

# ANTIPASTI



*Designed to Share*

## MARINATED MIXED OLIVES 10

Herbs, lemon, chilli, olive oil **V, VG, GF, DF**

## PACIFIC OYSTERS 6ea

Red wine mignonette **GF, DF**

## ZUCCHINI FLOWER 9ea

Tempura, lemon Ricotta, goats cheese **V**

## TRUFFLE & PORCINI ARANCINI 9ea

Arborio rice, mushrooms, mozzarella, truffle mayonnaise **V**

## GARLIC BREAD 13

Butter, garlic, parsley **V**

## FOCACCIA 13

Whipped basil Ricotta, rosemary, sea salt **V**

## BURRATA & PROSCIUTTO 26

Heirloom tomatoes, toasted focaccia, aged balsamic, basil

## BRUSCHETTA (2) 17

Tomato, red onion, garlic, basil, grilled Sonoma sourdough **V, VG**

## CALAMARI 26

Fried calamari, thyme, pepper, lemon, aioli

## ANTIPASTI PLATTER 40

18mth Prosciutto di Parma, inferno salami, fennel salami, mixed marinated olives, bocconcini, Grana Padano, red onion jam, rosemary focaccia

# INSALATA



## FRATELLI HOUSE 24

Butter lettuce, radicchio, avocado, nashi pear, dill, Gorgonzola, candied walnut, radish, red wine vinaigrette **V, GF**

## CHICKEN & PESTO 26

Cos lettuce, quinoa, basil pesto, zucchini, avocado, green olive, shaved parmesan, basil **GF**

# PRIMI



## LINGUINE PRAWN 37

Prawn, chilli, garlic, cherry tomato, sugo, bisque, pangrattato

## CRAB SPAGHETTINI 38

Blue swimmer crab, bisque, chilli, pangrattato, parsley

## PENNE ALL'ARRABBIATA 31

Chilli, garlic, onion, capsicum, tomato, parsley **V, DF, VG**

## GNOCCHI AL PESTO 33

Cherry tomato, zucchini, basil pesto, parmesan **V**

## TRUFFLE & PORCINI RAVIOLI 31

Mushroom cream, spinach, parmesan, parsley **V**

## RIGATONI LAMB RAGÙ 36

Slow-braised lamb, tomato, chilli, Grana Padano, parsley

## PAPPARDELLE WAGYU RAGÙ 37

Coppertree farm Wagyu ragù, Grana Padano

## SAUSAGE RAGU CAMPANELLE 36

Sausage mince, Calabrian chilli, mascarpone, sugo, parmesan, parsley

**GLUTEN-FREE CASARECCE +3**

# SECONDI



## 250G COPPERTREE FARMS

## AGED ANGUS RUMP STEAK 42

Roast rosemary potatoes, red wine sauce, wild rocket

## CHICKEN PARMIGIANA 35

Crumbed chicken breast, tomato sugo, mozzarella, Grana Padano, cabbage slaw

## COD ALLA NAPOLETANA 36

Baked blue eye cod, tomato, garlic, white wine, anchovies, olives, capers, chilli, basil, sourdough toast **DF**

# PIZZERIA



## MARGHERITA 26

Mozzarella, parmesan, tomato, basil **V**  
**ADD BUFFALO MOZZARELLA +6**

## DIAVOLA 29

Inferno salami, olives, capsicum, tomato, mozzarella

## ORTOLANA 28

Eggplant, zucchini, capsicum, caramelised red onion, house-dried tomato, basil, goat cheese **V**

## SALAME 29

Salami cacciatore, fennel seed, tomato, mozzarella

## ANCHOVIES & BURRATA 30

Tomato, capers, oregano, chilli, cherry tomato

## TRUFFLE & MUSHROOM 31

Fior Di Latte, truffle, confit portobello mushroom, brie, parmesan

**ADD CRISPY PANCETTA +5**

## PROSCIUTTO 31

Prosciutto di Parma, rocket, house-dried tomatoes, Fior Di Latte, stracchino, Grana Padano

**VEGAN CHEESE +6 | BUFFALO MOZZARELLA +6 | GLUTEN-FREE BASE \*\*6**

\*Not suitable for coeliacs due to cooking environment

# CONTORNI



## ROCKET & PARMESAN SALAD 14

Aged balsamic vinegar, olive oil **V, GF**

## ROSEMARY FRIES 14

Aioli **V**

## BRUSSEL SPROUTS 14

Fermented chilli, balsamic **V**

**DIETARY V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE VG VEGAN**

Credit cards incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. International cards incur a processing fee of 3.5%. External payment Apps incur additional fees. 10% surcharge applies on Sundays, 15% on public holidays.