
FRATELLI'S RESTAURANT

We would like to say thank you for joining us for dinner.
As is our family custom, dinner is more than just a meal;
it's the quality time we spend with friends and family.
We will go out of our way to make this time enjoyable and memorable.
So please, do not hesitate to ask if you do not see what
you are looking for or have any special requests.
Because our dishes are made to order, some require more time.
Along with your comments, your patience is also appreciated.

Your Hosts,
Antonio, Roberto and Davide Currenti

***"Here at Fratelli's, dinners are more than just a meal;
they're meals like Grandma used to make"***

All of our homemade sauces are available by the quart.
Our homemade bread is available by the loaf.

Please ask about our Catering Take-Out menu and
menu options for parties of 20 or more.

Gift Certificates are available in any denomination.

Buon Appetito!
Enjoy your meal!

ANTIPASTI—Appetizers

All of our appetizers are prepared from fresh ingredients.

Calamari

Fritta—lightly breaded and golden brown 9.99

Sicilian—with hot peppers, Greek olives and crumbled bleu cheese 11.99

Salad—fried, served over field greens with roma tomatoes, onions and a homemade balsamic vinaigrette 11.99

Tripe in our special sauce Small 8.99 | Large 10.99

Garlic Bread homemade bread topped with fresh garlic and spices 5.99 | with Cheese 6.99

Bruschetta fresh garlic bread topped with mozzarella cheese, onions and marinated tomatoes 7.99

Artichoke French in a lemon, butter and sherry wine sauce 8.99

Eggplant Parmigiana lightly breaded and topped with our red sauce and mozzarella cheese 8.99

Clams

Pocilipo—one dozen littlenecks sautéed in garlic, oil, basil and oregano 10.99

Zuppa di Clams—one dozen littleneck clams in a spicy marinara sauce 10.99

Steamed—one dozen fresh littlenecks with drawn butter 10.99

Casino—broiled with onions, bacon and peppers, topped with breadcrumbs 10.99

Stuffed Shrimp tender white shrimp stuffed with a seasoned crabmeat stuffing 11.99

Portabella Alaska portabella mushroom breaded and deep fried, topped with a seasoned crabmeat, melted mozzarella and marinara sauce 10.99

Escarole (Italian Greens)

Sautéed—with olive oil, garlic and spices 7.99

Stuffed—stuffed with black olives, anchovies and breadcrumbs 8.99

With Beans—“greens and beans” 8.99

With Sausage—“greens and sausage” 8.99

With Beans & Sausage—“greens, beans and sausage” 10.99

Colossal Shrimp Cocktail served with a spicy horseradish cocktail sauce 11.99

MINESTRE & INSALATE—Soups & Salads

All of our soups and salads are prepared from fresh ingredients.

Antipasto imported cheeses, meats, peppers and more!

Small (serves 2 to 3) 10.99 | Large (serves 4 to 5) 14.99

Chef Salad freshly tossed garden greens with your choice of dressing:

Pepper Parmesan, Creamy Bleu Cheese, Italian, Poppy Seed,

Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette or Oil & Vinegar 4.00

Crumbled Bleu Cheese (*additional*) 1.75

Grilled Chicken Salad 6 oz. boneless chicken breast served over fresh seasonal greens with tomatoes, cucumbers, pepperoncinis, chick peas and your choice of dressing. Served with your choice of soup only 11.99

Stracciatella chicken egg drop soup with escarole, meatballs and pastina

Cup 3.00 | Bowl 4.00

La Minestra del giorno (*soup of the day*) Cup 3.00 | Bowl 4.00

Separate checks are available, please advise your server in advance

VITELLO—Veal Entrées

All of our veal entrées are served with a choice of: potato, vegetable, over pasta or a side dish of pasta (red, marinara or garlic & oil sauce) and soup or salad.

Veal French egg dipped and sautéed in a lemon, butter and sherry wine sauce 19.99

Veal Florentine French style served over escarole 20.99

Veal Marsala sautéed with mushrooms in a marsala wine sauce 19.99

Veal Saltimbocca sautéed escarole, prosciutto ham, olives and mushrooms in a chianti wine sauce 20.99

Veal Parmigiana topped with our red sauce and mozzarella cheese 19.99

Veal Piccata in a lemon, butter and white wine sauce, topped with broccoli, shrimp and mozzarella cheese 21.99

POLLO—Chicken Entrées

All of our chicken entrees are served with a choice of: potato, vegetable, over pasta or a side dish of pasta (red, marinara or garlic & oil sauce) and soup or salad.

