

# LUNCH SPECIALS

Served from 11am to 3pm, Monday thru Saturday.

Accompanied by our Famous House Salad or Classic Caesar Salad, and warm stirato bread with garlic butter.

Pizza Lunch Special

\$9.49

A small pizza adorned with two traditional toppings accompanied by our Famous House Salad.

Lasagna

Our most popular lunch entrée!

Lasagna

\$10.99

Monster Lasagna

\$12.99

Sixteen layers of crumbled meatballs, pasta, provolone, and ricotta cheese. Add Monster toppings of sautéed mushrooms, hearty meat sauce, and melted provolone cheese to satisfy any Monster appetite.

Five-Cheese Ravioli

\$9.49

Enormous ravioli filled with five Italian cheeses, topped with a spicy Roasted Vegetable Arrabiata.

Tortellini Robusta

\$8.99

Tri-colored cheese-filled pasta served in our Robust Red sauce.

Minestrone Soup and Salad

\$6.99

Homemade Italian Vegetable Soup with our Famous House Salad.

Pollo Pranzo

\$9.99

Plump Chicken Breast prepared in your choice of our parmigian, marsala, piccata, or striata styles, served with a side of pasta or seasonal veggies.

Eggplant Parmigian

\$8.99

Crispy fresh eggplant under melted cheese, served with a side of pasta or seasonal veggies.

## PASTA LUNCH SPECIALS

### Create your favorite pasta the way you like it for \$7.99

Accompanied by our Famous House Salad or Classic Caesar Salad, and warm stirato bread with garlic butter.

#### First choose a pasta...

Spaghetti  
Fettuccine  
Linguini  
Penne  
Capellini  
Conchini  
Bowtie

#### Then choose a Sauce...

Robust Red  
Zesty Marinara  
Rich Rosa  
Hearty Meat Sauce  
Creamy Alfredo  
Olive Oil and Garlic  
Roasted Vegetable Arrabiata

#### You might like to add an item for \$1.00 each...

2 Meatballs	Fresh Broccoli	Roma Tomatoes
A link of Italian Sausage	Fresh Spinach	Artichoke Hearts
Fresh Mushrooms	Fresh Basil	Sun-dried Tomatoes
Black Olives	Sicilian Deli Olives	

#### Or upgrade by adding Sliced Chicken Breast for \$2.99.

#### Add Sautéed Shrimp or Grilled Salmon for \$4.50.

## LUNCH AND DINNER PARTIES TO-GO

We specialize in party-sized portions. Have us cater your next event or pick it up on your way. Our managers are happy to help!

\* Gift Cards Available – ask your server for details!

A family tradition since 1987 established by the Cole brothers.

# APPETIZERS

Ask about our Happy Hour features!

<b>Grande Mondo</b>	Our “Big World” Platter.	\$15.49
We offer all of our best: tender calamari, toasted ravioli, mozzarella sticks, and Italian chicken strips.		
<b>Plenti Platter</b>	Choose Any Two <b>\$9.49</b> Choose Any Three <b>\$12.49</b> Choose Any Four <b>\$15.49</b>	
Toasted ravioli, mozzarella sticks, tender calamari, crispy artichoke hearts, Italian chicken strips, or french fries.		
<b>Italian Crab Claws (seasonal)</b>	A Family Tradition!	Market Price
Gulf blue crab fingers sautéed in lemon, butter and garlic.		
<b>Toasted Ravioli</b>		\$6.99
Crispy meat-stuffed pasta with Zesty Marinara. Try them “Big Dave” style.		
<b>Sausage and Peppers</b>		\$8.99
Sizzling skillet of Italian sausage, roasted bell peppers and grilled onions.		
<b>Tender Calamari</b>		\$8.99
Crispy, lightly breaded strips served with Zesty Marinara.		
<b>Cheese and Fruit Plate</b>		\$12.99
Gorgonzola, manchego, brie and sharp cheddar served with flat bread and fresh fruit.		
<b>Crab Stuffed Mushrooms</b>		\$7.49
Crab cake filled mushroom caps topped with garlic cream sauce.		
<b>Shrimp Scampi</b>		\$6.99
Plump shrimp sautéed in lemon, butter and garlic, then baked with romano cheese and bread crumbs.		
<b>Stuffed Artichoke Hearts</b>		\$5.99
Tangy hearts baked with romano cheese and bread crumbs in lemon, butter, and garlic.		
<b>Mozzarella Sticks</b>	Single Order <b>\$6.49</b> Double Order <b>\$10.49</b>	
Made from scratch; served with Zesty Marinara and ranch dressing.		
<b>Cheese Toast</b>		\$3.99
Stirato bread prepared with olive oil and garlic, under melted provolone and romano cheeses.		
<b>Pronto Sauce</b>	Served with warm stirato bread.	
Zesty Marinara, Rich Rosa, or Robust Red sauce.		\$2.49
Creamy Alfredo, or hearty meat sauce.		\$3.49

