

WINTER MENU (12PM UNTIL LATE)

ANTIPASTO (ENTRÉE'S)

FRESHLY BAKED RED ONION, CONFIT GARLIC & ROSEMARY FOCACCIA, BURRO DI GORGONZOLA & EXTRA VIRGIN OLIVE OIL
\$12.90

BRUSCHETTA WITH GARLIC, ROASTED CHERRY TOMATOES, FRESH BASIL, GOATS CHEESE, OLIVE OIL & FIG VINCOTTO
\$15.90

GARLIC PIZZA WITH SLOW ROASTED GARLIC, MOZZARELLA, PARMESAN, ROSEMARY
\$15.90

CALAMARI FRITTI WITH SMOKED CHIPOTLE AIOLI, CRISPY ROMAINE LETTUCE & A LEMON ROCKET OIL
\$15.90

CRISPY PERONI BATTERED SOFT SHELL CRAB, LIME & AVOCADO PUREE, CARAMELIZED TOMATO & CHILLI JAM, PANE NERO
\$19.90

PORK & VEAL CANNELLONI IN A CRISPY CREPE, GRILLED WITH BECHAMEL & MOZZARELLA WITH SUGO SAUCE & BASIL PESTO
\$19.90

ANTIPASTO BOARD (2 PERSONS)

A SELECTION OF DAILY MADE APPETIZERS, ITALIAN CURED MEATS, PREMIUM CHEESES, WHITE ANCHOVIES, OLIVES & HOUSE MADE FOCACCIA
\$29.90

MAIN COURSE

PASTAS & RISOTTO'S

FRATELLINI'S AUTHENTIC SPAGHETTI CARBONARA WITH PANCETTA, EGGS, PARSLEY & PARMESAN
\$25.90

TAGLIATELLE BOLOGNESE – SLOW BRAISED RAGU OF VEAL & PORK MINCE WITH FRESH EGG TAGLIATELLE & PARMESAN
\$25.90

PAPPARDELLE ALLA NORMA - FRESH EGG PAPPARDELLE IN SUGO SAUCE, GRILLED EGGPLANT, FRESH BASIL & RICOTTA
\$25.90

HAND MADE FRESH HERB GNOCCHI, GENTLY FRIED WITH PORK & FENNEL SAUSAGE, AUTUMN VEGETABLE RAGU & PARMESAN,
\$27.90

CRISPY CONFIT DUCK LEG, PORCINI & PORTOBELLO MUSHROOM RISOTTO, FRESH BASIL & TRUFFLE OIL
\$29.90

PRAWN & CALAMARI PAPPARDELLE, PAN-FRIED WITH SUGO SAUCE, CHILLI, LEMON, CAPERS, PARSLEY, SPINACH & CREAM
\$29.90

TAGLIATELLE FRUTTI DI MARE, FRESH SEAFOOD PAN-FRIED WITH LEMON, CHILLI, GARLIC, ROASTED CHERRY TOMATOES,
PARSLEY & SUGO SAUCE
\$32.90

MOOLOOLABA SPANNER CRAB SPAGHETTINI WITH CHILLI, GARLIC, ROCKET, ROASTED CHERRY TOMATOES & ITALIAN PARSLEY
\$32.90

GLUTEN FREE PASTA AVAILABLE + \$2.50 AS WELL AS OTHER GLUTEN FREE OPTIONS - PLEASE ASK

MAINS

PROSCIUTTO WRAPPED CHICKEN BREAST, STUFFED WITH SUNDRIED TOMATO, BASIL, FETA & RED QUINOA SERVED WITH BROCCOLINI, SUGO AND ROASTED PINENUTS
\$35.90

SLOW BRAISED, ROLLED AND STUFFED BELLY OF PORK, WITH MORTADELLA, FRESH HERBS, VIN SANTO SOAKED SULTANAS SERVED WITH A PETITE FENNEL, CRESS AND APPLE SALAD
\$37.90

CRISPY SKIN BARRAMUNDI WITH A CHICKPEA, CHORIZO & FENNEL RAGU, SERVED WITH A CLOUDY BAY CLAMS, CRISPY CALAMARI AND SAFFRON MAYONNAISE
\$39.90

SLOW BRAISED VEAL OSSO BUCO WITH SAFFRON RISOTTO, SAVED PARMESAN & GREMOLATA
\$39.90

AGED EYE FILLET STEAK, SERVED WITH A WHITE TRUFFLE AND GORGONZOLA MASH, RED ONION JAM, CRISPY FRIED ONIONS, PESTO AND PRIMITIVO JUS
\$42.90

CONTORNI (SIDES)

FRATELLINI'S HOUSE MADE POTATO FRITES, GARLIC AIOLI
\$12.90

WILD SALAD OF FRESH SALAD GREENS, SHAVED FENNEL, EDIBLE FLOWERS AND HOUSE VINAIGRETTE
\$12.90

CAPRESE SALAD OF TOMATOES, BASIL, BOCCONCINI, VIRGIN OIL, VINCOTTO & CRISPY FRIED CAPERS
\$12.90

SAUTÉED SEASONAL VEGETABLES & LEMON GREMOLATA
\$12.90