

MENU

EAT.
WELL.
LIVE.
LOCAL.
WITH
LOVE,

FRANKSTON

FRATELLI

pizza pasta grill

EST. 1998



THE STORY OF FRATELLI

Family, food and good times

BROTHERS CELEBRATING FAMILY, FOOD AND HERITAGE

Our family migrated to Australia from Calabria, southern Italy in the 1950's bringing with them strong family values and a rich culinary history.

Parents and grandparents surrounded us with love, a sense of place and incredibly good food.

We grew up nourished in body and soul by our mother's cooking. It came from the heart – authentic, instinctive and expressive.

INSPIRED BY MUM

Everything we do is inspired by our mother's approach to cooking, life and business. She taught us to have the confidence to make each recipe your own.

Learn from those around you, but let each dish reflect your style and personality. Cook with confidence and never ever imitate.

SIMPLY HONEST DISHES

Our food philosophy – humble, home-made cooking. The quality of food defines us, just like a masterpiece of art.

We follow our food from farm to fork and use great ingredients, treated simply with respect. This isn't a job – this is lifelong passion, our journey.

LET'S GET THINGS STARTED WITH OUR HOUSE MADE SNACKS

Traditional Bruschetta 12

Italian bread lightly toasted topped with fresh basil, tomato, bocconcini and olive oil.

Trio of Dips 13

A selection of warmed Italian breads with house-made dips. Ask for today's flavors.

Fratelli Nachos 17

Toasted corn chips topped with chilli con carne, lots of mozzarella cheese, guacamole, sour cream and spicy salsa.

Panko Prawns 21

Crispy panko crumbed prawns served with a Thai dipping sauce and chips

Spicy Coated Wedges

- with sour cream and sweet chilli 12.5
- with bacon and cheese. 15

Bucket of Hot Chips

- Small 5
- Medium 7
- Large 9

SHARE THE LOVE WITH A FRATELLI TOWER (2-4PP)

3 tiers of Fratelli goodness, perfectly created for sharing between 2 - 4 people.

The Italian Antipasto 55

A mixed seasonal selection of traditional Italian cured meats, cheeses, pickled giardiniera vegetables, olives, grissini, crusty breads, pesto, dips and extra virgin olive oil for dipping.

The BBQ Grill 115

A mix of grilled meats including a full rack of slow-cooked honey glazed pork ribs, full rack of lamb, marinated beef skewers, hot chicken wings, kransky and pork sausages, bacon, fried eggs, onion rings, sautéed mushrooms, grilled tomato, chips, green salad, crusty breads and dipping sauces.

The Seafood 125

A mix of hot and cold fresh seafood including local peninsula mussels, scallops, Tasmanian rock oysters (natural and kilpatrick), blue swimmer crab, hot crumbed panko prawns and cold whole king prawns, beer battered flathead, green salad, chips, crusty Italian bread and dipping sauces.

See... see!

See... see!

Did you know?

BAMBINI'S EAT FREE ON WEDNESDAY'S @ FRATELLI

Simply buy any Main Meal from our main menu between 5-9pm and your bambino (12 years and under) eats for free!

**T&C's apply, chat to our staff for more details.*



PRIMI PIATTI

Entrees and Starters



INSALATE

Salads

Garlic Bread 7

Fresh bread roll oven roasted with garlic butter.

Change to: *gluten free* 1

	SML	MED	LGE
Focaccia	8	10	12

Pizza bread base with extra virgin olive oil and your selected topping:

- Garlic

- Herbs

Bruschetta	10	12	14
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Tomato, Spanish onion, garlic, basil, balsamic vinegar and pesto

Add: *mozzarella* 1

shaved parmesan 1

Soup of the Day 10

Served with fresh Italian bread.

- Italian minestrone

- Chefs Special, ask for today's creation

Calamari Fritti 17

Classic Italian calamari simply floured, fried and seasoned, served with lemon and house-made aioli.

Arancini Balls 18

Italian stuffed rice balls coated in breadcrumbs and fried until golden.

Served with basil napolitana sauce and fresh greens (ask for today's creation).

Antipasto Plate 19.5

Mixed seasonal selection of Italian cold-cuts, olives, grissini, cheeses, pickled giardiniera, pesto, bread and dipping olive oil.

Italian Salad 16

Lightly roasted cherry tomatoes, buffalo mozzarella, prosciutto, toasted almonds and fresh greens finished with a nut butter dressing.

Greek Salad 18

Gourmet lettuce, tomato, cucumber, Spanish onion, kalamatta olives and fetta cheese with our traditional Greek dressing.

Warm Chicken Salad 20

Grilled chicken tenders tossed with fresh greens, cherry tomatoes, feta, olives and prosciutto, drizzled with olive and dill mayonnaise.

