

# Fratelli

## Italian Seafood Festa



### **Aragosta Rosa**

Lobster served with "Rosa" sauce, avocado cream, Smoked paprika, Granny Smith crunchy apple salad and pickled Tropea onions

**\$58**

### **Calamarata al Cartoccio**

Calamarata pasta "Allo Scoglio" with clams, mussels, prawn & langoustine Tomberries and zucchini, served in Carta Fata "Cartoccio" style

**\$68**

### **Tagliolini alla Bottarga, Vongole e Limone**

Homemade saffron Tagliolini pasta with white clams in "Aglione" style, Grated Sardinian cured mullet roe "Bottarga", Italian parsley & lemon "Trito"

**\$34**

### **Polpo alla Luciana**

Naples style slow braised octopus legs stewed in rich tomato sauce Medley of vine cherry tomatoes, olives, capers and baby potatoes

**\$52**

### **Fritto Imperiale**

Classic golden fried seafood platter of king prawns, octopus, langoustine, Calamari & whitebaits served with crispy vegetables and potato strings Prosecco yoghurt sauce and traditional "Arrabbiata" dip  
*Serves 2*

**\$148**