

ANTIPASTI

All of our appetizers are prepared from fresh ingredients

SICILIAN CALAMARI with hot peppers, Greek olives and crumbled bleu cheese 13

GF TRIPE in our special sauce **SMALL 10 | LARGE 13**

GARLIC BREAD homemade bread topped with fresh garlic and spices 7 | **WITH CHEESE 9**

BRUSCHETTA fresh garlic bread topped with mozzarella cheese, onions and marinated tomatoes 10

ARTICHOKE FRENCH in a lemon, butter and sherry wine sauce 12

EGGPLANT PARMIGIANA lightly breaded and topped with our red sauce and mozzarella cheese 11

ESCAROLE (Italian greens)

- **GF SAUTÉED** – with olive oil, garlic and spices 9
- **STUFFED** – stuffed with black olives, anchovies and bread crumbs 11
- **GF WITH BEANS** – “greens and beans” 11
- **GF WITH SAUSAGE** – “greens and sausage” 11
- **GF WITH BEANS AND SAUSAGE** – “greens, beans and sausage” 13

LITTLENECK CLAMS BY THE DOZEN

- **GF POCILIPO** – sauteed in garlic, oil, basil and oregano 13
- **GF ZUPPA DI CLAMS** – in a spicy marinara sauce 13
- **GF STEAMED** – one dozen fresh littlenecks with drawn butter 13

STUFFED SHRIMP stuffed with crab meat, bread crumbs, and bleu cheese 13

VITELLO & POLLO

VEAL & CHICKEN ENTREES

Choose veal or chicken 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

FRENCH egg dipped and sautéed in a lemon, butter and sherry wine sauce **VEAL 24 | CHICKEN 21**

FLORENTINE French style served over escarole
VEAL 25 | CHICKEN 22

MARSALA sautéed with mushrooms in a marsala wine sauce
VEAL 24 | CHICKEN 21

SALTIMBOCCA sautéed escarole, prosciutto ham, olives and mushrooms in a Chianti wine sauce

VEAL 25 | CHICKEN 22

PARMIGIANA topped with our red sauce and mozzarella cheese **VEAL 23 | CHICKEN 20**

PICCATA in a lemon, butter and white wine sauce, topped with broccoli, shrimp and mozzarella cheese

VEAL 26 | CHICKEN 23

CHICKEN CACCIATORE fresh bell peppers, onions and mushrooms in our marinara sauce 21

APPETIZERS

MINESTRE E INSALATE

SOUPS & SALADS

All of our soups and salads are prepared from fresh ingredients

GF CHEF SALAD freshly tossed garden greens with your choice of dressing 5 | **ADD CRUMBLLED BLEU CHEESE** add 2

GF ANTIPASTO imported cheeses, meats, peppers and more!
Serves 2 to 4 14

GF 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 14

STRACCIATELLA chicken egg drop soup with escarole, meatballs and pastina **CUP 3 | BOWL 6**

LA MINESTRA DEL GIORNO (soup of the day) **CUP 3 | BOWL 6**

SALAD DRESSINGS:

PEPPER PARMESAN | CREAMY BLEU CHEESE | ITALIAN RANCH | BALSAMIC VINAIGRETTE | POPPY SEED | OIL & VINEGAR

CARNE

MEAT ENTREES

Served with a choice of:
potato, vegetable or a side dish of pasta
(red, marinara or garlic & oil sauce) and soup or salad.

GF CHAR-GRILLED FILET MIGNON filet mignon served with sautéed mushrooms **6 OZ. 23 | 12 OZ. 32**

- **AU POIVRE** – char-grilled and topped with a black peppercorn cream sauce **6 OZ. 25 | 12 OZ. 34**
- **MELENZANI** - filet mignon medallions grilled and topped with a cognac, marinara sauce, with eggplant, mozzarella cheese and mushrooms
6 OZ. MEDALLION 25 | TWO 6 OZ. MEDALLIONS 34

GF NEW YORK STRIP STEAK a fresh, lean cut, cooked to order, served with sautéed mushrooms
10 OZ. 21 | 20 OZ. 29

- **AU POIVRE** – topped with a black peppercorn cream sauce
10 OZ. 23 | 20 OZ. 31

GF CENTER CUT PORK CHOPS
tender center-cut 16 oz. pork chop
16 OZ. CHOP 23 | TWO 16 OZ. CHOPS 31

GF CENTER CUT PORK CHOPS MARSALA
sautéed with mushrooms in a marsala wine sauce
16 OZ. CHOP 25 | TWO 16 OZ. CHOPS 33