Lemon Pepper Calamari 21

Calamari served with rocket, shaved parmesan vinaigrette, Spanish onion and sun-dried tomato topped with basil aioli.

Chicken Caesar Salad 24

Cos lettuce, chicken tenderloins, bacon, croutons, egg and parmesan cheese tossed with the original caesar dressing.

Grilled Lamb Salad 24

Marinated lamb backstrap tossed with Italian style roasted potatoes, cherry tomatoes, red capsicum, feta cheese and fresh greens topped with aioli dressing.

FRESHLY PREPARED OYSTERS

Freshly shucked Tasmanian Pacific Oysters:

	½ DOZ	1 DOZ
- Natural , served with a cocktail sauce	18	28
- Kilpatrick , topped with bacon and worcestershire sauce	23	33
- Mornay , topped with a white cheese sauce.	23	33

Oysters are purchased and prepared fresh daily.

Note: Due to spawning season, January through to March, oysters maybe more mature than normal.

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PIATTA DI POLLO*

Chicken

Chicken Schnitzel

Traditional crumbed chicken fillet served with chips and green salad.

22

Chicken Parmigiana

Tender crumbed chicken fillet shallow fried topped with honey cured ham, napolitana sauce and mozzarella, served with chips and green salad.

24

Upgrade to: Mexican, bolognese or Hawaiian 3

Chicken and Mushroom Tart

Puff pastry tart boat filled with creamy chicken, mushroom and spinach finished with melted mozzarella cheese and topped with roasted cherry tomatoes served with a green salad.

24

Chicken Kiev

Crispy chicken breast stuffed with garlic butter sauce on a bed Italian style roasted potatoes and seasonal vegetables.

25

Grilled Chicken Breast

Marinated in thyme and basil with a hint of lemon, served with Italian style roasted potatoes and seasonal vegetables.

26

Topped with either:

- creamy mushroom
- creamy avocado and spinach
- creamy salmon, prawns and spinach.

Stuffed Chicken Breast

Whole breast stuffed with feta, sun-dried tomato and basil wrapped in prosciutto roasted with Italian style roasted potatoes and seasonal vegetables topped with pesto cream sauce.

26

FRATELLI'S FAMOUS 'BIG MICK' GRILL

American pork ribs, beef skewer, pork sausage, chicken tenderloins, bacon, eggs served with chips and salad.

45



DALLA GRIGLIA*

Grill

Steak

All steaks are hand-cut and grilled to your liking. Served with chips, green salad and your choice of a standard sauce.

- **Rump**, Black Angus, 400g **27**
- **Porterhouse**, 300g **29**
- **Scotch Fillet**, 350g **32**

Choose from these standard sauce options:

- mushroom and thyme
- green peppercorn
- garlic and parsley butter
- red wine gravy reduction
- Jack Daniels house-made BBQ

(extra standard sauce is \$3)

Note: additional 30 minute wait on well done steaks.

Fancy something a little different?

ADD A SPECIALITY STEAK TOPPING TO YOUR STEAK!

- 🔪 **Homestead** **+8**
Bacon, mushrooms, fried egg and dijon mustard.
- 🔪 **Reef & Beef** **+10**
Claw clams and prawns in a garlic and lemon butter sauce.
- 🔪 **Riviera** **+12**
Blue swimmer crab, prawns, scallops, calamari and seafood mix all in a creamy garlic sauce.

See menu

Grilled Lamb

Italian style marinated lamb with grilled lemon, Italian style roasted potatoes, seasoned vegetables, smoked gouda and tzatziki sauce.

26

Lamb Cutlets

Four marinated cutlets with a mint infused demi sauce, Italian style roasted potatoes, seasonal vegetables.

26

Marinated Ribs

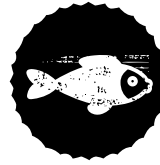
Slow cooked pork ribs in a honey and Jack Daniels glaze served with chips and salad.

- Half Rack **30**
- Full Rack **42**



VITELLO*
Veal

- Veal Schnitzel** 25
Tender house crumbed veal shallow fried to golden brown served with chips and green salad.
- Veal Parmigiana** 27
Tender house crumbed veal topped with napoli, honey cured ham and grilled mozzarella cheese, served with chips and green salad.
- Veal Scaloppine** 27
Escalopes of grilled veal finished in a rich prosciutto and mushroom brandy infused cream sauce, served with Italian style roasted potatoes and seasonal vegetables.
- Veal Fratelli** 30
Escalopes of grilled veal served with Italian style roasted potatoes, seasonal vegetables, finished in a creamy almond and thyme sauce.



