 for Alfredo)
NUMERO SEI	<i>Choose any 2 toppings on pesto and mozzarella cheese</i>	Pesto Base

New York Pizza

Extra Cheese:

Medium 3 | Pan & Extra Large 4

Traditional Toppings:

Medium 2 | Pan & Extra Large 2.5

Pepperoni, Sausage, Mushroom, Meatball, Onion, Bell Pepper, Olives, Beef, Ham, Anchovy, or Jalepeño

Gourmet Toppings:

Medium 2.5 | Pan & Extra Large 3

Artichoke, Roasted Bell Peppers, Pineapple, Spinach, Salami, Provolone, Sundried Tomato, Sliced Tomato, Broccoli, Feta Cheese, Bacon, Banana Pepper, or Prosciutto

EXTRA LARGE 18"20	MEDIUM 14"15.5
SPECIAL: Any Five Traditional Toppings26	SPECIAL: Any Five Traditional Toppings22.5

Pan Pizza

15" PAN (ONE SIZE)	<i>Thick crust with extra cheese & sauce. Choose Traditional or Gourmet toppings from list above</i>	20
PAN SPECIAL (15")	<i>Any five Traditional toppings</i>	25

Calzones - 12

Please allow extra cooking time
*Fresh oven baked with any three(3) traditional toppings
 with mozzarella & creamy ricotta cheese*

Stromboli - 12

Please allow extra cooking time
*Fresh oven baked with any three(3)
 traditional toppings, mozzarella
 & pizza sauce*

Children's Menu (For guests 12 and under please)

Spaghetti & Meatball.....10	Manicotti.....8
Chicken Tenders.....2pc. 6/4pc. 9	Tortellini.....9.5