

Antipasti

- Garlic Bread 8**

Romano focaccia with roasted garlic butter, melted mozzarella, served with marinara.
- Fried Calamari 15**

Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine, over linguine.
- Sicilian Sausage Soup Cup 6 Bowl 8**

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 13**

Prince Edward Island mussels simmered with fresh garlic, hot cherry peppers, lemon butter and white wine.
- Carpaccio* 15**

Thinly sliced seared tenderloin topped with shaved parmesan, capers, extra virgin olive oil & lemon. Garnished with sweet relish & shallot butter.
- Fratello's Meatballs 8**

Topped with marinara and shaved parmesan.
- Short Rib Ravioli 15**

Short rib stuffed ravioli with creamy mushroom marsala sauce.
- Chicken Parm Egg Rolls 13**

Served with house marinara for dipping.
- Arancini 11**

Parmesan risotto balls stuffed with roasted red pepper and spinach, served with marinara & parmesan.
- Chicken Fingers 13**

Hand-breaded fingers with honey mustard or Buffalo style.
- Seafood Stuffed Mushrooms 14**

Baked and topped with melted mozzarella.
- Jumbo Shrimp Cocktail 16**

Four jumbo shrimp steamed in our house blend of herbs and spices.
- Fried Mozzarella 10**

Hand-breaded mozzarella with house marinara.
- Bruschetta 10**

Served on Romano focaccia garlic bread.
- Spinach & Artichoke Dip 11**

Served hot with garlic toast points.
- Eggplant Ricotta 11**

Breaded eggplant baked with ricotta, marinara, fresh mozzarella and basil.
- Escargot 13**

Baked in garlic butter with baby spinach topped with melted mozzarella & garlic toast points.
- Dipping Sauces 3**

Side cup of Marinara or Alfredo for your garlic breadsticks

Insalate

- Antipasto 15**

Mixed greens, breaded eggplant, marinated artichoke, salami, prosciutto, caprese, kalamata olives, pesto chicken, Peruvian peppers. Served with house balsamic.
- Bistro Salad 12**

Mixed greens, bacon, feta, tomato, red onion, and sliced egg.
- Bleu Wedge 10**

Crisp iceberg, Applewood smoked bacon, red onion, diced tomato, crumbled bleu cheese & bleu cheese dressing.
- Caprese Salad 10**

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 8**

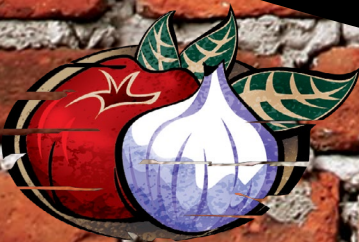
Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons.
- Caesar Salad 9**

Crisp romaine tossed with traditional or creamy dressing topped with croutons and shaved parmesan.
- Mediterranean Chopped Salad 12**

Mixed greens, kalamata olives, red onion, cucumber, tomato, chickpeas, and feta with house dressing.
- Spinach Salad 10**

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 8	Grilled Salmon 14
Sirloin Tips* 14	Grilled Shrimp (3) 14

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

Pollo, Vitello and Manzo

Steakhouse Tips* 27

Served over mashed potato with asparagus and fried onions.

New York Sirloin* 33

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* 15

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

Chicken Capri 21

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 22

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

Chicken Carbonara 22

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

Chicken & Broccoli Alfredo 22

Chicken, broccoli, and alfredo sauce with fettuccine.

Marsala Chicken 20 Veal 23

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

Piccata Chicken 20 Veal 23

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

Parmesan Chicken 20 Veal 23 Eggplant 17

Baked with marinara, topped with melted mozzarella.

Saltimbocca Chicken 22 Veal 24

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

Sides

House 3

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

Homestyle Mashed Potatoes

French Fries | Steamed Broccoli

Premium 4

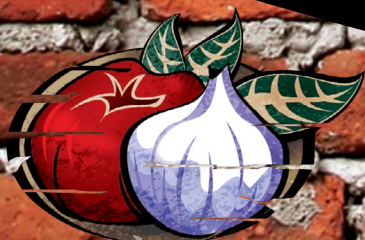
Asparagus (grilled or steamed)

Creamy Risotto | Sautéed Spinach

Fire Roasted Vegetables | Sweet Potato Fries

Sautéed Mushrooms & Onions

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



Wood Fired Pizza

12" wood-fired brick oven pizza made fresh to order.
Some pizzas may be dark around the edge due to open-flame cooking.

Cheese & Tomato Pizza 12

Hand-tossed shell, tomato sauce and mozzarella.

Fratello's Pizza 16

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

Meat Lovers Pizza 17

Ground beef, pepperoni, bacon & sausage.

Margherita Pizza 14

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

Mediterranean Pizza 14

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

White Pizza 13

Olive oil, garlic, mozzarella & fresh parmesan.

Buffalo Chicken Pizza 16

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

Vegetable Pizza 14

Broccoli, mushroom, onion, tomato, green pepper.

Hawaiian Pizza 14

Cheese and tomato pizza topped with ham and diced pineapple.

Arugula & Tomato Pizza 15

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

Chicken Bacon Ranch Pizza 16

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

Create Your Own Pizza

1.00 Toppings

Mozzarella | Mushrooms | Feta

Fresh Basil | Ricotta | Onions

Diced Tomatoes | Green Peppers

Spinach | Pineapple | Kalamata Olives

Breaded Eggplant | Gorgonzola Cheese

Hot Cherry Peppers | Broccoli

Fire Roasted Roma Tomatoes

2.00 Toppings

Anchovies | Artichoke Hearts

Pepperoni | Ham | Grilled Chicken

Bacon | Prosciutto | Sausage

Hamburg | Sundried Tomatoes

Roasted Red Peppers

Desserts

Mud Pie 9

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

Cannoli 7

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

Peanut Butter Pie 8

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 8

Delicious cheesecakes created weekly. Ask your server what the specialty is.

Chocolate Bomb 8

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

Puff Pastry Sundae 7

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

Lemon Berry Torte 8

Moist two-layer lemon cake accented with blueberries.

Five Layer Chocolate Cake 9

Classic chocolate cake with five rich chocolate layers.

Tiramisu 9

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



Pasta

Italian Pie 17

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

Baked Stuffed Shells 16

Ricotta filled shells with marinara and mozzarella.

Northender 20

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

Lasagna 17

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

Fire Roasted Vegetable Risotto 19

Grilled roasted harvest vegetables served with creamy risotto.

Pasta & Sauce

Select your favorite pasta...

Fettuccine | Penne | Linguine | Angel Hair | Bow Tie | Cavatappi | Fresh Tagliatelle (add \$2) | GF Fusilli (add \$2)

with the homemade sauce of your choice:

Bolognese - Traditional hearty Italian meat sauce. 16 | Marinara - Zesty meatless red sauce. 11

Fra Diavolo - Our marinara sauce with hot cherry peppers. 13 | Alfredo - Cream, butter and parmesan. 15

Crème Rosa - Alfredo sauce with marinara. 15 | Rosa Diavolo - Alfredo sauce with spicy marinara. 15

Pesto Sauce - Basil, olive oil, pine nuts and cream. 14 | Aglio Olio - Basil, garlic and olive oil. 10

2 Meatballs 7 | 2 Sausages 7 | Meatball & Sausage 7

Pesce

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 20

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

Baked Stuffed Haddock 22

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 25

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

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.

Ask to see our extensive
Gluten-Free menu

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

