

**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** 13

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

## **Trio of Dips** 15

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 13

- with bacon and cheese. 15

## **Bucket of Hot Chips**

- Small 5

- Medium 7

- Large 9

*fratelli*

*Did you know?*

# KIDS EAT FREE ON WEDNESDAY'S @ FRATELLI

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

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

# 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 Salumi 60**

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 135**

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 145**

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.

*deeeeeeell*





## PRIMI PIATTI

Entrees and Starters



## INSALATE

Salads

**Garlic Bread** **8**  
 Fresh bread roll oven roasted with garlic butter.  
*Change to: gluten free* 1

	<b>SML</b>	<b>MED</b>	<b>LGE</b>
<b>Focaccia</b>	<b>9</b>	<b>11</b>	<b>13</b>

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

<b>Bruschetta</b>	<b>11</b>	<b>13</b>	<b>15</b>
-------------------	-----------	-----------	-----------

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** **18**  
 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 Salumi Board** **23**  
 Mixed seasonal selection of Italian cold-cuts, olives, grissini, cheeses, pickled giardiniera, pesto, bread and dipping olive oil.

**Italian Salad** **17**  
 Lightly roasted cherry tomatoes, buffalo mozzarella, prosciutto, toasted almonds and fresh greens finished with a nut butter dressing.

**Greek Salad** **19**  
 Gourmet lettuce, tomato, cucumber, Spanish onion, kalamatta olives and fetta cheese with our traditional Greek dressing.

**Warm Chicken Salad** **21**  
 Grilled chicken tenders tossed with fresh greens, cherry tomatoes, feta, olives and prosciutto, drizzled with olive and dill mayonnaise.

**Lemon Pepper Calamari** **22**  
 Calamari served with rocket, shaved parmesan vinaigrette, Spanish onion and sun-dried tomato topped with basil aioli.

**Chicken Caesar Salad** **25**  
 Cos lettuce, chicken tenderloins, bacon, croutons, egg and parmesan cheese tossed with the original caesar dressing.

**Grilled Lamb Salad** **26**  
 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

	<b>½ DOZ</b>	<b>1 DOZ</b>
Freshly shucked Tasmanian Pacific Oysters:		
- <b>Natural</b> , served with a cocktail sauce	<b>19</b>	<b>30</b>
- <b>Kilpatrick</b> , topped with bacon and worcestershire sauce	<b>24</b>	<b>36</b>
- <b>Mornay</b> , topped with a white cheese sauce.	<b>24</b>	<b>36</b>

*Oysters are purchased and prepared fresh daily.  
 Note: Due to spawning season, January through to March, oysters maybe more mature than normal.*



## PIATTA DI POLLO\*

Chicken

### Chicken Schnitzel

Traditional crumbed chicken fillet served with chips and green salad.

### Chicken Parmigiana

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

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.

### Chicken Kiev

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

### Grilled Chicken Breast

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

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.

## 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 **32**
- **Eye Fillet**, 350g **38**

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** **+11**  
Claw clams and prawns in a garlic and lemon butter sauce.
- 🔪 **Riviera** **+13**  
Blue swimmer crab, prawns, scallops, calamari and seafood mix all in a creamy garlic sauce.

See [here](#)

### Grilled Lamb

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

### Lamb Cutlets

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

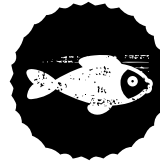
### Marinated Ribs

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

- Half Rack **32**
- Full Rack **45**



**VITELLO\***  
Veal



**DEL MARE\***  
Seafood

<b>Veal Schnitzel</b>	<b>27</b>
Tender house crumbed veal shallow fried to golden brown served with chips and green salad.	
<b>Veal Parmigiana</b>	<b>28</b>
Tender house crumbed veal topped with napoli, honey cured ham and grilled mozzarella cheese, served with chips and green salad.	
<b>Veal Scaloppine</b>	<b>29</b>
Escalopes of grilled veal finished in a rich prosciutto and mushroom brandy infused cream sauce, served with Italian style roasted potatoes.	
<b>Veal Fratelli</b>	<b>33</b>
Escalopes of grilled veal served with Italian style roasted potatoes, seasonal vegetables, finished in a creamy almond and thyme sauce.	

