



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 Eggrolls

Served with house marinara. 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 - Sirloin Tips 15 - Grilled Salmon 16 - Grilled Shrimp (4) 16

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, 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. 36

Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. 29

Seafood Fra Diavolo GF

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

Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 36

Maple Balsamic Salmon GF

Pan-seared salmon with maple balsamic glaze, over roasted vegetable risotto. 30

Fresh Swordfish GF

8 oz. fresh swordfish, grilled topped with garlic, herb butter. 36

New York Sirloin GF

12 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. 45

Chicken & Sausage Crème Rosa GF

Chicken breast sautéed with sweet Italian sausage, crème rosa sauce, tossed with penne. 29

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

Half Roasted Chicken GF

Maple garlic demi-glace, Craisin herb stuffing, with side choice. 32

Lasagna

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

Fratello’s Primavera GF

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

Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 29

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