**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. 14

**Fried Mozzarella**
Hand-breaded mozzarella with house marinara. 10

**Antipasto**
Mixed greens, breaded eggplant, marinated artichoke, salami, prosciutto, caprese, kalamata olives, pesto chicken, Peruvian peppers. Served with house balsamic. 15

**Fried Calamari**
Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine over linguine. 15

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

**Seafood Stuffed Mushrooms**
Baked and topped with fresh garlic, hot cherry peppers, lemon butter and white wine. 13

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

**Fritto Calamari**
PEI mussels simmered with garlic and white wine. 13

**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, 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

**Entrees**

**Seafood Sophia**
Lobster, scallops, shrimp, mussels, with mushrooms and roma tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions. 33

**Baked Stuffed Haddock**
Seafood stuffing, lobster sherry cream, melted mozzarella. 22

**Seafood Fra Diavolo GF**
Lobster, scallops, shrimp, spicy marinara over linguine. 33

**Seafood Fettuccine GF**
Lobster, scallops, shrimp, alfredo tossed with fettuccine. 33

**Roasted Vegetable Salmon GF**
Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 25

**Fresh Swordfish GF**
8 oz. fresh swordfish, grilled topped with garlic, herb butter. 32

**New York Sirloin GF**
12 ounce center cut with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 33

**Filet Mignon GF**
8 oz. grilled tenderloin with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 36

**Filet Mignon GF**
8 oz. grilled tenderloin with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 36

**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. 21

**Chicken Parmesan GF**
Breaded chicken breast with marinara, topped with melted mozzarella. Served with choice of pasta. 20

**Chicken & Broccoli Alfredo GF**
Chicken, broccoli, and alfredo sauce with fettuccine. 22

**Chicken Marsala GF**
Mushrooms, garlic, marsala wine butter sauce, served over linguine. 20

**Pan-seared Duck Breast**
Blueberry, basil, & lavender risotto with grilled asparagus. 34

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

**Baked Stuffed Shells**
Ricotta filled shells with marinara and mozzarella. 16

**Northender GF**
Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 20

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