



Appetizers

Garlic Bread

Romano focaccia with roasted garlic butter, melted mozzarella, served with marinara. 7

Sicilian Sausage Soup

Our signature soup prepared with fresh baby spinach, tomato, sweet Italian sausage, Arborio rice and melted mozzarella with a touch of crushed red pepper. Cup 5 Bowl 7

Mussels Fratello

Prince Edward Island mussels simmered with fresh garlic, hot cherry peppers, olive oil and white wine. 12

Fratello's Meatballs

Topped with marinara and shaved parmesan. 7

Short Rib Ravioli

Short rib stuffed ravioli with creamy mushroom marsala sauce. 12

Arancini

Parmesan risotto balls stuffed with roasted red pepper and spinach, served with marinara & parmesan. 10

Chicken Fingers

Hand-breaded fingers with honey mustard or Buffalo style. 10

Carpaccio

Thinly sliced seared tenderloin topped with shaved parmesan, capers, extra virgin olive oil & lemon. Garnished with sweet relish & shallot butter. 12

Seafood Stuffed Mushrooms

Baked and topped with melted mozzarella. 12

Jumbo Shrimp Cocktail

Four jumbo shrimp steamed in our house blend of herbs and spices. 15

Fried Mozzarella

Hand-breaded mozzarella with house marinara. 9

Bruschetta

Served on Romano focaccia garlic bread. 10

Spinach & Artichoke Dip

Served hot with garlic toast points. 10

Fried Calamari

Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine, over linguine. 13

Chicken Parm Egg Rolls

Served with house marinara for dipping. 12

Eggplant Ricotta

Breaded eggplant baked with ricotta, marinara, fresh mozzarella and basil. 10

Escargot

Baked in garlic butter with baby spinach topped with melted mozzarella & garlic toast points. 12

Salads

Antipasto

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

House Garden Salad

Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons. 7

Caprese Salad

Sliced vine-ripened tomato layered with fresh mozzarella, with kalamata olives, fresh basil, and extra virgin olive oil. Served with house balsamic dressing. 9

Bistro Salad

Mixed greens, bacon, feta, tomato, onion, and sliced egg. 11

Bleu Wedge

Crisp iceberg, Applewood smoked bacon, shaved onion, diced tomato, crumbled bleu cheese & bleu cheese dressing. 8

Caesar Salad

Crisp romaine tossed with traditional or creamy dressing topped with croutons and shaved parmesan. 8

Mediterranean Chopped Salad

Mixed greens, kalamata olives, red onion, cucumber, tomato, chickpeas, and feta with house dressing. 11

Spinach Salad

Fresh spinach, candied walnuts, bleu cheese, onions, marinated mushrooms & gorgonzola vinaigrette. 9

Salad Toppings Grilled Chicken 7 – Sirloin Tips 12 – Grilled Salmon 12 – Grilled Shrimp (3) 12

Wood Fired Pizza

Cheese & Tomato Pizza

Hand-tossed shell, tomato sauce and mozzarella. 12

Fratello's Pizza

Spinach, feta, pepperoni, sausage, mozzarella, and tomato sauce. 16

Meat Lovers Pizza

Ground beef, pepperoni, bacon & sausage. 16

Margherita Pizza

Olive oil, garlic, mozzarella, fresh basil, roasted tomato. 14

Mediterranean Pizza

Olive oil, garlic, mozzarella, sundried tomatoes, kalamata olives, spinach, and feta. 14

White Pizza

Olive oil, garlic, mozzarella & fresh parmesan. 13

Buffalo Chicken Pizza

Buffalo sauce topped with fried chicken tenders, mozzarella, bacon, gorgonzola, and scallions. 14

Vegetable Pizza

Broccoli, mushroom, onion, tomato, green pepper. 14

Hawaiian Pizza

Cheese and tomato pizza topped with ham and diced pineapple. 14

Arugula & Tomato Pizza

Pesto with diced mozzarella and fire roasted tomato, topped with olive oil & balsamic tossed arugula, candied walnuts, and fresh basil. 14

Chicken Bacon Ranch Pizza

White pizza with grilled chicken, roasted tomatoes, and crumbled bacon, drizzled with ranch dressing. 14

Entrees

Italian Pie

Sausage, pepperoni, and ricotta on penne, baked with marinara and mozzarella. 15

Baked Stuffed Shells

Ricotta filled shells with marinara and mozzarella. 15

Northender

Meatball, sausage, and chicken parmesan baked on penne with marinara and mozzarella. 18

Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 16

Steakhouse Tips

Served over mashed potato with asparagus and fried onions. 26

New York Sirloin

12 oz center cut. Your choice of garlic gorgonzola butter or Chianti demi-glace. Served with one house side. 32

Filet Mignon

8 oz. grilled tenderloin. Choice of roasted garlic gorgonzola butter or Chianti demi-glace. Served with one house side. 32

Broiled Haddock

White wine, butter, lemon, cracker crumbs. Served with one house side. 19

Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. Served with one house side. 21

Seafood Sophia

Lobster, scallops, shrimp, mussels, with mushrooms and roma tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions. 29

Shrimp Risotto

Jumbo shrimp, arborio rice, sundried tomato, spinach, garlic, cream, parmesan, drizzled balsamic glaze. 27

Shrimp & Scallop Pesto

3 jumbo shrimp & scallops sauteed with creamy pesto sauce tossed with diced tomato, fresh tagliatelle pasta. 28

Charbroiled Steakburger

Half pound Angus burger served with choice of cheese, lettuce, tomato and mayo on brioche roll. 14

Seafood Fettuccine

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 29

Fire Roasted Vegetable Risotto

Grilled roasted harvest vegetables served with creamy risotto. 18

Chicken Carbonara

Mushrooms, bacon, green peas and tomatoes in a creamy alfredo sauce with fettuccine, topped with scallions. 20

Chicken & Broccoli Alfredo

Chicken, broccoli, and alfredo sauce with fettuccine. 20

Chicken Capri

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

Marsala

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

Chicken 19 Veal 21

Piccata

Sautéed with capers, mushrooms, fresh lemon, white wine butter sauce, served over linguine.

Chicken 19 Veal 21

Parmesan

Breaded veal baked with marinara, topped with melted mozzarella.

Chicken 19 Veal 21 Eggplant 16

Saltimbocca

Prosciutto, fresh sage, diced tomato, Madeira wine butter sauce, melted mozzarella, over angel hair.

Chicken 21 Veal 23

Chicken & Sausage Crème Rosa

Sautéed chicken and sweet Italian sausage with penne in our crème rosa sauce, topped with shaved parmesan. 21

Shrimp Scampi

Five jumbo shrimp sautéed with butter, garlic, lemon, and diced tomato. Served over linguine, garnished with scallions and parmesan. 27

Seafood Fra Diavolo

Lobster, scallops, shrimp, very spicy marinara over linguine. 29

Roasted Vegetable Salmon

Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 21

Add a side garden or Caesar salad – \$2.50

Pasta

Fettuccine, Penne, Linguine, Angel Hair, Bow Tie, Fresh Tagliatelle (add \$2) or GF Penne (add \$2)

Topped with Bolognese 14 – Marinara 9 – Alfredo 12 – Fra Diavolo 12 – Crème Rosa 12 – Aglio Olio 9 – Creamy Pesto 13

Add 2 meatballs or 2 sausage – 5

Sides

House Sides – 3

Mashed Potato, French Fries, Broccoli

Premium Sides – 4

Asparagus (grilled or steamed), Creamy Risotto, Sautéed Spinach, Fire Roasted Vegetables, Sweet Potato Fries