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

**Carpaccio**
Thinly sliced seared tenderloin topped with shaved parmesan, capers, extra virgin olive oil & lemon. Garnished with sweet relish & shallot butter. 14

**Seafood Stuffed Mushrooms**
Baked and topped with melted mozzarella. 13

**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. 14

**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

**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

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

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**Salad Toppings**
Grilled Chicken 7 – Sirloin Tips 12 – Grilled Salmon 13 – Grilled Shrimp (3) 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**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. 17

**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. 15

**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. 15
Entrees

Italian Pie
Sausage, pepperoni, and ricotta on penne, baked with marinara and mozzarella. 16

Baked Stuffed Shells
Ricotta filled shells with marinara and mozzarella. 15

Northender
Meatball, sausage, and chicken parmesan baked on penne with marinara and mozzarella. 19

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. 36

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 romo tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions. 32

Shrimp Risotto
Jumbo shrimp, Arborio rice, sundried tomato, spinach, garlic, cream, parmesan, drizzled balsamic glaze. 28

Shrimp & Scallops Pesto
3 jumbo shrimp & scallops sauteed with creamy pesto sauce tossed with diced tomato, fresh tagliatelle pasta. 30

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. 32

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. 21

Chicken & Broccoli Alfredo
Chicken, broccoli, and alfredo sauce with fettuccine. 21

Chicken Capri
Chicken breast sauteed 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. 28

Seafood Fra Diavolo
Lobster, scallops, shrimp, very spicy marinara over linguine. 32

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

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 15 – Marinara 10 – Alfredo 14 – Fra Diavolo 12 – Crème Rosa 14 – Aglio Olio 9 – Creamy Pesto 13
Add 2 meatballs or 2 sausage – 5

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

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