

# Happy Easter



## Appetizers

### Fratello's Meatballs

Topped with marinara and shaved parmesan. 12

### Arancini

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

### Seafood Stuffed Mushrooms

Baked and topped with melted mozzarella. 16

### Fried Mozzarella

Hand-breaded mozzarella with house marinara. 12

### Antipasto

Mixed greens, breaded eggplant, marinated artichoke, salami, prosciutto, caprese, kalamata olives, pesto chicken, Peruvian peppers. Served with house balsamic. 18

### Bruschetta

Served on Romano focaccia garlic bread. 12

### Fried Calamari

Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine over linguine. 16

### Shrimp Cocktail GF

4 jumbo shrimp simmered in a blend of seasoning, chilled and served with cocktail sauce. 18

### Chicken Parm Egg Rolls

Served with house marinara for dipping. 16

### Sicilian Sausage Soup GF

Fresh spinach, tomato, sausage, rice, hot pepper and melted mozzarella. Cup 6 Bowl 9

## 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

### Mediterranean Chopped Salad GF

Mixed greens, kalamata olives, red onion, cucumber, tomato, chickpeas, and feta with house dressing. 14

### Salad Toppings

Grilled chicken 9 - Steak Tips 15 - Grilled Salmon 16 - Grilled Shrimp (3) 16

## 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. 35

### Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. 28

### Seafood Fra Diavolo GF

Lobster, scallops, shrimp, spicy marinara over linguine. 35

### Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 35

### Maple Balsamic Salmon GF

Pan-seared salmon with maple balsamic glaze, over toasted almond & scallion risotto with grilled asparagus. 30

### Rack of Lamb

Frenched rack of lamb with dijon and panko crumbs. 48

### Grilled Ribeye GF

14 ounce choice cut with roasted garlic gorgonzola butter or Chianti demi-glace. 40

### Filet Mignon GF

8 oz. grilled tenderloin with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 42

### Chicken & Sausage Crème Rosa GF

Chicken breast sautéed with sweet Italian sausage, crème rosa sauce, tossed with penne. 28

### Chicken Parmesan GF

Breaded breast baked with marinara, topped with melted mozzarella. Served with choice of pasta. 26

### Chicken & Broccoli Alfredo GF

Chicken, broccoli, and alfredo sauce with fettuccine. 28

### Chicken Marsala GF

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 26

### Fratello's Primavera GF

Sundried tomatoes, artichoke, kalamata olives, asparagus tips, garlic, parmesan, olive oil, tossed with angel hair. 25

### Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 25

### Country Ham

Thick cut ham with pineapple maple, brown sugar glaze. 25

### Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 25

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