

Fish

Salmon Fratellis **\$27.99**

fresh filet of atlantic salmon stuffed with crab meat and served in a white wine garlic lemon sauce with fresh vegetables and rosemary roasted potatoes

Flounder Francese **\$21.99**

fresh flounder filet dipped in a light egg batter done in a lemon white wine butter sauce served over angel hair

Crab Cakes **\$24.99**

served in white wine garlic lemon sauce with julianne vegetables over capellini

Steak

8 oz. Filet Mignon **\$31.99**

8 oz. Angus certified superior beef grilled and served on a red wine sauce with porcini mushrooms with a side of broccoli rabe.

Rack of Lamb **\$29.99**

flame grilled served in a red wine sauce with portobello mushrooms, broccoli rabe and potatoes.

Pasta

Rigatoni Vodka **\$14.99**

rigatoni in a our special vodka pink cream sauce with prosciutto and mozzarella cheese

Ravioli Bellissimo **\$14.99**

cheese filled pasta in a brandy pink cream sauce with fresh tomatoes, spinach and mozzarella

Lasagna **\$14.99**

home made meat lasagna

Beverages

soda

home made unsweetened iced tea

san Pellegrino mineral water

hot tea

coffee

cappuccino

expresso

Kids Menu

12 and under \$8.99

penne vodka

cheese ravioli

chicken fingers with fries

mozzarella sticks with fries

book your next banquet at Fratellis



Mother's Day

www.FratellisRistoranteItaliano.com

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No Coupons Accepted Today

Appetizers

Appetizer for 4 **\$28.99**

clams casino, fried calamari and mozzarella sticks

Clams Casino **\$12.99**

fresh clams stuffed with red roasted peppers, onion and bacon served in white wine lemon sauce

Sweet & Sour Calamari **\$11.95**

crispy calamari tossed with hot peppers and drizzled with a balsamic glaze.

Bourbon Gamberi **\$10.99**

jumbo shrimp wrapped in bacon and char-broiled with a bourbon barbecued sauce

Antipasto Italiano **\$9.95**

prosciutto di parma, red roasted peppers, aged provolone, tomatoes and fresh mozzarella served on a bed of spring mix

Caprece Salad **\$8.50**

fresh mozzarella, sliced ripe tomatoes and italian olives with light balsamic vinegar, extra virgin olive oil and basil garnished with baby field greens

Brushetta Romano **\$7.95**

homemade bread, topped with fresh chopped tomatoes, marinated in garlic, olives, olive oil and seasonings, sprinkled with Romano cheese

Entree

all served with pasta and your choice of salad, chicken soup or pasta fagirole

Chicken and Shrimp Princes **\$18.99**

chicken breast sautéed in a white wine garlic sauce with shrimp, asparagus, fresh & sun dried tomatoes topped with mozzarella

Chicken Siciliano **\$18.99**

chicken breast sautéed with fresh tomatoes, roasted peppers and broccoli rabe in a white wine garlic sauce topped with mozzarella

Pollo Fratelli's **\$18.99**

chicken breast sautéed in a white garlic sauce with fresh tomatoes, spinach & roasted peppers served over penne

Chicken Fico **\$18.99**

chicken breast sautéed with figs and mushrooms in a cognac cream sauce

Tradicional Italiano

chicken **\$16.99**

veal **\$19.99**

parmigiana, francese, cacciatore, marsala, piccata, saltimbocca

Veal

Veal Mimosa **\$19.99**

sautéed with artichokes, mushrooms and sun dried tomatoes in garlic white wine sauce

Veal Sorrentino **\$19.99**

sautéed in white wine sauce with fresh tomatoes and a touch of marinara sauce topped with eggplant, prosciutto Di parma and melted mozzarella

Veal Saporito **\$ 22.99**

medallions of veal sautéed with jumbo lump crab meat and asparagus in a champagne cream sauce served over capellini

Vegetarian

Home Made Eggplant Parmigiana **\$14.99**

breaded and covered with marinara sauce and melted mozzarella

Penne di Pablo **\$14.99**

penne pasta tossed with roasted pepper, broccoli rabe, fresh and sun dried tomatoes in an extra virgin olive oil and garlic

Stuffed Rigatoni **\$14.99**

stuffed with ricotta cheese in a brandy pink cream sauce

Seafood

Shrimp Marinara or Fra diablo **\$21.99**

jumbo shrimp sautéed in a marinara sauce mild or hot served over linguine

Capellini Napoli **\$23.99**

jumbo lump crab meat sautéed in a olive oil and garlic white wine sauce with basil and diced plum tomatoes

Linguine White or Red Clams **\$19.99**

steamed clams sautéed with garlic and olive oil in a white wine sauce or marinara

Linguine Fruto di Mare **\$24.99**

jumbo shrimp, clams, mussels, scallops and calamari sautéed in marinara sauce

Scallops Monte Carlo **\$24.99**

fresh sea scallops sautéed in an olive oil and garlic white wine sauce with mushroom, asparagus fresh and sun dried tomatoes served over capellini

Seafood Ninfea **\$25.99**

jumbo lump crab meat, scallops and jumbo shrimp sautéed in a white wine garlic sauce with fresh tomatoes and a touch of marinara served over capellini

Lobster Ravioli **\$27.99**

served with jumbo shrimp, jumbo lump crab meat, fresh tomatoes and asparagus in a cognac pink cream sauce