



Ask about our Daily Chef Specials !

Appetizers

Escargot.....\$8.50

Bruschetta.....7.00

A mix of fresh red and green bell peppers, onions and herbs sauted and topped with mozzarella cheese served on toast points

Shrimp Scampi.....7.95

Parmesan Artichoke Fratelli.....7.95

Served with fresh toast points.

Olive Oil with garlic, herb & cheeses.....2.75

Soups, Salads, Sides

Minestrone.....\$2.75

Zuppa.....3.75

Meatballs or Italian Sausage.....3.00

House Salad.....2.75

Dressings: House Italian, Creamy Garlic,
Balsamic Vinaigrette, Raspberry Vinaigrette,
Blue Cheese, Ranch, Honey Mustard

Fratelli's Favorites

Traditional Meat Lasagna.....\$10.95

Gourmet White Lasagna.....10.95

Lasagna noodles with spinach, Ricotta cheese mix, and white sauce

Cheese Ravioli.....9.95

Eggplant Parmesan.....12.95

Fresh eggplant lightly sauteed and baked with marinara sauce and mozzarella cheese. Served with a side of linguini and marinara.

Cheese Tortellini.....9.95

Topped with marinara sauce.

Jumbo Stuffed Shells.....10.95

Three jumbo pasta shells filled with a blend of ricotta and parmesan cheeses, topped with marinara sauce and mozzarella cheese, then baked in a casserole.

Cannelloni Florentine.....11.95

Pasta tubes filled with a veal, spinach, and Ricotta mixture, topped with marinara sauce and mozzarella cheese and baked in a casserole.

Pasta Primavera.....12.95

Fresh spring vegetables lightly sauteed and mixed with a creamy white sauce served over linguini.

Wild & Creamy Florentine.....12.95

A blend of fresh chopped spinach & sauteed mushrooms in a creamy alfredo sauce, served over fettuccine.

From The Grill

Ribeye Steak.....\$18.95

12 ounces of choice grilled ribeye served with sauteed vegetable medley and linguini marinara.

Grilled Chicken Breast.....14.95

Marinated breast of chicken topped with a sun dried tomato herb butter. Served with vegetable medley and linguini marinara.

Grilled Salmon.....16.95

Fresh grilled salmon topped with a creamy dill sauce served with vegetable medley and linguini marinara.

Steak Marsala.....16.95

Tender slices of our ribeye sauteed with mushrooms and onions and smothered in our rich brown marsala sauce. Served over a full plate of angel hair.

All entrees served with salad and bread.

All food must be cooked to the correct internal temperature

Veal

Parmigiana.....\$15.95
Freshly breaded veal loin, sauteed and finished in the oven with marinara, mozzarella and parmesan cheeses. Served with a side of linguini marinara.

Francaise.....14.95
Veal loin dipped in a cheese and egg batter, sauteed and served in a lemon-wine butter sauce with a side of linguini.

Marsala.....15.95
Veal loin sauteed with fresh mushrooms and onions in a rich brown marsala wine sauce. Served with a side of angel hair.

Picata.....14.95
Veal loin sauteed with capers in a lemon-white wine sauce. Served with a side of linguini.

Verona.....15.95
Sauteed veal loin with plum tomatoes, mushrooms and rosemary in a creamy tomatoe sauce. Served with a side of linguini.

Chicken

Parmigiana.....\$14.95
Freshly breaded chicken breast, sauteed and topped with marinara sauce, mozzarella and parmesan cheeses. Served with a side of linguini.

Francaise.....13.95
Chicken breast dipped in a cheese and egg batter, sauteed and served in a lemon-wine butter sauce with a side of linguini.

Marsala.....14.95
Fresh chicken breast sauteed with mushrooms and onions in a rich brown marsala wine sauce. Served with a side of angel hair.

Rigatoni Vodka.....14.50
Sauteed chicken breast with plum tomatoes, spring onions and garlic, in a creamy tomatoe vodka sauce. Served over rigatoni.

Verona.....14.50
Sauteed chicken breast with plum tomatoes, mushrooms and fresh rosemary in a creamy tomatoe sauce. Served with a side of linguini.