Chicken French egg dipped and sautéed in a lemon, butter and sherry wine sauce 17.99

Chicken Florentine French style served over escarole 18.99

Chicken Marsala sautéed with mushrooms in a marsala wine sauce 17.99

Chicken Saltimbocca sautéed escarole, prosciutto ham, olives and mushrooms in a chianti wine sauce 18.99

Chicken Parmigiana topped with our red sauce and mozzarella cheese 17.99

Chicken Broiled in a seasoned lemon, butter and white wine sauce 15.99

Chicken Cacciatore fresh bell peppers, onions and mushrooms in our marinara sauce 17.99

Chicken Piccata in a lemon, butter and white wine sauce, topped with broccoli, shrimp and mozzarella cheese 19.99

CARNE—Meat Entrées

All of our meat entrees are served with a choice of: potato, vegetable or a side dish of pasta (red, marinara or garlic & oil sauce) and soup or salad.

Char-Grilled Filet Mignon filet mignon served with sautéed mushrooms
6 oz. 16.99 | 12 oz. 25.99

Au Poivre—char-grilled and topped with a black peppercorn cream sauce
6 oz. 17.99 | 12 oz. 27.99

Melenzani—filet mignon medallions grilled and topped with a cognac, marinara sauce, with eggplant, mozzarella cheese and mushrooms
one 6 oz. medallion 17.99 | two 6 oz. medallions 26.99

Sliced Tenderloin four 2 oz. filet mignon medallions sautéed in a seasoned mushroom wine sauce 20.99

Au Poivre—topped with a black peppercorn cream sauce 21.99

New York Strip Steak a fresh, lean cut, cooked to order, served with sautéed mushrooms
10 oz. 15.99 | 20 oz. 23.99

Au Poivre—topped with a black peppercorn cream sauce 10 oz. 16.99 | 20 oz. 24.99

We reserve the right to add gratuity to any check

PASTE—Pasta Entrées

We proudly serve, locally produced, Barilla Pasta

All of our pasta entrées are served with soup or salad.

Choose from: Spaghetti, Linguini, Fettuccini, Ziti or Cappellini (Angel Hair)

Whole Wheat Ziti (additional) 3.00

Red Sauce a homemade, thick tomato sauce, slowly cooked with pork and fresh herbs 12.99

Marinara Sauce a homemade, thin sauce with chunks of tomato; spiced with onions, garlic and fresh basil 12.99

Meat Sauce our thick, red sauce with ground beef, veal and pork 14.99

Aglio & Olio (*garlic & oil*) fresh sautéed garlic and extra virgin olive oil, lightly seasoned 12.99 | with Anchovies 14.99

Alfredo Sauce a rich, thick, creamy cheese sauce made with a mixture of butter, cream, romano and parmesan cheese 14.99

Side of Pasta choice of: Spaghetti, Linguini, Fettuccini, Ziti or Cappellini (*angel hair*) 7.99 with Alfredo or Meat Sauce 9.99 | Whole Wheat Ziti (*additional*) 2.00

PASTE FATTO DI CASA—Homemade Pasta

Cheese Ravioli colossal cheese filled ravioli 14.99

Gnocchi a homemade dumpling made with a mixture of potatoes and ricotta cheese 14.99

Manicotti cheese filled egg crepes baked with our red sauce 14.99

Side of Homemade Pasta choice of: Gnocchi, Ravioli, or Manicotti 8.99 with Alfredo or Meat Sauce 11.99

PESCE—Fish

All of our fish entrées are served with a choice of: potato, vegetable, over pasta or a side dish of pasta (red, marinara or garlic & oil sauce) and soup or salad.

