

Fratelli's Dinner Menu

Appetizers

Crispy Calamari & Shrimp – Zucchini, green onions, fried lemon, fried basil marinara, green beans & aglio e olio	16
Portabella Crepe – Rolled with mushrooms & ricotta in gorgonzola sauce	10
Shrimp & Crab Marquis – Tossed with tomato, basil and cilantro over avocado, remoulade and cocktail vinaigrette	16
Gnocchi – Of the Day	12
Crab Cake – Served with summer slaw & green peppercorn, creamy chili vinaigrette	15
Duck Ravioli – Served over slow roasted oxtail with sugar snap peas in a Madeira sauce	14
Ahi Tuna – Sashimi, soba noodles, pickled tomatoes, sesame vinaigrette	14
Spiced Smoked Salmon – Mango, papaya, pineapple and jicama with arugula & citrus vinaigrette	12

Soups

Chilled Watermelon Soup – Jumbo lump crabmeat, compressed watermelon and cilantro	16
Cioppino (Italian American Fisherman's Stew) – Seafood including shellfish in a white wine tomato sauce & seafood stock	14
Minestrone Fratelli – Seasoned vegetables & legumes with penne pasta in chicken broth	9
Truffled Mushroom Bisque	12
Soup of the Day	10

Salads

Sliced Beef Steak Tomatoes – Roquefort, basil, balsamic and shaved red onion	12
Caesar Salad – Romaine hearts, ciabatta toast & anchovy parmesan dressing	12
Heirloom Beet Salad – Strawberries, citrus, arugula & goat cheese	11
Poached Pear Salad – Scarlet pears & melted gorgonzola in a sherry vinaigrette	10
Tonight's Salad	11

Neapolitan Stone Oven Pizza

Pizza Fratelli – <i>Italian sausage, prosciutto, olives, green peppers, mushrooms with mozzarella & tomato sauce</i>	14
Pizza Americana – <i>Salami and Italian sausage, red peppers, spinach, onions with parmesan, mozzarella & tomato sauce</i>	14
Pepperoni Pizza – <i>Classic pepperoni pizza with mozzarella & tomato sauce</i>	12
Margherita – <i>Fresh tomatoes, mozzarella, fresh basil</i>	12
Pesto & Grilled Chicken – <i>Basil, provolone & arugula with roasted red onions</i>	13

Pastas

Black Linguini – <i>Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce</i>	21
Lasagna – <i>Pasta layered with bolognese sauce, ricotta, basil, mozzarella & tomato sauce</i>	15
Pasta Primavera – <i>Garden peas, mushrooms, snow peas, asparagus, green onion, tomatoes, yellow squash, basil, parmesan & cream</i>	13
Linguine Pescatore Bianca – <i>Clams, mussels, shrimp, calamari, in a white wine butter sauce, Castelvetro olives</i>	18
Pasta Carbonara – <i>Spaghetti, black pepper, house bacon, parmesan & grated pecorino</i>	15
Spaghetti & Meatball Bolognese – <i>With homemade tomato meat sauce</i>	14
Kathy Ruiz's Pasta – <i>Penne pasta tossed with 1330 sausage, grilled chicken, tomatoes, roasted jalapeno peppers & light cream sauce</i>	16
Chicken Cannelloni – <i>Pasta sheets filled with chicken & spinach, served with light cream sauce</i>	14

Specialità della Casa

Pecan Chicken – <i>Roasted breast of chicken, smoked mozzarella, sun dried tomatoes, spinach, calamarata pasta</i>	19
Pollo Piccata – <i>Sautéed chicken, artichokes, capers, lemon butter sauce, spinach with risotto crusted onion</i>	19
Eggplant Parmigiana – <i>Fried eggplant with layers of provolone, parmesan, tomato sauce, basil, sautéed spinach & polenta</i>	18
Roasted Lamb Rack – <i>Mashed potatoes, vegetables of the day & Madeira sauce</i>	36
Veal Marsala – <i>Scallopini of veal, roasted mushrooms, corn pudding, broccoli & marsala sauce</i>	25
Seafood Duo – <i>Bay scallops & shrimp sauté spring succotash, broccoli with a citrus tarragon chive sauce</i>	26
Salmon Mostarda – <i>Grilled with spinach, seasonal vegetables, sun dried tomatoes & whole grain mustard sauce with spaghetti aglio e olio</i>	24
Beef Tenderloin Weldon – <i>Grilled filet accompanied with Sicilian potatoes, carrots & summer beans with roasted red peppers in a barolo sauce</i>	38
Redfish – <i>Grilled redfish topped with jumbo lump crab meat served with sautéed spinach & garlic, risotto, in a white wine lemon butter sauce</i>	28
Roasted Rosemary Chicken – <i>Seasonal vegetables, mashed potatoes, natural sauce</i>	18