

Antipasti

Garlic Bread 9

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. Served with garlic toast

Fratello's Meatballs 9

Topped with marinara and shaved parmesan.

Maple Bacon Brussel Sprouts 13

Bacon, maple brown butter, shredded parmesan, aged balsamic.

Chicken Parm Egg Rolls 14

Served with house marinara for dipping.

Arancini 12

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

Chicken Fingers 14

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 12

Served hot with garlic toast points.

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 13

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

Bleu Wedge 12

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

Caprese Salad 12

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 10

Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons.

Caesar Salad 10

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.

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

Salad Toppings

Grilled Chicken 8

Sirloin Tips* 14

Grilled Salmon 14

Grilled Shrimp (3) 14



Pollo, Vitello and Manzo

Steakhouse Tips* 28

Served over mashed potato with asparagus and fried onions.

Grilled Ribeye* 38

14 oz choice 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* 16

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

Chicken Primavera 21

Sauteed chicken breast with sundried tomatoes, artichokes, kalamata olives, asparagus tips, olive oil, garlic, Parmesan cheese, tossed with angel hair.

Chicken & Sausage Crème Rosa 23

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

Chicken Carbonara 23

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

Chicken & Broccoli Alfredo 23

Chicken, broccoli, and alfredo sauce with fettuccine.

Marsala Chicken 21 Veal 24

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

Piccata Chicken 21 Veal 24

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

Parmesan Chicken 21 Veal 24 Eggplant 18

Baked with marinara, topped with melted mozzarella.

Saltimbocca Chicken 23 Veal 25

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

Sides

House 4

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

Homestyle Mashed Potatoes | French Fries
Steamed Broccoli | Pasta with Marinara

Premium 5

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

**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, fresh 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.

The Killer Bee 16

Tomato sauce, mozzarella, sausage, ricotta, fresh basil, drizzled with hot honey.

Arugula & Tomato Pizza 15

Pesto with diced fresh 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
Breaded Eggplant | Kalamata Olives
Spinach | Gorgonzola Cheese
Hot Cherry Peppers | Broccoli
Fire Roasted Roma Tomatoes

2.00 Toppings

Anchovies | Artichoke Hearts
Pepperoni | 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 18

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

Lasagna 18

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

Northender 21

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

Fratello's Primavera 19

Sundried tomatoes, artichoke, kalamata olives, asparagus tips, garlic, Parmesan, olive oil, tossed with angel hair

Fire Roasted Vegetable Risotto 19

Grilled roasted harvest vegetables served with creamy risotto.

Homestyle Mac n Cheese 16

Cavatappi pasta tossed with a creamy cheese sauce, topped with toasted crumbs

Buffalo Chicken Mac n Cheese 24 Lobster Mac n Cheese 36

Pasta & Sauce

Select your favorite pasta...

Fettuccine | Penne | Linguine | Angel Hair | Bow Tie | Cavatappi
Fresh Tagliatelle (add \$2) | Cheese Ravioli (add \$3) | GF Fusilli (add \$2)

with the homemade sauce of your choice:

Bolognese - Traditional hearty Italian meat sauce. 16 | Marinara - Traditional red sauce. 12
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 8 | 2 Sausages 8 | Meatball & Sausage 8

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 22

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

Baked Stuffed Haddock 24

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 27

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