# SOUPS & SALADS

Add sliced chicken breast, sautéed shrimp, or grilled salmon to any salad for \$4.50

<b>Antipasto Salad</b>	\$9.99
Authentic spread of Sicilian favorites surrounding our Famous House Salad.	
<b>Famous House Salad</b>	\$5.49
Iceberg and romaine lettuce in our original Italian vinaigrette dressing.	
<b>Classic Caesar Salad</b>	\$5.49
Caesar dressing is our own recipe, made daily.	
<b>Chopped Greek Salad</b>	\$8.99
Romaine lettuce, spinach, onions, feta cheese, cucumbers, olives and tomatoes tossed in a balsamic vinaigrette.	
<b>Classic Chicken Caesar Salad</b>	\$9.99
Plump chicken breast can be served hot upon request.	
<b>Zuppa</b>	\$4.99
Soup made from scratch with unlimited refills.	

\* Gift Cards Available — ask your server for details!

# HOAGIES

Served on Italian stirato bread, topped with provolone cheese and accompanied by fries. Substitute salad or soup \$1.99

<b>Meatball Hero</b>	\$7.99	<b>Grilled Ribeye Hoagie</b>	\$9.99
Our homemade meatballs and red sauce.		Sliced steak with lettuce, provolone, tomatoes and a gorgonzola sauce.	
<b>Italian Sausage Hero</b>	\$7.99	<b>Chicken Parmigian Hoagie</b>	\$8.49
Links of our homemade sausage.		A half-pound of crispy chicken under melted parmigian and provolone cheese.	
<b>Grilled Sausage Philly</b>	\$8.49	<b>Veal Parmigian Hoagie</b>	\$8.99
Grilled sausage, onion and bell pepper served opened-faced on a hoagie roll.		Veal smothered in parmigian and provolone cheese and red sauce.	
<b>Grilled Chicken Hoagie</b>	\$8.49		
Grilled marinated chicken with roma tomatoes, provolone cheese, romaine lettuce and dijon mustard.			

# DULCI

In our family we share desserts, so we serve them in big portions with extra forks and spoons available.

<b>Tiramisu</b>	\$4.99	<b>Budina di Pane</b>	\$7.49
Light, sweet, and very popular! Add a fresh cappuccino for <b>\$2.50</b>		Homemade bread pudding with warm rum-caramel sauce and French silk vanilla ice cream.	
<b>Creme Brulee</b>	\$4.99	<b>Cheesecake for Two</b>	\$7.49
Luscious!		A big slice of vanilla cheesecake.	
<b>Duetti Cannoli</b>	\$6.99	<b>Ghirardelli Fudge Brownie Meltdown</b>	\$6.99
Two cream-filled shell pastries dusted with sugar and pistachios.		Warm brownie, hot fudge topping and French silk vanilla ice cream. Extraordinary!	
<b>“1710” Chocolate Cake</b>	\$9.99	<b>Fruit Cup</b>	\$4.99
One pound slice of layer cake. Add two scoops of French silk ice cream for <b>\$2.00</b>		Fresh chopped fruit in a marsala zabaglione.	
<b>Spumoni Quartette</b>	\$6.99		
Four scoops of premium cherry, pistachio and French silk vanilla ice cream			

# BEVANDE

We offer an extensive list of wines to pair with your meal. We are also quite skilled in mixing, blending and shaking our cocktails, frozen drinks and martinis.



## i Fratelli Bellini

Try our legendary Italian Bellini, first made famous by Harry’s Bar in Venice, Italy. This frozen, refreshing cocktail is a delicious blend of Champagne, Rum and Peach Schnapps. Yum!

\$6.99

<b>Lemoncello</b>	\$6.99
A frozen blend of homemade lemon liquor and Champagne.	
<b>Aqua Panna</b>	\$2.99
Italian bottled water.	
<b>S. Pellegrino</b>	\$2.99
Italian sparkling water.	
<b>Espresso</b>	\$2.69
Dark roasted Italian coffee.	
<b>Cappuccino</b>	\$3.99
Espresso with frothed milk.	



# THIN CRUST PIZZA

Our award winning, oval-shaped thin-crust pizza is cooked in old-fashioned deck ovens. Our Zesty Marinara, Italian sausage, meatballs and dough are all made from scratch.

## 16" Large \$10.99

Each additional topping \$1.24  
Each premium topping \$2.48  
Substitute Bianco Sauce \$1.24

## 14" Medium \$9.99

Each additional topping \$1.04  
Each premium topping \$2.08  
Substitute Bianco Sauce \$1.04

## 10" Small \$6.99

Each additional topping \$0.84  
Each premium topping \$1.68  
Substitute Bianco Sauce \$0.84



# TOPPINGS

i Fratelli selects only the freshest ingredients and 100% real provolone cheese to make our famous old world style pizzas.

