

Fratelli's Lunch Menu

Appetizers

Crispy Calamari – Zucchini, green onions, fried lemon, fried basil, marinara, green beans & aglio e olio	12
Portabella Crepe – Rolled with mushrooms & ricotta in gorgonzola sauce	11
Shrimp & Crab Marquis – Tossed with tomato, basil & cilantro over avocado with cocktail and remoulade vinaigrette	13
Truffle Pasta - Capellini, white truffle butter, with parmesan cheese & seasonal truffle shavings	21

Salads

Poached Warm Pear Salad – Sliced pears, cooked & topped with melted gorgonzola, on a bed of fresh spinach in a sherry vinaigrette	12
Caesar Salad – Romaine hearts, ciabatta crostini & anchovy parmesan dressing	8
Heirloom Beet Salad – Strawberries, citrus, arugula, goat cheese	11
Wedge Salad - Crispy applewood bacon, blue cheese crumbles, shaved red onion, baby heirloom tomatoes with our house-made blue cheese dressing, topped with a balsamic reduction	12
Tomatoes Caprese – Tomatoes, topped with fresh mozzarella, basil and drizzled with extra virgin olive oil & balsamic reduction	13

Soups

Cioppino Seafood – (Italian American Fisherman's Stew) Shellfish, tomato, white wine & seafood stock	14
Truffled Mushroom Bisque	12
Minestrone – Seasoned vegetables & legumes with penne pasta in home-made chicken broth	10
Soup of the Day	10

Pasta

Lasagna – Pasta layered with bolognese, ricotta, basil, mozzarella, tomato	14
Cannelloni – Sheet pasta filled with chicken, spinach & crema rosa	14
Linguine Pescatore Bianco – Seasonal shellfish over pasta with a white wine butter sauce	12
Pasta Primavera – snow peas, asparagus, mushrooms, green onion, tomatoes, yellow squash, garlic, basil, aglio e olio	11
Spaghetti & Meatball Pasta – Tossed with tomato meat sauce	13
Kathy Ruiz's Pasta – Grilled chicken breast and spicy Texas sausage, sautéed with fresh tomatoes, garlic, jalapenos & shallots with a touch of crema rosa	14
Black Linguini – Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce	17

Specialità della Casa

Pollo Picatta – Breast of chicken, capers, artichokes, lemon butter wine sauce, grilled vegetables & spaghetti aglio e olio	16
Eggplant Parmigiana – Fried eggplant with layers of provolone, parmesan, tomato sauce, basil & spaghetti with red sauce & sautéed spinach	14
Pollo Marsala – Breast of chicken, mushrooms & marsala sauce with and garlic mashed potatoes	16
Fettuccini Alfredo – Fettuccine pasta with basil, parmesan & cream sauce (add shrimp or chicken, extra cost)	14
Salmon Salad – Sesame crusted salmon, heirloom lettuce, honey dew, cantaloupe, grilled shrimp, ginger lime vinaigrette	19
Chicken Parmesan – Chicken breaded, deep fried with melted mozzarella, & fresh marinara, served with pasta marinara	15
Red Fish – Grilled red fish served with sauteed spinach & garlic, parmesan risotto, topped with a lemon better sauce	21
Grilled Chicken Ciabatta Sandwich - Grilled chicken on melted provolone cheese, portobello mushrooms, roasted red pepper & watercress ,served with house salad or soup of the day	14
Berry & Chicken Salad – Grilled breast of chicken over mixed greens, with seasonal fruit, served with house raspberry vinaigrette topped with almonds	14
Roasted Crab Cake & Corn Pudding – With green peppercorn & creamy chili vinaigrette	17
Roasted Rosemary Half Chicken – With vegetable of the day, mashed potatoes & topped with a natural sauce	16
Trout Almondine – Fresh trout almond crusted topped with shrimp, artichokes, capers, Sundries tomatoes, in a lemon butter sauce with capellini pasta & seasonal vegetables	19

Neapolitan Stone Oven Pizza

Pizza Fratelli – Italian sausage, prosciutto, olives, green peppers, mushrooms with mozzarella & tomato sauce	15
Pizza Americana – Salami and Italian sausage, red peppers, spinach, onions with parmesan, mozzarella & tomato sauce	14
Pepperoni Pizza – Classic pepperoni pizza with mozzarella & tomato sauce	13
Margherita – Fresh tomatoes, mozzarella, fresh basil	14

Fratelli's Dinner Menu

Appetizers

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

Soups

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

Salads

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

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