


Fratelli

ANTIPASTI E ZUPPE


Zuppetta di Cozze e Vongole \$26
Sautéed Sicilian black mussels and clams
Rich pepper tomato broth, toasted ciabatta bread

Caprese \$24
Air-flown Puglia's buffalo mozzarella cheese, basil pesto sauce
Medley of vine tomatoes, balsamic vinegar pearls

Crema di Patate al Tartufo  \$18
Cream of ratte potatoes soup
Seasonal black truffle and toasted rosemary croutons

Pane.....\$10
Homemade Italian breads served with our signature dips
(serves 2)

PASTA

Risotto alla Milanese \$30
Classic carnaroli risotto, Sardinian saffron pistils,
Braised veal bone marrow and burrata cheese


Strozzapreti alle Costine  \$30
Homemade strozzapreti pasta
Braised beef short ribs ragout and black truffle shavings



Gnocchetti alle Vongole \$28
Homemade potato dumplings "Gnocchetti"
Clams in white wine sauce, Italian parsley and chilli

Pasta e Fagioli \$28
Classic maccheroni pasta served with rich beans stew
Italian pancetta ham morsels and rosemary oil


Caserecci al Tartufo \$28
Porcini filled ravioli, seasonal black truffle
Mixed mushrooms cream sauce with crispy crumbs

PIZZA



Caviale e Oro  \$40
Buffalo mozzarella and ricotta cheese,
Italian parsley crushed potatoes, tomberry tomatoes,
Avruga caviar and gold

Boscaiola  \$34
Garlic cream, Buffalo mozzarella & Scamorza cheese,
Italian pancetta ham, porcini mushrooms,
Pine nuts and seasonal black truffle shavings


Diavola \$30
Tomato sauce, mozzarella cheese,
Marinated Piquillo peppers, Italian spicy pork salami

Margherita \$28
Tomato sauce, Buffalo mozzarella cheese,
Vine cherry tomatoes and fresh basil


SPECIALITA'


Burrata   \$48
300g Puglia's Burrata cheese served with
Medley of vine tomatoes & marinated olives


with Parma Ham  *Additional* \$12

Trofie alla Pescatora \$52
Liguria's "Trofie" pasta with assorted mixed seafood
Light spicy tomato sauce "Pescatora", basil pesto cream,
Semi dried tomatoes

with half Boston lobster *Additional* \$28

Cacciucco \$148
Chef Davide's style mixed seafood stewed in rich tomato sauce.
Dutch turbot on the bone, Boston lobster, king prawns
Sicilian black mussels and clams, baby squids, scallops
Toasted ciabatta bread "Crostoni"

Fiorentina  \$188
Slow roasted 800g Black Angus T-Bone steak,
Thick cut in traditional Tuscan-style; black pepper sauce,
Crispy potatoes, rucola salad, parmesan cheese shavings


Cotoletta \$128
Breaded 600g Dutch veal cutlet
Topped with San Daniele ham and melted cheese
Baby spinach salad, mixed vegetables stew, black truffle sauce

Stinco..... \$48
Marsala wine braised welsh lamb shank, soft corn meal "Polenta"
Taleggio cheese, gremolata, glazed baby carrots and onions

DOLCI

Gelati e Sorbetti.....per scoop \$6
Choice of flavour
Gelato Vanilla bean, Chocolate
Sherbet Strawberry

Tiramisu'.....\$14
Our house signature Venetian "Pick-me-up" cake

Tortino di Cioccolato \$14
Sea salt hazelnut chocolate tart with caramel fudge
Vanilla gelato

Cannoli Siciliani.....\$12
Cannoli's crispy shell filled with creamy citrus ricotta mix
Chocolate chips and crushed Bronte's pistachio nuts

 Vegetarian  Contains Pork  Chef Recommendation

All prices are subject to service charge and government taxes

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SPARKLING WINE

	Gls	Btl
Santa Margherita Brut Prosecco	\$12	\$55
Laurent-Perrier La Cuvee Brut	\$26	\$100

HOUSE POUR WHITE

	Gls	Btl
Torrevento "Torre del Falco Fiano" Puglia IGT	\$12	\$60
William Fevre Chablis	\$17	\$85

HOUSE POUR RED

	Gls	Btl
Rawson's Retreat Shiraz Cabernet Sauvignon	\$12	\$55
Mt. Difficulty Roaring Meg Pinot Noir	\$25	\$105

BEERS

	Btl
Heineken	\$15
Asahi	\$15
Corona	\$15

COCKTAILS

	Gls
Lychee Martini <i>Vodka, Lychee Liqueur, Lychee Fruits</i>	\$18
Angelo Azzurro <i>Campari, Prosecco, Soda Water</i>	\$18
Tequila Sunrise <i>Tequila, Grenadine Syrup, Orange Juice</i>	\$18

SOFT DRINKS

	Gls
Coca-Cola	\$6
Coke Light	\$6
Sprite	\$6
Ginger Ale	\$6
Tonic Water	\$6

FRESH PRESS JUICE

	Gls
Orange	\$10
Lime	\$10
Watermelon	\$12

MINERAL WATER

	Btl
Aqua Panna 1L	\$10
San Pellegrino 1L	\$10

FILTERED WATER

	Btl
Still Water	\$4
Sparkling Water	\$4

HOT BEVERAGES

COFFEE

Cappuccino	\$7
Café Latte	\$7
Coffee	\$7
Espresso	\$7

TWG TEA

English Breakfast	\$7
French Earl Grey	\$7
Chamomile	\$7