

ANTIPASTI

APPETIZERS

All of our appetizers are prepared from fresh ingredients

SICILIAN CALAMARI with hot peppers, Greek olives and crumbled bleu cheese 14

GF TRIPE in our special sauce **SMALL 11 | LARGE 14**

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 11

ARTICHOKE FRENCH in a lemon, butter and sherry wine sauce 13

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 12
- **GF WITH BEANS** – “greens and beans” 12
- **GF WITH SAUSAGE** – “greens and sausage” 12
- **GF WITH BEANS AND SAUSAGE** – “greens, beans and sausage” 14

LITTLENECK CLAMS BY THE DOZEN

- **GF POCILIPO** – sautéed in garlic, oil, basil and oregano 14
- **GF ZUPPA DI CLAMS** – in a spicy marinara sauce 14
- **GF STEAMED** – one dozen fresh littlenecks with drawn butter 14

STUFFED SHRIMP stuffed with crab meat, bread crumbs, and bleu cheese 15

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 25 | CHICKEN 22**

FLORENTINE French style served over escarole
VEAL 26 | CHICKEN 23

MARSALA sautéed with mushrooms in a marsala wine sauce
VEAL 25 | CHICKEN 22

SALTIMBOCCA sautéed escarole, prosciutto ham, olives and mushrooms in a Chianti wine sauce
VEAL 27 | CHICKEN 23

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 27 | CHICKEN 24

CHICKEN CACCIATORE fresh bell peppers, onions and mushrooms in our marinara sauce 22

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 CRUMBLÉD BLEU CHEESE** add 2

GF ANTIPASTO imported cheeses, meats, peppers and more!
Serves 2 to 4 15

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 15

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. 25 | 12 OZ. 34**

- **AU POIVRE** – char-grilled and topped with a black peppercorn cream sauce **6 OZ. 27 | 12 OZ. 36**
- **MELENZANI** – filet mignon medallions grilled and topped with a cognac, marinara sauce, with eggplant, mozzarella cheese and mushrooms
6 OZ. MEDALLION 27 | TWO 6 OZ. MEDALLIONS 36

GF NEW YORK STRIP STEAK a fresh, lean cut, cooked to order, served with sautéed mushrooms
10 OZ. 24 | 20 OZ. 31

- **AU POIVRE** – topped with a black peppercorn cream sauce
10 OZ. 27 | 20 OZ. 32

GF CENTER CUT PORK CHOPS
tender center-cut 16 oz. pork chop
16 OZ. CHOP 24 | TWO 16 OZ. CHOPS 32

GF CENTER CUT PORK CHOPS MARSALA
sautéed with mushrooms in a marsala wine sauce
16 OZ. CHOP 26 | TWO 16 OZ. CHOPS 34

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 23

WHITE CLAM SAUCE baby clams sautéed with garlic and olive oil, served over pasta 24 | **HALF ORDER** 18

RED CLAM SAUCE baby clams sautéed with garlic, olive oil and marinara sauce, served over pasta 24

HALF ORDER 18

CACCIUCO shrimp, scallops, crab meat and clams in a seasoned garlic and oil sauce, served over pasta 32

HALF ORDER 24

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 26

PESCE

FISH

Served with soup or salad

SHRIMP SCAMPI tender white shrimp, broiled with butter, garlic and lemon, served over pasta 26

BROILED SCALLOPS jumbo sea scallops lightly seasoned, served over pasta 29

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) 22

SEAFOOD ALFREDO shrimp, scallops and clams sautéed in our alfredo sauce and topped with two seafood stuffed clams, served over pasta 30

STUFFED SHRIMP stuffed with crab meat, bread crumbs and bleu cheese, served over your choice of pasta 30

FISH FRY (Friday only)

breaded or beer battered, served with French fries and choice of: coleslaw, soup or salad 19

ACCOMPAGNAMENTO

ACCOMPANIMENTS

MEATBALL (1)3.00

MEATBALLS (2)6.00

SAUSAGE5.00

BROCCOLI3.00

GREEK OLIVES3.00

ANCHOVIES3.50

BLACK OLIVES3.00

MOZZARELLA3.00

MUSHROOMS3.00

ROASTED

BELL PEPPERS3.00

EXTRA

MEAT SAUCE3.00

EXTRA ALFREDO

SAUCE3.00

EXTRA PLATE

CHARGE4.50

CAKE CHARGE5.00

CORK FEE5.00

PASTE

PASTA ENTREES

*We proudly serve locally produced Barilla pasta and Fresh Bozza Pasta.

All of our pasta entrees are served with soup or salad

Choose your pasta: **SPAGHETTI | LINGUINI | FETTUCCINI**

PENNE | CAPPELLINI (angel hair) | GF GLUTEN FREE PASTA add \$3

RED SAUCE a homemade, thick tomato sauce, slowly cooked with pork and fresh herbs 18

MARINARA SAUCE a homemade, thin sauce with chunks of tomato; spiced with onions, garlic and fresh basil 18

MEAT SAUCE our thick, red sauce with ground beef, veal and pork 20

AGLIO & OLIO (garlic & oil)

fresh sautéed garlic and extra virgin olive oil, lightly seasoned 18

WITH ANCHOVIES 20

ALFREDO SAUCE a rich, thick, creamy cheese sauce made with a mixture of butter, cream, romano and parmesan cheese 20

PASTA ALLA CARBONARA sautéed bacon in a seasoned black pepper cream sauce, topped with Romano cheese and fresh parsley 24

HALF ORDER 18

SIDE OF PASTA 10 | **WITH ALFREDO OR MEAT SAUCE** 13

PASTE FATTO DI CASA

HOMEMADE PASTA

CHEESE RAVIOLI colossal cheese filled ravioli 20

GNOCCHI a homemade dumpling made with a mixture of potatoes and ricotta cheese 20

MANICOTTI

cheese filled egg crepes baked with our red sauce 20

SIDE OF HOMEMADE PASTA

CHOOSE: GNOCCHI | RAVIOLI | MANICOTTI 13

WITH ALFREDO OR MEAT SAUCE 15

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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