

Antipasti

Olive Miste- mixed olives with ciabatta bread	\$12
Bruschetta di Pomodoro- tomato, red onion, basil, balsamic and olive oil	\$12
Croquette di Ricotta- ricotta and raisen croquettes with tomato sugo	\$14
Saganaki- grilled Kefalograviera cheese	\$14
Arancini- mozzarella filled arancini balls with tomato sugo (4 pieces)	\$16
Salsicce- pork and fennel sausages with home made relish	\$16
Foccacia- Garlic, herb and mozzarella Pizza	\$18
Calamari Fritti- Salt and Pepper calamari with lemon and basil mayo	\$18
Cozze- mussels tossed with garlic, white wine, Napoli and ciabatta bread	\$24

Pizza

Margherita- Napoli, mozzarella and basil	\$22
Hawaii- Napoli, mozzarella, ham and pineapple	\$24
Vegetariana- Napoli, mozzarella, mushroom, capsicum and olives	\$25
Capricciosa- Napoli, mozzarella, ham, mushrooms and olives	\$25
Mexicana- Napoli, mozzarella, hot salami, capsicum and cherry tomatoes	\$25
Funghi- white base, seasonal fior di latte, mushrooms and truffle oil	\$25
Pirlo- fior di latte, pumpkin, pine nuts and rocket	\$25
Patata- garlic base, onion, fior di latte, potato and pancetta	\$25
Pollo- basil pesto, fior di latte, sun dried tomato and chicken	\$26
Chorizo- Napoli, mozzarella, chorizo, onion, goat's cheese and rocket	\$26
Salsiccia- Napoli, mozzarella, bocconcini, sausage and porcini mushrooms	\$26
Totti- Napoli, mozzarella, salami, capsicum, tomato, olives, bocconcini	\$26
Zola- Napoli, fior di latte, prawns and rocket	\$28
Prosciutto- white base, prosciutto, onion, gorgonzola and rocket	\$28

Via Fratelli requests patrons with food allergies or dietary requirements to please inform their waiter prior to ordering, We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

Note: surcharge on all cards apply 1.2%

Public holiday surcharge is 15%

Pasta e Risotto

Lasagna della Nonna- homemade beef lasagna	\$26
Spaghetti Bolognese- traditional spaghetti Bolognese	\$26
Gnocchi Napolitana- home made gnocchi tossed with tomato sugo	\$26
Rigatoni con Zucca- rigatoni with pumpkin, onion, sage, gorgonzola cream	\$26
Fettuccine Amatriciana- fettuccine tossed with bacon, onion, capsicum, chilli	\$28
Fettuccine Carbonara- bacon, onion, cream and egg	\$28
Ravioli Romana- beef ravioli with bacon, spring onion and a cream Napoli	\$28
Fettuccine Fratelli- chicken tossed with basil pesto and sun-dried tomatoes	\$28
Gnocchi Pollo e Funghi- gnocchi tossed with chicken, mushroom cream sauce	\$30
Spaghetti Marinara- spaghetti tossed with fresh seafood, chilli, garlic, Napoli	\$32
Zucca- pumpkin and goats cheese risotto	\$28
Pollo Pachino- chicken and porcini mushroom risotto	\$30
Michelangelo- prawn, tomato, capsicum risotto	\$30

I Secondi

Chicken Parmigiana- with Napoli, ham and mozzarella with chips and salad	\$30
Salt and pepper calamari- served with chips, salad and lemon and basil mayo	\$32
Veal Scaloppine- with roast potatoes, greens and a caper demi sauce	\$34
Garlic Prawns- tiger prawns and with garlic cream and steamed rice	\$36
Fish of the Day	from \$34
Scotch fillet- with mash potato, choice of sauce and steamed vegetables	\$44

I contorni

all \$12

Mash Potato

Beer battered fries

Green beans tossed with red onions and cherry tomatoes finished with parmesan

Rosemary and garlic Roasted potatoes

Rocket, pear and parmesan salad

Verde salad- mixed lettuce, tomato, olives, cucumber, onion, capsicum and bocconcini

Roast Pumpkin, red onion, mint, goats' cheese and pistachio nuts

Kids menu

\$20

Choice of-

Spaghetti Bolognese

Penne with Napoli sauce

Penne carbonara

Penne with butter and cheese

Chicken and Chips

Fish and Chips

Finish the meal with a scoop of Gelato.

I Dolci

Gelato Misto- 3 scoops of home made gelato

\$15

Tiramisu- a Fratelli classic of coffee, pavesini and mascarpone cheese

\$16

Budino- a chocolate self-saucing pudding with vanilla gelato

\$16

Brulee- Raspberry brulee and Italian biscotti

\$16

Nutella Pizza- Nutella and mascarpone cheese with vanilla bean gelato

\$18

I Bevandi

Bevande analcoliche

Coca cola, diet coke, coke zero, fanta, solo, lemonade	\$5.50
Limonata, Blood orange, mandarine or Chinotto	\$6.00
Lemon, lime and bitters, Raspberry lemonade	\$5.50
Ginger beer, soda water, tonic water, ginger ale	\$5.50
Apple or Orange Juice	\$5.00
500ml San pallegrino mineral water	\$6.00
1L San pallegrino mineral water	\$10.00

Vino Bianco

Spritz- Campari, Aperol or Limoncello	\$16
Prosecco- Alpine road, King Valley 200ml	\$14
Prosecco- Ruggeri, Veneto Italy	\$55
Rose' - Serafino, McLaren Valley	\$48
Pinot Grigio- Le monde, Italy	\$12 \$50
Sauvignon Blanc- Starborough, New Zealand	\$12 \$48
Chardonnay- Flametree, Margaret river	\$12 \$46
Fiano, Amalfi Coast	\$48

Vino rosso

Pinot Noir- San Pietro, Mornington	\$12 \$48
Sangiovese, Fantini, Italy	\$12 \$50
Chianti, Rossetti, Italy	\$12 \$48
Shiraz, Torza DJ, Barossa	\$12 \$44
Primitivo, Puglia, Italy	\$46
Montepulciano, Abruzzo, Italy	\$46

Ask our Friendly staff about our delicious cocktails and exclusive wines on offer.

Birra

Peroni Rosso, Corona, Menabrea, 150 lashes Pale Ale, Moretti, Peroni Leggera \$12

Caffe' e Te

A selection of Coffico coffee	\$5.00
A selection of Tea Drop Tea's	\$5.00
Hot Chocolate	\$5.00
Iced chocolate or coffee	\$8.00
Affogato, espresso, vanilla bean gelato and Frangelico	\$15.00