



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 AND CHEESE PIZZETTA 16

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

ZUCCHINI FLOWER 7.5ea

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

MUSHROOM ARANCINI (5) 16

Parmesan • black garlic aioli **V**

BURRATA 26

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

CALAMARI FRITTI 23

Herb & spice rub • lemon • aioli **DF (I)**



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**

DIETARY

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

OUR SEAFOOD PRODUCTS ARE LOCALLY SOURCED AND IMPORTED

(A) AUSTRALIAN **(I)** IMPORTED **(M)** MIXED

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.

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



FRESH PASTA

LINGUINE PRAWN 35

Rocket • lemon • garlic • parsley • pangrattato **(A)**

CRAB SPAGHETTI ALLA CHITARRA 35

Blue swimmer crab • bisque • chilli • pangrattato • parsley **(A)**

PENNE ALL'ARRABBIATA 28

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

GNOCCHI PUMPKIN & SAGE 32

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

RIGATONI LAMB RAGÙ 31

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

SPINACH RADIATORI & WHITE RAGÙ 35

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



PIZZERIA

MARGHERITA 28

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

ADD BUFFALO MOZZARELLA +6

PICCANTE 30

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

CAPRICCIOSA 28

Fior Di Latte • tomato • mushroom • artichokes • ham • olives

TRUFFLE & MUSHROOM 32

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

ADD SMOKED HAM +5

PROSCIUTTO 33

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



SECONDI & INSALATA

250G BEEF STRIPLOIN MB2 43

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

CHICKEN PARMIGIANA 37

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

GRILLED BARRAMUNDI 35

Parsnips puree • Cavolo Nero • brown butter • caper • lemon **(A)**

GRILLED CHICKEN SALAD 27

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



SEASONAL

ANTIPASTI

CRISPY POLENTA QUATTRO FORMAGGI 14

Fried polenta chips, four cheeses sauce, parsley **V**

PASTA

OSSO-BUCO RAVIOLINI 31

Saffron & Veal Jus, Gremolata, Parmesan

RISOTTO AI FUNGHI 30

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

SECONDI

SLOW COOKED BEEF CHEEK 36

Braised beef cheeks, chianti, parsnip, carrots & butter bean puree **GF**



DOLCE

TORTA-MISÙ 15

Cocoa • savoiardi • mascarpone • Honey

SIGNATURE BANOFFEE PIE 15

Banana • caramel • whipped cream

RICOTTA CANNOLI

1 FOR 5 | 3 FOR 12

Ricotta • candied orange • vanilla • almonds

AFFOGATO 11

ADD FRANGELICO +6

GELATO & SORBET

1 SCOOP 6 | 2 SCOOPS 8 | 3 SCOOPS 10