Broiled Stuffed Haddock fresh haddock broiled and stuffed with a crabmeat stuffing and topped with a lemon, butter and white wine sauce 18.99

Orange Roughy a mild tasting white fish; imported from New Zealand

Broiled—in a seasoned butter, lemon, wine sauce 17.99

Marinara—in our marinara sauce 17.99

French—egg dipped and sautéed in a lemon, butter and sherry wine sauce 18.99

Florentine—French style served over escarole 19.99

Shrimp Scampi tender white shrimp, broiled with butter, garlic and lemon, served over pasta 19.99

Broiled Scallops jumbo sea scallops lightly seasoned, served over pasta 21.99

Broiled Haddock fresh haddock, lightly seasoned and broiled 15.99

Broiled Seafood Combo 2 shrimp, 2 scallops and your choice of: Orange Roughy or Haddock, lightly seasoned and broiled in a lemon and white wine sauce 19.99

Separate checks are available, please advise your server in advance

ACCOMPAGNAMENTO—Accompaniments

Meatball (1) 2.00	Anchovies 2.50	Extra Meat Sauce 2.50
Meatballs (2) 4.00	Black Olives 2.25	Extra Alfredo Sauce 2.50
Sausage 3.00	Mozzarella 2.25	Extra Plate Charge 3.50
Broccoli 2.25	Mushrooms 2.25	Cake Charge 5.00
Greek Olives 2.25	Roasted Bell Peppers 2.50	

PER I BAMBINI—For The Kids

- Chicken Fingers & French Fries** 3 breaded chicken fingers with French fries 8.99
- Side of Pasta** choice of: Spaghetti, Linguini, Fettuccini, Ziti or Cappellini (*Angel Hair*) 7.99
with Alfredo or Meat Sauce 9.99 | Whole Wheat Ziti (*additional*) 2.00
- Side of Homemade Pasta** choice of: Gnocchi, Ravioli or Manicotti 8.99
with Alfredo or Meat Sauce 10.99

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SPECIALE DE LA CASA—House Specials

All of our entrees are served with a choice of: soup or salad.

Gnocchi with Greens & Beans our homemade gnocchi served with escarole and cannellini beans 17.99

Pasta alla Carbonara sautéed bacon in a seasoned black pepper cream sauce and topped with Romano cheese and fresh parsley 18.99 | Half Order 12.99

Cappellini alla Puttanesca our marinara sauce with anchovies, capers and Greek olives 18.99
Half Order 12.99

White Clam Sauce baby clams sautéed with garlic and olive oil,
served over pasta 17.99 | Half Order 11.99
with Broccoli 19.99 | Half Order with Broccoli 12.99

Red Clam Sauce baby clams sautéed with garlic, olive oil and marinara sauce,
served over pasta 17.99 | Half Order 11.99
with Broccoli 19.99 | Half Order with Broccoli 12.99

Zuppa di Clams fresh little neck clams in a spicy marinara sauce, served over pasta 17.99

Haddock Alaska fresh haddock, lightly breaded and crisped with seasoned breadcrumbs,
topped with seasoned crabmeat, marinara sauce and melted mozzarella cheese,
served with a choice of: potato, vegetable, over pasta or a side dish of pasta
(red, marinara or garlic & oil sauce), *also available broiled* 18.99

Cacciucco shrimp, scallops, crab meat and clams in a seasoned garlic and oil sauce,
served over pasta 21.99 | Half Order 13.99

Seafood Alfredo shrimp, scallops and clams sautéed in our alfredo sauce and topped
with two seafood stuffed clams, served over pasta 21.99

Tour of Italy 4 Cheese Ravioli, Chicken Parmigiana and Fettuccini Alfredo 18.99

Eggplant Parmigiana lightly breaded and topped with our red sauce and mozzarella cheese,
served with a choice of: potato, vegetable, over pasta or a side dish of
pasta (red, marinara or garlic & oil sauce) 17.99

Center Cut Pork Chops tender 16 oz. pork chop, served with a choice of: potato, vegetable
or a side dish of pasta (red, marinara or garlic & oil sauce) 17.99
Double—two 16 oz. Pork Chops 22.99

Center Cut Pork Chops Marsala sautéed with mushrooms in a Marsala wine sauce,
served with a choice of: potato, vegetable or a side dish
of pasta (red, marinara or garlic & oil sauce) 19.99
Double—two 16 oz. Pork Chops 24.99

Broccoli & Bean Cacciatore fresh broccoli and cannellini beans sautéed in a tomato, garlic,
and basil sauce served over whole wheat ziti 15.99

Pasta Romana sautéed onions, roasted red peppers, artichoke hearts and mushrooms in a
fresh tomato, garlic and cream sauce served over whole wheat ziti 16.99

Separate checks are available, please advise your server in advance