<b>Calamari Fritti</b>	<b>22</b>
Classic Italian calamari simply floured, fried and seasoned, served with lemon, house-made aioli and green salad.	
<b>Garlic Prawns</b>	<b>24</b>
Cooked in cream, garlic and white wine served on a bed of rice.	
<b>Chilli Prawns</b>	<b>24</b>
Cooked in chilli, napoli and white wine served on a bed of rice.	
<b>Beer Battered Flathead</b>	<b>25</b>
Fried flathead served with tartare, lemon, chips and green salad.	
<b>Mussels</b>	<b>25</b>
Fresh local mussels, steamed open and cooked in your choice of sauce:	
- <b>creamy garlic</b>	
- <b>spicy tomato napoli and chilli</b>	

**CONTORI** *Side Dishes*

<b>Roasted Potatoes</b>	<b>6</b>
<b>Vegetables</b>	<b>6</b>
<b>Green Salad</b>	
- Small	<b>6</b>
- Large	<b>9</b>
<b>Bucket of Chips</b>	
- Small	<b>5</b>
- Medium	<b>7</b>
- Large	<b>9</b>

<b>Mornay Scallops</b>	<b>26</b>
Scallops roe-on lightly pan fried served in shell, finished with a creamy coconut and pernod sauce topped with grilled mozzarella and green salad.	
<b>Fish of the Day</b>	<b>29</b>
Please ask for today's Chef creation.	
<b>Seafood Tart</b>	<b>29</b>
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.	
<b>Fisherman's Delight</b>	<b>38</b>
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.	

*All main meals served as noted. Any additional items, sauces, ingredients or sides requested will be charged. We do not substitute. Please advise our staff of any allergies or special needs prior to ordering. Meals ordered and presented cannot be exchanged or refunded.*  
\*Shop A Docket main meal (small size pizza or entree sized pasta only) as indicated by \*



## PASTA

	ENTREE	MAIN
<b>Ravioli Napolitana*</b>	<b>16</b>	<b>19</b>
Meat filled pasta pockets in a traditional Italian tomato slow-cooked sauce with garlic and basil.		
<b>Fettuccine Carbonara*</b>	<b>16</b>	<b>19</b>
Pan fried bacon, garlic and white wine cream reduction finished with parmesan cheese.		
<b>Penne Calabrese*</b>	<b>16</b>	<b>19</b>
Salami, bacon, capsicum, onion, olives, garlic and chilli in a tomato sauce.		
<b>Spaghetti Bolognese*</b>	<b>16</b>	<b>19</b>
Traditional tomato and meat sauce.		
<b>Gnocchi Pumpkin*</b>	<b>16</b>	<b>19</b>
In a cream sauce with pumpkin, pesto, garlic, sun-dried tomatoes, spinach and shallots.		
<b>Fettuccine Chicken &amp; Mushroom*</b>	<b>16</b>	<b>19</b>
Chicken and mushroom tossed in a creamy spinach and garlic sauce. <i>Add: diced bacon / avocado</i>		
<b>Vegetarian Cannelloni</b>		<b>20</b>
Fresh ricotta, spinach and cheese, topped with napoli sauce.		
<b>Traditional Beef Lasagna</b>		<b>21</b>
Layers of Italian flat pasta filled with a rich bolognese sauce.		
<b>Fettuccine Salmone</b>		<b>24</b>
Smoked salmon, spinach, Spanish and spring onion tossed in garlic cream sauce.		
<b>Fettuccine Casina</b>		<b>26</b>
Pan fried bacon, garlic and white wine cream reduction with mushroom, chicken, pumpkin, sundried tomato and spinach, finished with parmesan cheese.		
<b>Spaghetti Alla Pescatore (Fisherman's Spaghetti)</b>		<b>30</b>
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

<b>Roasted Pumpkin</b>	<b>21</b>
Pumpkin, spinach, Spanish onion, fetta, sundried tomato and pesto in a cream sauce.	
<b>Chicken and Mushroom</b>	<b>21</b>
Chicken, mushroom, garlic, cream and spinach. <i>Add: diced bacon / avocado</i>	
<b>Al Salmone</b>	<b>26</b>
Smoked salmon, spinach, Spanish and spring onion tossed in a cream sauce.	
<b>Risotto Alla Pescatore (Fisherman's Risotto)</b>	<b>32</b>
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.

*All main meals served as noted. Any additional items, sauces, ingredients or sides requested will be charged. We do not substitute. Please advise our staff of any allergies or special needs prior to ordering. Meals ordered and presented cannot be exchanged or refunded. \*Shop A Docket main meal (small size pizza or entree sized pasta only) as indicated by \*.*





