

## Appetizers

<b>Calamari &amp; Shrimp</b> – <i>Fried zucchini, green onions, fried lemon, fried basil, marinara, fried green beans &amp; aglio e olio</i>	18
<b>Texas Quail</b> – <i>Chipotle maple glazed, fresh quail, served with mixed greens &amp; cherry tomatoes</i>	24
<b>Portabella Crepe</b> – <i>Rolled with mushrooms &amp; ricotta in a gorgonzola sauce</i>	13
<b>Shrimp &amp; Crab Marquis</b> – <i>Tossed with tomato, basil, &amp; cilantro over avocado, remoulade and cocktail vinaigrette</i>	18
<b>Roasted Crab Cake &amp; Corn Pudding</b> – <i>With green peppercorn &amp; creamy chili vinaigrette</i>	18
<b>Truffle Pasta</b> - <i>Capellini pasta, white truffle butter, with parmesan cheese &amp; seasonal truffle shavings</i>	28

## Soups

<b>Cioppino (Italian American Fisherman's Stew)</b> – <i>Seafood including shellfish in a white wine tomato sauce &amp; seafood stock</i>	17
<b>Minestrone Fratelli</b> – <i>Seasoned vegetables &amp; legumes with penne pasta in chicken broth</i>	12
<b>Truffled Mushroom Soup</b>	13

## Salads

<b>House Salad</b> – <i>Mixed greens, carrots, tomatoes, cucumbers, mushrooms, pepperoncini &amp; our house creamy Italian dressing</i>	8
<b>Caesar Salad</b> – <i>Romaine hearts, ciabatta crostini &amp; anchovy parmesan dressing</i>	12
<b>Heirloom Beet Salad</b> – <i>Strawberries, citrus, arugula, yogurt &amp; goat cheese</i>	12
<b>Poached Warm Pear Salad</b> – <i>Sliced fresh pears cooked in red wine on a bed of spinach &amp; topped with melted gorgonzola in a sherry vinaigrette</i>	13
<b>Wedge Salad</b> - <i>Crispy apple wood bacon, blue cheese crumbles, shaved red onion, tomatoes with our house-made blue cheese dressing &amp; balsamic reduction</i>	12

**Fratelli's Salad** - *hydroponic bibb lettuce, pears, apples, citrus, avocado, toasted almonds homemade vinaigrette dressing & gorgonzola cheese crumbles* 14

## Neapolitan Stone Oven Pizza

**Pizza Fratelli** – *Italian sausage, prosciutto, olives, bell peppers, mushrooms with mozzarella & tomato sauce* 16

**Pizza Americana** – *Salami & Italian sausage, bell peppers, spinach, onions with parmesan, mozzarella & tomato sauce* 15

**Pepperoni Pizza** – *Classic pepperoni pizza with mozzarella & tomato sauce* 14

**Margherita** – *Fresh tomatoes, mozzarella & fresh basil* 14

## Pastas

**Black Linguini** – *Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce* 23

**Lasagna** – *Pasta layered with bolognese sauce, ricotta, basil, mozzarella & tomato sauce* 18

**Pasta Primavera** – *Wild mushrooms, snow peas, asparagus, green onion, tomatoes, yellow squash, basil, aglio e olio* 16

**Linguine Pescatore Bianca** – *Clams, mussels, shrimp, calamari, capers, in a white wine butter sauce, Castelvetro olives* 21

**Pasta Carbonara** – *Bucatini, black pepper, pancetta, parmesan & grated pecorino* 18

**Spaghetti & Meatball Bolognese** – *With house-made tomato meat sauce* 17

**Kathy Ruiz's Pasta** – *Penne pasta tossed with 1330 sausage, grilled chicken, tomatoes, roasted jalapeno peppers, shallots & creme rosa* 18

**Chicken Cannelloni** – *Pasta sheets filled with chicken & spinach, served with creme rosa* 17

**Fettuccini Alfredo** – *Fettuccini pasta with basil, cheese parmesan & cream sauce / add shrimp or chicken for an extra cost* 16

## Specialità della Casa

<b>Pollo Piccata</b> – <i>Sautéed chicken, artichokes, capers, lemon butter sauce, seasonal vegetables, with spaghetti aglio e olio</i>	22
<b>Pollo Marquesa</b> – <i>Chicken breast breaded with pecans and deep fried. Topped with a light creamy pesto sauce, with calamarata pasta</i>	22
<b>Eggplant Parmigiana</b> – <i>Fried eggplant with layers of provolone, parmesan, tomato sauce, basil, sautéed spinach &amp; spaghetti topped with marinara</i>	19
<b>Veal Marsala</b> – <i>Scallopini of veal, roasted mushrooms, corn pudding, broccoli &amp; marsala reduction</i>	28
<b>Veal Piccata</b> – <i>Sauteed fresh veal, artichokes, capers, lemon butter sauce, seasonal vegetables, with spaghetti aglio e olio</i>	28
<b>Roasted Rosemary Chicken</b> - <i>Served with seasonal vegetables, whipped mashed potatoes topped with a natural sauce</i>	20
<b>Salmon Mostarda</b> – <i>Grilled with seasonal vegetables, topped with a sun-dried tomatoes spinach, whole grain mustard sauce with spaghetti aglio e olio</i>	28
<b>Weldon's Beef Tenderloin</b> – <i>Grilled filet accompanied with gold yukon potatoes, seasonal vegetables in a Madeira reduction sauce</i>	41
<b>Redfish</b> – <i>Grilled redfish topped with jumbo lump crab meat, served with sautéed spinach &amp; garlic, parmesan risotto, in a white wine lemon butter sauce</i>	32
<b>Chilean Sea Bass</b> - <i>Lemon crusted &amp; pan seared, served with three jumbo grilled shrimp, seafood risotto &amp; seasonal vegetables in a lemon Buerre Blanc sauce</i>	42
<b>Trout Almondine</b> – <i>Fresh trout almond crusted, topped with shrimp, artichokes, capers, sundried and cherry tomatoes, in a lemon butter sauce served with capellini pasta and seasonal vegetables</i>	33