



# FRATELLO'S



All prices and entrées are subject to change

## ANTIPASTO

### ITALIAN WEDDING SOUP

*Cup. 4.00*

*Bowl. 6.00*

### SHRIMP FRATELLO 12.00

### MOZZARELLA MARINARA 5.00

### ARTICHOKE FRATELLO 6.50

### CALAMARI FRITTI 9.00

### HOT ANTIPASTO FOR TWO 18.00

*Shrimp Fratello, Mussels, Mozzarella  
Marinara, Eggplant Rollatini, Clams Casino,  
Artichokes Fratello, and Calamari Fritti*

### STEAMED MUSSELS 7.50

### GRILLED PORTOBELLOS FRATELLO 8.50

### SAUT ED ESCAROLE 6.00

### CLAMS CASINO 7.00

### CRAB STUFFED PORTOBELLO 9.00

### ESCARGOT 9.00

*In Sambuca Butter Sauce*

### EGGPLANT ROLLATINI 6.00

### BOCCACINO, TOMATOES, ONIONS AND SALAMI 9.00

*Boccacino is Fresh Mozzarella*

### HOUSE SALAD 3

### CAESAR SALAD 4

## POLLO

### CHICKEN FRATELLO 15.00

*Sautéed Chicken Breasts with Fratello Sauce and  
Marsala Mushrooms.*

### CHICKEN ANGELINA 17.00

*Chicken, with a Pine Nut Crust and Asiago Cheese on  
a bed of Spinach*

### CHICKEN ROLLATINI 17.00

*Chicken stuffed with Special Fratello Stuffing, topped  
with Fratello Sauce and Marsala Mushrooms.*

### CHICKEN MARSALA 17.00

*Chicken in a Marsala Wine Sauce with Mushrooms.*

### CHICKEN PARMIGIANA 15.00

*Chicken and Marinara Sauce with Romano  
and Mozzarella Cheeses.*

### CHICKEN ROMANO 17.00

*Chicken and Mushrooms in a Romano Cream Sauce*

## VITELLO

### VEAL FRATELLO 19.00

*Sautéed Veal with Fratello Sauce.*

### VEAL PICCATA 21.00

*Veal and Capers in a Light Wine Sauce.*

### VEAL WITH CRABMEAT 21.00

*Veal with Crabmeat, Mozzarella and  
Fratello Sauce.*

### VEAL PARMIGIANA 19.00

*Veal and Marinara Sauce with Romano  
and Mozzarella Cheeses.*

### VEAL SALTIMBOCCA 21.00

*Veal on a bed of Escarole, with Prosciutto,  
Mozzarella Cheese and Marsala Mushrooms.*

### VEAL LUCIA 21.00

*Veal on a bed of Spinach, with Asiago  
Cheese Sauce, Artichokes and Mushrooms.*



*Above Entrées Served with Bread with Garlic Butter  
and a Side of Pasta Marinara or Seasonal Vegetables*





# FRATELLO'S



## P E S C E

- SHRIMP FRATELLO** 22.00  
*Jumbo Shrimp Sautéed and Topped with Fratello Sauce, with a Side of Pasta Marinara.*
- LINGUINI WITH CLAM SAUCE** 18.00  
*Fresh Clams and Baby Clams Served on a Bed of Linguini with Red or White Clam Sauce.*
- SHRIMP TOMATO BASIL** 22.00  
*Shrimp and Mushrooms in a Basil Romano Cream Sauce. Served on a bed of Pasta.*
- MUSSELS POSSILIPPO** 17.00  
*Mussels on Linguini with Red or White Sauce.*
- ROUGHY FRATELLO** 18.00  
*Orange Roughy Sautéed and Topped with Fratello Sauce. Served with a Side of Pasta Marinara.*
- PESCATORE** 28.00  
*Roughy, Shrimp, Mussels, Calamari, and Clams Served on a Bed of Linguini with Red or White Clam Sauce.*

## P A S T A

- FETTUCCINI ALFREDO** 13.00  
*Fettuccini in the Classic Cheese Sauce*
- WITH CHICKEN** 17.00  
**WITH SHRIMP** 22.00
- EGGPLANT PARMIGIANA** 15.00  
*Layers of Eggplant with Marinara, Romano and Mozzarella Cheese. Served with a Side of Pasta Marinara.*
- PASTA ARRABBIATA** 13.00  
*A Spicy Red Sauce with Onions, Olives and Cherry Peppers.*
- WITH CHICKEN** 17.00  
**WITH SHRIMP** 22.00
- PUTTANESCA** 14.00  
*Anchovies, Capers and Olives make this Red Sauce Unique.*
- SHRIMP & SAUSAGE FRA DIAVOLO** 22.00  
*Shrimp, Sausage, Zucchini and Mushrooms in a Spicy Red Sauce over Linguini.*
- BAKED RIGATONI MARINARA** 14.00  
*Choice of Meatballs or Italian Sausage.*
- LINGUINI MARINARA** 12.00  
*Choice of Meatballs or Italian Sausage*



*Catering and Carry Out Available  
Entrée Share Charge 7.00  
An 18% gratuity will be added on separate checks for parties larger than 6 people.  
No Cigar or Pipe Smoking.  
No Special Orders on Weekends.*

