**Antipasto**

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

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

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

**Mussels Fratello  12**
Prince Edward Island mussels simmered with fresh garlic, hot cherry peppers, lemon butter and white wine.

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

**Fratello's Meatballs  7**
Topped with marinara and shaved parmesan.

**Short Rib Ravioli  14**
Short rib stuffed ravioli with creamy mushroom marsala sauce.

**Chicken Parm Egg Rolls  12**
Served with house marinara for dipping.

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

**Chicken Fingers  12**
Hand-breaded fingers with honey mustard or Buffalo style.

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

**Jumbo Shrimp Cocktail  15**
Four jumbo shrimp steamed in our house blend of herbs and spices.

**Fried Mozzarella  9**
Hand-breaded mozzarella with house marinara.

**Bruschetta  10**
Served on Romano focaccia garlic bread.

**Spinach & Artichoke Dip  10**
Served hot with garlic toast points.

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

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

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

**Bistro Salad  11**
Mixed greens, bacon, feta, tomato, red onion, and sliced egg.

**Bleu Wedge  8**
Crisp iceberg, Applewood smoked bacon, red onion, diced tomato, crumbled bleu cheese & bleu cheese dressing.

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

**House Garden Salad  7**
Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons.

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

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

**Spinach Salad  9**
Fresh spinach, candied walnuts, bleu cheese, red onion, marinated mushrooms & gorgonzola vinaigrette.

**Salad Dressings**
- House Balsamic Vinaigrette
- Creamy Italian
- Creamy or Traditional Caesar
- Pepper Parmesan
- Bleu Cheese
- Gorgonzola Vinaigrette
- Ranch
- Thousand Island
- Colavita Extra Virgin Olive Oil & Balsamic Vinegar

**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.
Steakhouse Tips*  26
Served over mashed potato with asparagus and fried onions.

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

Filet Mignon*  36
8 oz. grilled tenderloin. Choice of roasted garlic gorgonzola butter or Chianti demi-glace. Served with one house side.

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

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

Chicken & Sausage Crème Rosa  21
Sautéed chicken and sweet Italian sausage with penne in our crème rosa sauce, topped with shaved parmesan.

Chicken Carbonara  21
Mushrooms, bacon, green peas and tomatoes in a creamy alfredo sauce with fettuccine, topped with scallions.

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

Marsala  19
Veal  21
Mushrooms, garlic, marsala wine butter sauce, served over linguine.

Piccata  19
Veal  21
Sautéed with capers, mushrooms, fresh lemon, white wine butter sauce, served over linguine.

Parmesan  19
Veal  21
Eggplant  16
Baked with marinara, topped with melted mozzarella.

Saltimbocca  21
Veal  23
Prosciutto, fresh sage, diced tomato, Madeira wine butter sauce, melted mozzarella, over angel hair.

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All non-pasta entrees are served with your choice of one regular side.

Homestyle Mashed Potatoes
French Fries  |  Steamed Broccoli
House  3

Asparagus (grilled or steamed)
Creamy Risotto  |  Sautéed Spinach
Fire Roasted Vegetables  |  Sweet Potato Fries
Sautéed Mushrooms & Onions
Premium  4

Add side garden or caesar salad for $3 to any entrée
Cheese & Tomato Pizza  
Hand-tossed shell, tomato sauce and mozzarella.

Fratello’s Pizza  
Spinach, feta, pepperoni, sausage, mozzarella, and tomato sauce.

Meat Lovers Pizza  
Ground beef, pepperoni, bacon & sausage.

Margherita Pizza  
Olive oil, garlic, mozzarella, fresh basil, roasted tomato.

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

White Pizza  
Olive oil, garlic, mozzarella & fresh parmesan.

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

Vegetable Pizza  
Broccoli, mushroom, onion, tomato, green pepper.

Hawaiian Pizza  
Cheese and tomato pizza topped with ham and diced pineapple.

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

Chicken Bacon Ranch Pizza  
White pizza with grilled chicken, roasted tomatoes, and crumbled bacon, drizzled with ranch dressing.

Mud Pie  
A delicious combination of coffee ice cream, chocolate cookie crust and a hint of coffee brandy.

Cannoli  
Authentic Sicilian Cannoli with chocolate chips mixed in Mascarpone filling, sprinkled with powdered sugar.

Desserts

Peanut Butter Pie  
Chocolate cookie crust with a creamy and crunchy peanut butter filling topped with chunks of peanut butter cups and drizzled with chocolate ganache and caramel.

Chef's Specialty Cheesecake  
Delicious cheesecakes created weekly. Ask your server what the specialty is.

Chocolate Bomb  
A rich, gluten-free chocolate mousse filling with a touch of cannoli filling, covered in a rich chocolate glaze.

Puff Pastry Sundae  
Puff pastry shell filled with vanilla ice cream, topped with hot fudge and whipped cream.

Lemon Berry Torte  
Moist two-layer lemon cake accented with blueberries.

Five Layer Chocolate Cake  
Classic chocolate cake with five rich chocolate layers.

Tiramisu  
Our signature recipe layering espresso-soaked, gluten-free lady fingers with Mascarpone pastry cream.

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Pasta

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

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

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

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**Pasta & Sauce**

Select your favorite pasta...

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<tr>
<th>Pasta</th>
<th>Price</th>
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<tr>
<td>Fettuccine</td>
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<td>Penne</td>
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<td>Linguine</td>
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<td>Angel Hair</td>
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<td>Cavatappi</td>
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<td>Fresh Tagliatelle (add $2)</td>
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<td>GF Fusilli (add $2)</td>
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with the homemade sauce of your choice:

- **Bolognese** - Traditional hearty Italian meat sauce. 15
- **Marinara** - Zesty meatless red sauce. 10
- **Fra Diavolo** - Our marinara sauce with hot cherry peppers. 12
- **Alfredo** - Cream, butter and parmesan. 14
- **Crème Rosa** - Alfredo sauce with marinara. 14
- **Rosa Diavolo** - Alfredo sauce with spicy marinara. 14
- **Pesto Sauce** - Basil, olive oil, pine nuts and cream. 9
- **Aglio Olio** - Basil, garlic and olive oil. 9

**2 Meatballs** 6 | **2 Sausages** 6 | **Meatball & Sausage** 6

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**Seafood Sophia** 32
Lobster, scallops, shrimp, mussels, with mushrooms and roma tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions.

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

**Baked Stuffed Haddock** 21
Seafood stuffing, lobster sherry cream, melted mozzarella. Served with one house side.

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

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

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**Shrimp Scampi** 28
Five jumbo shrimp sautéed with butter, garlic, lemon, and diced tomato. Served over linguine, garnished with scallions and parmesan.

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

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

**Seafood Fettuccine** 32
Lobster, scallops, shrimp, alfredo tossed with fettuccine.

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**Ask to see our extensive Gluten-Free menu**

Add side garden or caesar salad for $3 to any entrée

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