Seafood

Shrimp &/or Scallop Scampi.....\$15.95
Fresh shrimp &/or scallops sauteed in a garlic, lemon butter and white wine sauce served over linguini.

Shrimp &/or Scallop Fra Diablo.....15.95
Fresh shrimp &/or scallops sauteed in a spicy Dat'l pepper red sauce and served over linguini.

Shrimp Elizabeth.....16.50
Fresh shrimp sauteed with mushrooms and artichoke hearts in a creamy blue cheese sauce served over rigatoni.

Almond Crusted Salmon.....16.95
Fresh salmon coated in our own roasted almond breading, pan seared and topped with a light raspberry beurre blanc sauce. Served with a side of vegetable medaly and linguini marinara.

Pick-A-Pasta

Penne - Rigatoni - Angel Hair - Linguini
 Spaghetti - Fettucine

Pick-A-Sauce

Marinara - Meat Sauce - Alfredo - Fra Diablo
 Creamy Tomato - Mushroom Marinara
 Garlic, Herb & Olive Oil

\$9.95, and add Meatballs or Italian Sausage for \$3.00

*No Split Checks on Parties of 6 or more.
 18% Gratuity will be added on Parties of 6 or more.*

Beer

Imports.....	\$4.00
Peroni	Harp
Birra Moretti	Bass
Heineken	Stella Artois
Becks light	Becks light N/A
Amstel light	Corona
New Castle	Blue Moon

Domestics.....	\$3.25
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Budweiser
Bud Light
Michelob light
Michelob Ultra light
Amberbock
Yuengling

Beverages

Soft Drinks..(coke, diet coke, sprite).....	1.25
Iced Tea.....	1.25
Coffee - regular & decaf.....	1.00

Fratelli's

House Wines

Coastal Vines

Chardonnay • Merlot • Cabernet Sauvignon • White Zinfandel
Glass: \$4.50 1/2 Carafe: \$11.00 Full Carafe: \$18.00

Zonin Pinot Grigio

Glass: \$5
1/2 Carafe: \$14 Full Carafe: \$24

Candoni Chianti

Glass: \$6
1/2 Carafe: \$18 Full Carafe: \$30

Sparkling

	Glass	Bottle
Zonin Asti Spumante, Italy.....		28

White

Castello D'Albola Pinot Grigio, Friuli, Italy.....	23
Candoni "Organic" Pinot Grigio, Italy.....	25
A Mano Soave, Italy.....	20
Firestone Sauvignon, Blanc, Central Coast.....	7 23
St. Supery Sauvignon Blanc, Napa.....	30
Salviano Orvieto, Italy.....	29
Fazi Verdicchio, Italy.....	22
Bollini Chardonnay, Friuli, Italy.....	28
Benziger Chardonnay, Sangiacomo.....	32
Rosemount Riesling, Australia.....	5 20

Red

Smoking Loon Pinot Noir, California.....	6 22
Kenwood Pinot Noir, Russian River.....	29
Michele Chiarlo Barbera D'Asti, Piedmont, Italy.....	27
Smoking Loon Merlot, California.....	6 22
Goodnight Merlot, California.....	25
St. Francis Merlot, Sonoma.....	38
Penfolds Koonunga Hills Shiraz, Australia.....	26
Cline "Ancient Vines" Zinfandel, California.....	24
A Mano Primitivo, Puglia, Italy.....	20
Rocca de Montemassi "Le Focale" Sangiovese, Maremma, Italy.....	31
Santa Martina Rosso, Tuscany, Italy.....	25
Butera Feudo Nero D' Avola, Sicily, Italy.....	26
Ricasoli "Brolio" Chianti Classico, Tuscany, Italy.....	45
Castello D'Albola Chianti, Tuscany, Italy.....	28
Nozzole Chianti Classico Reserva, Tuscany, Italy.....	50
Kenwood "Yulupa" Cabernet Sauvignon, Sonoma.....	28
Smoking Loon Cabernet Sauvignon, California.....	6 22
Domaine Napa Cabernet Sauvignon, Napa.....	39
Rocca di Montemassi "Sassabruna" Red Blend, Maremma, Italy.....	46