# **Appetizers**

#### Fratello's Meatballs

Topped with marinara and shaved parmesan. 9

## **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. 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

# **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. 15

### Shrimp Cocktail GF

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

# Chicken Parm Eggrolls

Served with house marinara. 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. 12

### 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. 12

### Caesar Salad GF

Crisp romaine tossed with traditional or creamy dressing topped with croutons and shaved parmesan. 12

#### Bistro Salad GF

Mixed greens, bacon, feta, tomato, onion, and sliced egg. 14

### **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: Mashed potato, French fries, broccoli, pasta marinara.

For \$1 more: Asparagus, creamy risotto, sauteed spinach, roasted vegetables, sweet potato fries, brussels sprouts.

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. 34

### **Baked Stuffed Haddock**

Seafood stuffing, lobster sherry cream, melted mozzarella. 25

### Seafood Fra Diavolo GF

Lobster, scallops, shrimp, spicy marinara over linguine. 34

### Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 34

# Roasted Vegetable Salmon GF

Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 28

### Fresh Swordfish GF

8 oz. fresh swordfish, grilled topped with garlic, herb butter. 34

## Grilled Ribeye GF

14 ounce choice cut with roasted garlic gorgonzola butter or Chianti demi-glace. 38

## Filet Mignon GF

8 oz. grilled tenderloin with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 38

# Chicken & Sausage Crème Rosa GF

Chicken breast sautéed with sweet Italian sausage, crème rosa sauce, tossed with penne. 24

### Chicken Parmesan GF

Breaded breast baked with marinara, topped with melted mozzarella. Served with choice of pasta. 23

### Chicken & Broccoli Alfredo GF

Chicken, broccoli, and alfredo sauce with fettuccine. 24

### Chicken Marsala GF

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 23

## Pan-seared Duck Breast GF

Raspberry port glaze. Parmesan roasted brussels sprouts & herb fondant potatoes. 34

### Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 21

## Fratello's Primavera GF

Sundried tomatoes, artichoke, kalamata olives, asparagus tips, garlic, parmesan, olive oil, tossed with angel hair. 21

### Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 24

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