## PIZZA

	SML	MED	LGE
<b>Margherita*</b>	12	14	17
Napoli sauce, mozzarella and oregano.			
<b>Americana*</b>	12	14	17
Napoli sauce, mozzarella and salami.			
<b>Vegetarian*</b>	12	14	17
Napoli sauce, mozzarella, mushroom, olives, capsicum and onion.			
<b>Aussie*</b>	12	14	17
Napoli sauce, mozzarella, ham and egg.			
<b>Hawaiian*</b>	12	14	17
Napoli sauce, mozzarella, ham and pineapple.			
<b>Mexicana*</b>	12	14	17
Napoli sauce, mozzarella, capsicum, salami and chilli.			
<b>Capricciosa*</b>	12	14	17
Napoli sauce, mozzarella, mushroom, ham, olives and anchovies.			
<b>Calabrese*</b>	12	14	17
Napoli sauce, mozzarella, salami, roasted capsicum, chilli, olives and anchovies.			
<b>Mushroom*</b>	12	14	17
Napoli sauce, mozzarella and mushroom.			
<b>Chicken Lovers</b>	14	16	19
Napoli sauce, mozzarella, chicken and pineapple. Add: BBQ sauce 1			
<b>Chicken Supreme</b>	14	16	19
Napoli sauce, mozzarella, chicken, shrimp, mushroom and onion.			
<b>Marinara</b>	14	16	19
Napoli sauce, seafood mix, mozzarella, shrimp, mussels and olives.			
<b>Meat Lovers</b>	14	16	19
Napoli sauce, mozzarella, ham, salami, bacon and beef mince. Add: BBQ sauce 1			
<b>Fratelli Special</b>	14	16	19
Napoli sauce, mozzarella, oven baked potato, mushroom, bacon and pesto.			
<b>The Lot</b>	14	16	19
Napoli sauce, mozzarella, ham, mushroom, capsicum, salami, olives, anchovies, onion, shrimp, bacon and pineapple.			



## GOURMET PIZZA

	SML	MED	LGE
<b>Queen Margherita</b>	14	16	19
Napoli sauce, mozzarella, fresh tomato bocconcini and basil.			
<b>Chicken Caesar Salad</b>	16	18	21
Napoli sauce, mozzarella, chicken, bacon and egg topped with a Caesar salad.			
<b>Chicken Tandoori</b>	16	18	21
Napoli sauce, mozzarella, marinated chicken, spinach and Spanish onion, topped with yogurt.			
<b>Lamb Pizza</b>	16	18	21
Napoli sauce, mozzarella, lamb, spinach, onion, fresh tomato and tzatziki.			
<b>Smoked Salmon</b>	16	18	21
Napoli sauce, mozzarella, garlic, smoked salmon, sun-dried tomato, capers and Spanish onion.			
<b>Chilli Prawn</b>	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.			
<b>Slow Cooked Lamb</b>	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
<b>Bacon</b>	2	3	4
<b>Chicken breast (roasted)</b>	2	3	4
<b>Shrimp</b>	2	3	4
<b>Beef (roasted)</b>	2	3	4
<b>Prosciutto</b>	3	4	5
<b>Bocconcini cheese</b>	3	4	5
<b>Smoked salmon</b>	4	5	6
<b>Pulled pork</b>	4	5	6
<b>Tiger prawns (4), (6) or (8)</b>	6	9	12

CHANGE TO A  
GLUTEN FREE  
PIZZA BASE

SML	MED	LGE
5	6	6.5



## BAMBINI

Kids Menu - 12 years and under

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

See also



## BAMBINI DOLCE

Kids Desserts - 12 years and under

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

### KIDS ACTIVITY FUN BAGS!

3 each



## DOLCE

Dessert

<b>Cake Slices - Display</b>	9
All cake slices are served with cream.	
Add: vanilla ice cream	2
<b>Chocolate Mousse</b>	9
Freshly whipped, served with cream.	
<b>Crème Brulee</b>	10
A rich custard with infused vanilla bean topped with a hard brown sugar caramel layer.	
<b>Tiramisu</b>	10
Biscuits dipped in coffee, layered with a whipped mixture of zabaglione and mascarpone, and flavored with liquer and cocoa.	
<b>Banana Split</b>	10
Traditional recipe fresh banana, vanilla ice cream, whipped cream, crushed nuts and chocolate sauce.	
<b>Chocolate Rolls</b>	13
Three rich chocolate sticks wrapped in pastry and deep fried until golden brown served with vanilla ice cream and chocolate sauce topping.	
	<b>SML MED LGE</b>
<b>Nutella Pizza</b>	<b>15 17 19</b>
Thin crust pizza base covered with nutella, strawberries, icing sugar, crushed hazelnuts and pistachios, and a scoop of vanilla ice cream.	
Add: banana	1
<b>Ice Cream - See Display Freezer</b>	
1 scoop	5
2 scoops	6
3 scoops	8.5
Waffle cone	0.5
<b>Italian Ice Creams</b>	7.5
These traditional desserts were originally made for special occasions. Today explore the many flavors.	
- After Dinner Mint	
- Baci	
- Tartufo	
- Cassata	
- Gianduiotto	

All main meals served as noted. Any additional items, sauces, ingredients or sides requested will be charged. We do not substitute. Please advise our staff of any allergies or special needs prior to ordering. Meals ordered and presented cannot be exchanged or refunded.