DEL MARE*
Seafood

- Calamari Fritti** 21
Classic Italian calamari simply floured, fried and seasoned, served with lemon, house-made aioli and green salad.
- Garlic Prawns** 23
Cooked in cream, garlic and white wine served on a bed of rice.
- Chilli Prawns** 23
Cooked in chilli, napoli and white wine served on a bed of rice.
- Mornay Scallops** 24
Scallops roe-on lightly pan fried served in shell, finished with a creamy coconut and pernod sauce topped with grilled mozzarella and green salad.
- Beer Battered Flathead** 24
Fried flathead served with tartare, lemon, chips and green salad.
- Fish of the Day** 28
Please ask for today's Chef creation.
- Seafood Tart** 28
Puff pastry tart boat filled with local mussels, clams, prawns, calamari and blue swimmer crab finished in a garlic and amaretto cream sauce with green salad.
- Mollusc's Bowl** 33
Local mussels, clams and pippies tossed through coconut cream, fresh herbs, chilli, garlic and saffron finished with cherry tomatoes and crusty Italian bread.
- Fisherman's Delight** 36
Beer Battered flathead, panko prawns, mix of lemon pepper and lightly floured fried calamari, lightly battered scallops, three natural oysters and whole fresh prawns all tied together with chips, tartare and salad.

CONTORI Side Dishes

- Roasted Potatoes** 5
- Vegetables** 5
- Green Salad**
- Small 5
 - Large 9
- Bucket of Chips**
- Small 5
 - Medium 7
 - Large 9

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PASTA

	ENTREE	MAIN
Ravioli Napolitana*	15	18
Meat filled pasta pockets in a traditional Italian tomato slow-cooked sauce with garlic and basil.		
Fettuccine Carbonara*	15	18
Pan fried bacon, garlic and white wine cream reduction finished with parmesan cheese.		
Penne Calabrese*	15	18
Salami, bacon, capsicum, onion, olives, garlic and chilli in a tomato sauce.		
Spaghetti Bolognese*	15	18
Traditional tomato and meat sauce.		
Gnocchi Pumpkin*	15	18
In a cream sauce with pumpkin, pesto, garlic, sun-dried tomatoes, spinach and shallots.		
Fettuccine Chicken & Mushroom*	15	18
Chicken and mushroom tossed in a creamy spinach and garlic sauce. <i>Add: diced bacon / avocado</i>		
Vegetarian Cannelloni		19
Fresh ricotta, spinach and cheese, topped with napoli sauce.		
Lasagna Traditional		
Layers of Italian flat pasta filled with either a rich bolognese sauce or seasonal vegetable sauce.		
- Beef		19
- Vegetarian		19
Fettuccine Salmone		20
Smoked salmon, spinach, Spanish and spring onion tossed in garlic cream sauce.		
Fettuccine Casina		20
Carbonara base with mushroom, chicken, pumpkin, sundried tomato and spinach.		
Spaghetti Alla Pescatore (Fisherman's Spaghetti)		28
A wonderful selection of fresh fish, blue swimmer crab, calamari, scallops, tiger prawns, shrimp and mussels cooked in white wine with basil, cherry tomatoes, sliced garlic, fresh chilli and infused virgin olive oil. <i>Sauce options: napoli, cream or rose sauce.</i>		



RISOTTO

Roasted Pumpkin	20
Pumpkin, spinach, Spanish onion, fetta, sundried tomato and pesto in a cream sauce.	
Chicken and Mushroom	20
Chicken, mushroom, garlic, cream and spinach. <i>Add: diced bacon / avocado</i>	
Al Salmone	22
Smoked salmon, spinach, Spanish and spring onion tossed in a cream sauce.	
Risotto Alla Pescatore (Fisherman's Risotto)	29
A wonderful selection of fresh fish, blue swimmer crab, calamari, scallops, tiger prawns, shrimp and mussels cooked in white wine with basil, cherry tomatoes, sliced garlic, fresh chilli and infused virgin olive oil. <i>Sauce option: napoli, cream or rose sauce.</i>	

All garnished with parmesan cheese

See eel

**LIKE GLUTEN FREE
PASTA INSTEAD?**

EASY.

Available at extra cost,
Entree **5** / Main **6**
Ask staff for details.

