Antipasti

Olive Miste- mixed olives with ciabatta bread	$12
Bruschetta di Pomodoro- tomato, red onion, basil, balsamic and olive oil	$12
Croquette di Ricotta- ricotta and raisin croquettes with tomato sugo	$14
Arancini- Mozzarella filled served with tomato sugo (2 pieces)	$10
Salsicce- pork and fennel sausages with home made relish (2 pieces)	$10
Foccacia- Garlic, herb and mozzarella Pizza	$18
Saganaki-Grilled Kefalograviera cheese	$14
Calamari Fritti- Salt and Peper calamari with lemon and basil mayo	$20
Cozze- mussels tossed with garlic, white wine, Napoli and ciabatta bread	$24

Pizza

Margherita- Napoli, mozzarella, basil and oregano	$22
Hawaiian- Napoli, mozzarella, ham and pineapple	$24
Vegetariana- Napoli, mozzarella, basil, mushroom, olives and capsicum	$25
Capricciosa- Napoli, mozzarella, ham, mushrooms and olives	$25
Mexicana- Napoli, mozzarella, hot salami and roasted capsicum	$25
Funghi- Garlic, mozzarella, fior de latte, seasonal mushrooms and truffle oil	$25
Pirlo- Roasted pumpkin puree, fior de latte, pine nuts and rocket	$25
Patata- Garlic , caramelised onion, slow roasted potato and pancetta	$25
Pollo- Basil pesto, chicken, fior de latte, semidried tomatoes	$26
Chorizo- Napoli, mozzarella, chorizo, onion, goat's cheese and rocket	$26
Salsiccia- Napoli, mozzarella, bocconcini, sausage and porcini mushrooms	$26
Totti- Napoli, basil, mozzarella, salami, capsicum, tomato, olives, bocconcini	$26
Zola- Napoli, fior di latte, prawns and rocket	$28
Prosciutto- garlic, prosciutto, caramelised onion, gorgonzola and rocket	$28

Pasta e Risotto

Lasagna della Nonna- homemade beef lasagna	$28
Spaghetti Bolognese- tradition spaghetti Bolognese	$28
Gnocchi Napolitana- gnocchi tossed with tomato sugo	$28
Rigatoni con Zucca- rigatoni with pumpkin, onion, sage, gorgonzola cream	$30
Fettuccine Amatriciana- fettuccine tossed with bacon, onion, capsicum, chilli	$28
Fettuccine Carbonara- bacon, onion, cream and egg	$28
Ravioli Romana- beef ravioli with bacon, spring onion and a creamy Napoli	$30
Fettuccine Fratelli- chicken tossed with creamy basil pesto and sun-dried tomatoes	$30
Gnocchi Pollo e Fungi- gnocchi tossed with chicken, mushroom cream sauce	$32
Spaghetti Marinara- spaghetti tossed with fresh seafood, chilli, garlic, Napoli	$34

Risotto

Zucca- onion, garlic, roasted pumpkin, sage and goats cheese	$30
Pollo Pachino- onion, chicken and mixed mushroom	$32
Michelangelo- onion, garlic, prawn, tomato, capsicum	$34

I Secondi

Chicken Parmigiana- with Napoli, ham and mozzarella with chips and salad		$32
Salt and pepper calamari- served with chips and lemon and basil mayo		$34
Veal Scaloppine- with lemon, caper demi sauce, with roast potatoes and greens		$38
Garlic Prawns- tiger prawns and with garlic cream and steamed rice		$36
Fish of the day	from	$38
Scotch fillet- with mash potato, choice of sauce and steamed vegetables		$52

I contorni **all** **$12**

Mash potato
Beer battered fries
Green beans tossed with red onions and cherry tomatoes finished with parmesan
Rosemary and garlic Roasted potatoes
Rocket, pear and parmesan salad
Verde salad- mixed lettuce, tomato, olives, cucumber, onion, capsicum and bocconcini

Kids menu $20

Choice of -
Spaghetti Bolognese
Penne with Napoli sauce
Penne carbonara
Penne with butter and cheese
Chicken and Chips
Fish and chips

Finish the meal with a scoop of gelato.

I Dolci

Gelato Misto- 3 scoops of home made gelato	$15
Tiramisu- a Fratelli classic of coffee, pavesini and mascarpone cheese	$16
Budino- a chocolate self-saucing pudding with vanilla gelato	$16
Brulee- Raspberry brulee and Italian biscotti	$16
Nutella Pizza- Nutella and mascarpone cheese with vanilla gelato	$20

Bevande analcoliche

Coca cola, diet coke, fanta, solo, lemonade	$5.50
Limonata, Blood orange, mandarin or Chinotto	$7.50
Lemon, lime and bitters, Raspberry lemonade	$6.00
Ginger beer, soda water, tonic water, ginger ale	$5.50
Apple or Orange Juice	$5.00
750ml Ferrarelle mineral water	$10.0

Vino Bianco

Spritz- Campari, Aperol or Limoncello		$18
Prosecco- Astoria prosecco piccolo 200ml		$18
Prosecco- Ruggeri 'Argro'DOC Brut		$55
Rose'- Mystic park , Barossa Valley	$14	$50
Pinot Grigio- II Vigano, Italy	$15	$54
Sauvignon Blanc- Starborough, New Zealand	$14	$50
Chardonnay- Flametree, Margaret river	$14	$50
Le sorelle Fiano, Amalfi coast		$55
Durvillea Pinot Gris,Marlborough NZ		$55
Sandpiper Riesling,Eden Valley		$50
Villa Traqua Vermintino, Tuscany		$55
Hungerford Hill Semillon,Hunter Valley		$52
Varvaglione Malvasia Puglia		$55

Vino Rosso

Stefani pinot Noir, Yarra valley	$14	$50
Tokar estate Pinot Noir		$55
Fantini Sangiovese, Italy	$14	$52
Rosetti Chianti, Italy	$14	$55
Zema Estate Cabernet Sauvignon, Coonawarra	$16	$60
Torza DJ Shiraz, Barossa Valley	$14	$50
Zema Estate Shiraz, Coonawara		$60
Tenuta Ulisse 'Sogno di Ulisse' Montepulciano d'Abruzzo DOP		$50

Birra

Peroni rosso,Corona,150 lashes Pale Ale, Moretti, Peroni leggera	$12
Menabrea	$15
Baladin Issac Wheatbeer, Piedmont	$18
Heinekan Zero	$12

Via Fratelli requests patrons with food allergies or dietary requirements to please inform their waiter prior to ordering, We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

Note: surcharge on all cards apply 1.2%

Public holiday surcharge is 15%

EST. 2011
VIA FRATELLI