GF denotes gluten free items
Separate checks available

SPECIALE DE LA CASA

HOUSE SPECIALS

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

GNOCCHI, GREENS & BEANS our homemade gnocchi served with escarole and cannellini beans 21

WHITE CLAM SAUCE baby clams sautéed with garlic and olive oil, served over pasta 22 | **HALF ORDER** 16

RED CLAM SAUCE baby clams sautéed with garlic, olive oil and marinara sauce, served over pasta 22
HALF ORDER 16

CACCIUCO shrimp, scallops, crab meat and clams in a seasoned garlic and oil sauce, served over pasta 27
HALF ORDER 19

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) 21

TOUR OF ITALY 4 cheese ravioli, chicken parmigiana, and fettuccini alfredo 24

PESCE

FISH

Served with soup or salad

SHRIMP SCAMPI tender white shrimp, broiled with butter, garlic and lemon, served over pasta 24

BROILED SCALLOPS jumbo sea scallops lightly seasoned, served over pasta 26

GF BROILED HADDOCK fresh haddock, lightly seasoned and broiled, served with a choice of potato, vegetable, over pasta or a side dish of pasta (red, marinara or garlic & oil sauce) 20

SEAFOOD ALFREDO shrimp, scallops and clams sautéed in our alfredo sauce and topped with two seafood stuffed clams, served over pasta 27

STUFFED SHRIMP stuffed with crab meat, bread crumbs and bleu cheese, served over your choice of pasta 27

FISH FRY (Friday only) breaded or beer battered, served with French fries and choice of: coleslaw, soup or salad 18

ACCOMPAGNAMENTO

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MEATBALL (1)3.00	ROASTED BELL PEPPERS3.00
MEATBALLS (2)6.00	EXTRA MEAT SAUCE3.00
SAUSAGE5.00	EXTRA ALFREDO SAUCE3.00
BROCCOLI3.00	EXTRA PLATE CHARGE4.50
GREEK OLIVES3.00	CAKE CHARGE5.00
ANCHOVIES3.50	CORK FEE5.00
BLACK OLIVES3.00	
MOZZARELLA3.00	
MUSHROOMS3.00	

PASTE

PASTA ENTREES

*We proudly serve locally produced Barilla pasta

All of our pasta entrees are served with soup or salad

Choose your pasta: **SPAGHETTI | LINGUINI | FETTUCCINI | PENNE | CAPPELLINI** (angel hair)

RED SAUCE a homemade, thick tomato sauce, slowly cooked with pork and fresh herbs 17

MARINARA SAUCE a homemade, thin sauce with chunks of tomato; spiced with onions, garlic and fresh basil 17

MEAT SAUCE our thick, red sauce with ground beef, veal and pork 19

AGLIO & OLIO (garlic & oil) fresh sautéed garlic and extra virgin olive oil, lightly seasoned **WITH ANCHOVIES** 19

ALFREDO SAUCE a rich, thick, creamy cheese sauce made with a mixture of butter, cream, romano and parmesan cheese 19

PASTA ALLA CARBONARA sautéed bacon in a seasoned black pepper cream sauce, topped with Romano cheese and fresh parsley **23**
HALF ORDER 17

SIDE OF PASTA 10 | **WITH ALFREDO OR MEAT SAUCE** 12

PASTE FATTO DI CASA

HOMEMADE PASTA

CHEESE RAVIOLI colossal cheese filled ravioli 19

GNOCCHI a homemade dumpling made with a mixture of potatoes and ricotta cheese 19

MANICOTTI cheese filled egg crepes baked with our red sauce 19

SIDE OF HOMEMADE PASTA
CHOOSE: GNOCCHI | RAVIOLI | MANICOTTI 12
WITH ALFREDO OR MEAT SAUCE 14

PER I BAMBINI

FOR THE KIDS

CHICKEN FINGERS & FRENCH FRIES three breaded chicken fingers with French fries 11

SIDE OF PASTA CHOICE OF:
SPAGHETTI | LINGUINI | FETTUCCINI | PENNE | CAPPELLINI (angel hair) 8
• **WITH ALFREDO OR MEAT SAUCE** 11

SIDE OF HOMEMADE PASTA CHOICE OF:
GNOCCHI | RAVIOLI | MANICOTTI 11
• **WITH ALFREDO OR MEAT SAUCE** 13

Buon appetito

ENJOY YOUR MEAL

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