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PIZZA

	SML	MED	LGE
Margherita*	11	13	15
Napoli sauce, mozzarella and oregano.			
Americana*	11	13	15
Napoli sauce, mozzarella and salami.			
Vegetarian*	11	13	15
Napoli sauce, mozzarella, mushroom, olives, capsicum and onion.			
Aussie*	11	13	15
Napoli sauce, mozzarella, ham and egg.			
Hawaiian*	11	13	15
Napoli sauce, mozzarella, ham and pineapple.			
Mexicana*	11	13	15
Napoli sauce, mozzarella, capsicum, salami and chilli.			
Capricciosa*	11	13	15
Napoli sauce, mozzarella, mushroom, ham, olives and anchovies.			
Calabrese*	11	13	15
Napoli sauce, mozzarella, salami, roasted capsicum, chilli, olives and anchovies.			
Mushroom*	11	13	15
Napoli sauce, mozzarella and mushroom.			
Chicken Lovers	13	15	17
Napoli sauce, mozzarella, chicken and pineapple. <i>Add: BBQ sauce</i> 1			
Chicken Supreme	13	15	17
Napoli sauce, mozzarella, chicken, shrimp, mushroom and onion.			
Marinara	13	15	17
Napoli sauce, seafood mix, mozzarella, shrimp, mussels and olives.			
Meat Lovers	13	15	17
Napoli sauce, mozzarella, ham, salami, bacon and beef mince. <i>Add: BBQ sauce</i> 1			
Fratelli Special	13	15	17
Napoli sauce, mozzarella, oven baked potato, mushroom, bacon and pesto.			
The Lot	14	16	18
Napoli sauce, mozzarella, ham, mushroom, capsicum, salami, olives, anchovies, onion, shrimp, bacon and pineapple.			



GOURMET PIZZA

	SML	MED	LGE
Queen Margherita	14	16	18
Napoli sauce, mozzarella, fresh tomato bocconcini and basil.			
Chicken Caesar Salad	16	18	20
Napoli sauce, mozzarella, chicken, bacon and egg topped with a Caesar salad.			
Chicken Tandoori	16	18	20
Napoli sauce, mozzarella, marinated chicken, spinach and Spanish onion, topped with yogurt.			
Lamb Pizza	16	18	20
Napoli sauce, mozzarella, lamb, spinach, onion, fresh tomato and tzatziki.			
Smoked Salmon	16	18	20
Napoli sauce, mozzarella, garlic, smoked salmon, sun-dried tomato, capers and Spanish onion.			
Chilli Prawn	18	21	24
Napoli sauce, mozzarella, tiger prawns, shrimp, olive oil, Spanish onion, chopped fresh tomato, sliced garlic and fresh chilli topped with baby rocket leaves. <i>Add: roasted almonds</i> 1			
Slow Cooked Lamb	18	21	24
Slow cooked lamb on a napoli base with mozzarella, bbq chilli sauce, buffalo mozzarella, smoked gouda and caramelised onion.			

EXTRA TOPPINGS

	SML	MED	LGE
Bacon	1	2	3
Chicken breast (roasted)	2	3	4
Shrimp	2	3	4
Beef (roasted)	2	3	4
Prosciutto	3	4	5
Bocconcini cheese	3	4	5
Smoked salmon	4	5	6
Pulled pork	4	5	6
Tiger prawns (4), (6) or (8)	6	9	12

CHANGE TO A
GLUTEN FREE
PIZZA BASE

SML	MED	LGE
5	6	6.5



BAMBINI

Kids Menu - 12 years and under

Chicken Nuggets & Chips ◊	10
Fish & Chips ◊	10
Upgrade: grilled fish	1
Spaghetti Bolognese	10
Garnished with parmesan cheese.	
Calamari & Chips ◊	10
Chicken Bites & Chips ◊	11
Our healthier chef-made bites made from real breast and tempura battered.	
Chicken Schnitzel & Chips ◊	11
Chicken Parma & Chips ◊	11
◊Includes tomato sauce as a side option	

See eel



BAMBINI DOLCE

Kids Desserts - 12 years and under

Frog in a Pond	4
Old favourite chocolate frog in jelly.	
Chocolate Sundae	6
Vanilla ice cream with chocolate sauce topping, crushed nuts and cream.	

KIDS ACTIVITY FUN BAGS!

3 each



DOLCE

Dessert

Cake Slices - Display	9
All cake slices are served with cream.	
Add: vanilla ice cream	2
Chocolate Mousse	9
Freshly whipped, served with cream.	
Crème Brulee	10
A rich custard with infused vanilla bean topped with a hard brown sugar caramel layer.	
Tiramisu	10
Biscuits dipped in coffee, layered with a whipped mixture of zabaglione and mascarpone, and flavored with liquer and cocoa.	
Banana Split	10
Traditional recipe fresh banana, vanilla ice cream, whipped cream, crushed nuts and chocolate sauce.	
Chocolate Rolls	13
Three rich chocolate sticks wrapped in pastry and deep fried until golden brown served with vanilla ice cream and chocolate sauce topping.	
	SML MED LGE
Nutella Pizza	13 16 19
Thin crust pizza base covered with nutella, strawberries, icing sugar, crushed hazelnuts and pistachios, and a scoop of vanilla ice cream.	
Add: banana	1
Ice Cream - See Display Freezer	
1 scoop	5
2 scoops	6
3 scoops	8.5
Waffle cone	0.5
Italian Ice Creams	7.5
These traditional desserts were originally made for special occasions. Today explore the many flavors.	
- After Dinner Mint	
- Baci	
- Tartufo	
- Cassata	
- Gianduiotto	

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