



## Appetizers

### Fratello's Meatballs

Topped with marinara and shaved parmesan. 8

### Arancini

Parmesan risotto balls stuffed with roasted red pepper and spinach, served with marinara & parmesan. 12

### Seafood Stuffed Mushrooms

Baked and topped with melted mozzarella. 13

### 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

### Bruschetta

Served on Romano focaccia garlic bread. 10

### Fried Calamari

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

### Shrimp Cocktail GF

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

### Chicken Parm Egg Rolls

Served with house marinara for dipping. 14

### 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. 10

### Caprese Salad GF

Sliced vine-ripened tomato layered with fresh mozzarella, with 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. 10

### Bistro Salad GF

Mixed greens, bacon, feta, tomato, onion, and sliced egg. 13

### Salad Toppings

Grilled chicken 8 - Sirloin Tips 14 - Grilled Salmon 14 - Grilled Shrimp (3) 14

## Entrees

All non-pasta entrees served with choice of side dish. Add a side garden or Caesar salad for \$4

### Seafood Sophia

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

### Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. 23

### Seafood Fra Diavolo GF

Lobster, scallops, shrimp, spicy marinara over linguine. 32

### Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 32

### Roasted Vegetable Salmon GF

Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 27

### Filet Mignon GF

8 ounce grilled tenderloin. Choice of roasted garlic gorgonzola butter or Chianti demi-glace. 36

### New York Sirloin GF

12 ounce center cut with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 35

### Roast Prime Rib GF

Slow roasted rib-eye with au jus.  
12 oz. 29 16 oz. 35

### 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. 22

### Chicken Parmesan GF

Breaded breast baked with marinara, topped with melted mozzarella. Served with choice of pasta. 22

### Chicken & Broccoli Alfredo GF

Chicken, broccoli, and alfredo sauce with fettuccine. 23

### Chicken Marsala

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 22

### Baked Stuffed Shells

Ricotta filled shells with marinara and mozzarella. 19

### Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 19

### Veal Marsala

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 25

### Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 22

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