



Appetizers

Fratello's Meatballs

Topped with marinara and shaved parmesan. 7

Arancini

Parmesan risotto balls stuffed with roasted red pepper and spinach, served with marinara & parmesan. 11

Seafood Stuffed Mushrooms

Baked and topped with melted mozzarella. 12

Fried Mozzarella

Hand-breaded mozzarella with house marinara. 9

Antipasto

Mixed greens, breaded eggplant, marinated artichoke, salami, prosciutto, caprese, kalamata olives, pesto chicken, Peruvian peppers. Served with house balsamic. 14

Bruschetta

Served on Romano focaccia garlic bread. 10

Fried Calamari

Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine, over linguine. 14

Shrimp Cocktail GF

4 jumbo shrimp simmered in a blend of seasoning, chilled and served with cocktail sauce. 16

Pan Seared Scallops

Large day boat scallops dry seared, served over greens with balsamic reduction and shaved parmesan. 16

Sicilian Sausage Soup GF

Fresh spinach, tomato, sausage, rice, hot pepper and melted mozzarella. Cup 6 Bowl 8

Salads

House Garden Salad GF

Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons. 8

Caprese Salad GF

Sliced vine-ripened tomato layered with fresh mozzarella, with kalamata olives, fresh basil, and extra virgin olive oil. Served with house balsamic dressing. 10

Caesar Salad GF

Crisp romaine tossed with traditional or creamy dressing topped with croutons and shaved parmesan. 9

Bistro Salad GF

Mixed greens, bacon, feta, tomato, onion, and sliced egg. 12

Salad Toppings

Grilled chicken 7 – Sirloin Tips 12 – Grilled Salmon 12

Entrees

All non-pasta entrees served with choice of side dish. Add a side garden or Caesar salad for \$4

Seafood Sophia

Lobster, scallops, shrimp, mussels, with mushrooms and roma tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions. 28

Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. 21

Seafood Fra Diavolo GF

Lobster, scallops, shrimp, spicy marinara over linguine. 28

Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 28

Roasted Vegetable Salmon GF

Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 23

Filet Mignon GF

8 ounce grilled tenderloin. Choice of roasted garlic gorgonzola butter or Chianti demi-glace. 32

New York Sirloin GF

12 ounce center cut with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 32

Roast Prime Rib GF

Slow roasted rib-eye with au jus.
12 oz. 26 16 oz. 32

Chicken Capri GF

Chicken breast sautéed with roma tomatoes, onions, artichoke hearts, fresh garlic, and parmesan. Tossed with bowtie pasta and finished with shaved parmesan. 20

Chicken Parmesan GF

Breaded breast baked with marinara, topped with melted mozzarella. Served with choice of pasta. 19

Chicken & Broccoli Alfredo GF

Chicken, broccoli, and alfredo sauce with fettuccine. 21

Chicken Marsala

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 19

Baked Stuffed Shells

Ricotta filled shells with marinara and mozzarella. 16

Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 17

Veal Marsala

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 23

Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 19

GF—These items can be prepared gluten-free. Please inform your server.