

Fratelli Fresh

AT FRATELLI FRESH, WE TAKE PRIDE IN CRAFTING OUR FRESH PASTA AND PIZZA WITH PREMIUM FLOUR, LOCALLY SOURCED RIGHT HERE IN NEW SOUTH WALES.

ANTIPASTI

Designed to Share

MARINATED OLIVES 10

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

FOCACCIA 14

Whipped basil ricotta • rosemary • sea salt **V**

GARLIC SCHIACCIATTA 14

Confit Garlic • Stracchino cheese • parsley **V**

PIZZETTA MARINARA 16

Tomato • oregano • garlic **V, VG, DF**

ZUCCHINI FLOWER 7ea

Light batter • ricotta • mint • pecorino toscano and honey **V**

ARANCINI QUATTRO FORMAGGI (2) 16

Arborio rice • mozzarella • grana padano • gorgonzola • taleggio **V**

BURRATA 26

Heirloom tomato • croutons • red onions • basil **V**

SEASONAL BRUSCHETTA (3) 12

Butternut squash • pickled eschalots • hazelnut • goat cheese • balsamic

CALAMARI FRITTI 22

Herb & spice rub • lemon • aioli **DF**

ANTIPASTO MISTO 35 (SERVES 2)

Prosciutto di Parma • Fellino Salami • Coppa • Pecorino Toscano • Bocconcini • Pane Carasau

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. Please advise our friendly staff if you require assistance with your dietary requirements.

FRESH PASTA & RISOTTO

LINGUINE PRAWN 34

Saffron bisque • lemon • fennel • dill • pangrattato

CRAB SPAGHETTI ALLA CHITARRA 35

Blue swimmer crab • bisque • chilli • pangrattato • parsley

PENNE ALL'ARRABBIATA 27

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

GNOCCHI PUMPKIN & SAGE 31

Roasted pumpkin • brown butter • Sage • Hazelnut • lemon Ricotta **V**

RIGATONI LAMB RAGÙ 29

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

SPINACH RADIATORI & WHITE RAGÙ 34

CopperTree farms beef mince ragù • white wine • oregano • Grana Padano

RISOTTO AI FUNGHI 33

Roasted mushrooms • porcini • mascarpone • chives **V, GF**

GLUTEN-FREE CASARECCE +3

SECONDI & INSALATA

250G BEEF STRIPLOIN MB2 42

Roasted potatoes • wild rocket • salsa verde **GF, DF**

CHICKEN PARMIGIANA 36

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

GRILLED BARRAMUNDI 33

Parsnips puree • Cavolo Nero • brown butter • caper • lemon

GRILLED CHICKEN SALAD 26

Cos lettuce • grilled carrot • tomato • chickpeas • olives • avocado • red onions • fetta • almond • honey-mustard dressing **GF**

CONTORNI

ROCKET & PARMESAN SALAD 14

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

ROSEMARY FRIES 14

Aioli **V**

BROCCOLINI 14

Charred broccolini • romesco • smoked almonds **V, VG, GF, DF**

FRATELLI HOUSE SALAD 16

Lettuce • radicchio • avocado • pear • dill • Gorgonzola • walnut • radish • vinaigrette **V, GF**

PIZZERIA

MARGHERITA 27

Mozzarella • parmesan • tomato • basil **V**

ADD BUFFALO MOZZARELLA +6

PICCANTE 29

Tomato • mozzarella • Inferno Salami • yellow capsicum • honey

ORTOLANA 28

Mozzarella • capsicum • eggplant • zucchini • red onion • basil • goat cheese **V**

SALAME 29

Salami cacciatore • fennel seed • tomato • mozzarella

BROCCOLINI & SAUSAGE 28

Broccoli purée • pork & fennel sausage • Scamorza • chilli

TRUFFLE & MUSHROOM 31

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

ADD SMOKED HAM +5

PROSCIUTTO 32

Tomato • mozzarella • Parma 18-month • parmesan • rocket

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

**Not suitable for coeliacs due to cooking environment*

DOLCE

TORTA-MISÙ 14

Cocoa • savoiardi • mascarpone • Honey

SIGNATURE BANOFFEE PIE 14

Banana • caramel • whipped cream

RICOTTA CANNOLI

1 FOR 5 | 3 FOR 12

Ricotta • candied orange • vanilla • almonds

AFFOGATO 11

ADD FRANGELICO +6

HOUSE-MADE GELATO & SORBET

1 SCOOP 6 | 2 SCOOPS 8 | 3 SCOOPS 10