

Pane

House Focaccia Bread, served warm with olive oil and balsamic reduction 5.5

Garlic Bread tradizionale, house made with fresh garden herbs and parmesan cheese 6.5

Tomato Bruschetta, diced roma tomatoes and Spanish onion, basil, toasted sourdough, olive oil and balsamic reduction 10.5

Formaggio di capra, marinated goat cheese, house tomato salsa, toasted Turkish bread 15.5

Fetta di formaggio con carne e olive, warm cacciatore, house marinated olives, feta cheese, Turkish bread 15.5

Prawn Bruschetta, king prawn, semi-dried tomatoes, Spanish onions, sauce gribiche 15.5

Antipasti

Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 18.5

Funghi ripieni di ricotta e d erbe, roasted mushroom, Persian fetta with semi-dried tomato and herb filling, pangriatta, watercress, balsamic reduction, 18.5/27

Antipasto misto, selection of meats, marinated vegetables, salsa and cheese, served with crostini 21

Arancini, olive, semi dried tomato, bocconcini, fetta and roquette salad, Napoli sauce 16.5

dal Mare

Ostriche, Sydney Rock oysters served Kilpatrick or fresh tomato and gremolata or natural 9.9 for three

Gamberi all'aglio, local Australian garlic prawns Italian style with white wine, fresh chive, olive oil, toasted bread 22.5

Insalata di calamari, lightly battered calamari, Fratelli Roma Garden tomatoes, salad of watercress, roquette and aioli, lime wedge 18

Sarde alla beccafico, lightly crumbed sardine fillet, stuffed with breadcrumb, parmesan and parsley, fresh roquette, tabouli 18.5

Pasti principali

Agnello, braised lamb shoulder, rich red wine sauce, Mediterranean blue lentils, wilted baby spinach, porcini butter 36

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 36

Pesce del giorno, today's market fresh fish, with fennel, kipfler potato, asparagus, truss cherry tomato, white wine and gremolata pan sauce 34.50

Menu continued over page....

Premium Beef

Prime regional Australian Beef, served with chippies, choice of traditional beef jus or pepper sauce, and Fratelli Roma's cos, fried caper, parmesan salad with aioli dressing.

220g Fillet, Grasslands, 90 day grain fed Angus, 40.50

350g Sirloin, Riverine, 90 day grain fed Angus, 42

Pasta e Gnocchi

Gnocchi, Spanner Crab, preserved lemon, fennel, tomato, parsley, gremolata 34

Spaghetti Marinara, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 32

Risotto, chicken breast, porcini and a selection of forest mushrooms, fresh roquette 30

Pappardelle alla Puttanesca (v), prosciutto, olives, tomato, capers, capsicum, chilli, parsley 28
(v) Vegetarian option available, please inform our staff

Rigatoni Boscaiola, chicken, bacon, mushrooms, onion, garlic, white wine and cream sauce, fresh basil 28

Our pasta and gnocchi is made fresh daily by our chef Dan and his team

Contorni

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 13.50

Fratelli Caesar Style Salad, Cos, fried baby capers, parmesan cheese and aioli 9.5

Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 11.5

Fries, served with grey salt and aioli 6.5

Fried Chats with rosemary, balsamic and rock salt 9.5

Steamed seasonal vegetables 10.50

Dolci

Tiramisu, house churned vanilla gelato, fresh strawberries 14

Crème Brûlée, vanilla bean traditional baked brûlée, strawberry and apple compote, served with shortbread 14

Baked Cheese Cake, mascarpone, fresh strawberries, white chocolate and strawberry swirl gelato 14

Crostata di Limone, lemon tart caramelised with raw sugar, house churned coconut gelato, Cointreau strawberries 14

Piatto di Formaggio, selection of imported and Australian cheese with condiment fruit, breads and crostini 23.5