Pepperoni	Mushroom	Black Olive	Garlic
Italian Sausage	Bell Pepper	Eggplant	Pepperoncini
Canadian Bacon	Green Onion	White Onion	Fresh Basil
Meatball	Roma Tomato	Pineapple	Broccoli
Hamburger	Green Olive	Jalapeños	Spinach

# PREMIUM TOPPINGS

Add one of our unique specialty toppings

Grilled Chicken	Salami (diced)	Sun-dried Tomatoes
Anchovies	Artichoke Hearts	Breakfast Bacon



Queen Margherita chose this combination of rich flavors and the colors of the Italian Flag as her favorite pizza pie!

## Margherita Pizza

The official pie of Italy!  
Fresh Tomatoes, Basil and Olive Oil.

Small	\$8.67
Medium	\$12.07
Large	\$13.47

Ruffino Lumina Pinot Grigio

# SIGNATURE PIZZAS

Small	\$11.19
Medium	\$15.19
Large	\$17.19

## The Big Brother Our most popular fully loaded pizza.

Pepperoni, Italian Sausage, Mushrooms, Bell Pepper and Green Onion.

Ruffino Chianti

## Staff’s Special Our insiders have a secret.

Grilled Chicken, Artichoke Hearts, Roma Tomatoes.

Kendall Jackson Chardonnay

## The Vegetarian A garden fresh medley.

Green Olive, Black Olive, Mushroom, Bell Pepper and Green Onion.

Rosemont Estate Shiraz

## Carne Classico Loaded with meat.

Pepperoni, Italian Sausage, Canadian Bacon, Meatball, Hamburger.

Sterling Vintner’s Collection Cabernet

ADD A SALAD... Choose from our Famous House Salad or the Classic Caesar \$2.79



Finally, a white pizza sauce with flavor! Our Bianco Sauce works well with any toppings, but remarkably well with these...

## Del Bianco

Bianco Sauce...“cream of the crop!”  
Breakfast Bacon, Fresh Spinach and Roma Tomatoes.

Small	\$11.19
Medium	\$15.19
Large	\$17.19

Casillero del Diablo Merlot



# PASTA

Served with salad, warm stirato bread, and garlic butter.

<b>Combo Italiano</b> <i>Our signature pasta dish.</i> <i>Lasagna, Fettuccine Alfredo, Spaghetti, and a meatball together on a big plate.</i>		<b>\$12.99</b>
<b>Pasta Platter</b> <i>Choose your three pasta favorites from the following:</i>		<b>\$12.99</b>
Lasagna Spaghetti and Meatball Angel Hair with Zesty Marinara	Five-Cheese Ravioli Arrabbiata Tortellini with Hearty Meat Sauce Fettuccine Alfredo	

<b>Add meatballs, sausage, mushrooms, meat sauce, or melted provolone cheese to any pasta.</b>	<b>\$1.00</b>
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**Lasagna** *Our most popular entrée!* *Lasagna* **\$10.99** *Monster Lasagna* **\$12.99**  
Sixteen layers of crumbled meatballs, pasta, provolone, and ricotta cheese. Add Monster toppings of sautéed mushrooms, hearty meat sauce, and melted provolone cheese to satisfy any Monster appetite.

**Scampi Ravioli** **\$14.49**  
*Shrimp and cheese-filled pasta, surrounded by a bed of Rich Rosa, and topped with fresh scallions, chopped tomatoes and sautéed shrimp.*

**Shrimp Alfredo** **\$14.49**  
*Shrimp sautéed in picatta butter, tossed in Creamy Alfredo sauce and served over a bed of fettuccine, topped with more shrimp.*

**Scampi alla Piccata** **\$13.49**  
*Shrimp sauteed in a white wine romano cheese sauce, topped with chopped scallions and roma tomatoes, served over a bed of linguini.*

**Chicken Alfredo** **\$14.49**  
*Chicken sauteed in lemon, butter and garlic, folded into creamy fettuccini alfredo.*

**Pasta Giardina** **\$10.49**  
*Grilled zucchini, summer squash and red bell peppers tossed in olive oil, romano cheese and garlic served over a bed of bowtie pasta.*

**Tortellini** **\$10.99**  
*Tri-colored, cheese-filled rings of pasta served in our Robust Red sauce.*

**Five-Cheese Ravioli** **\$11.99**  
*Enormous ravioli filled with five Italian cheeses, topped with a spicy Roasted Vegetable Arrabbiata.*

**Spaghetti or Angel Hair (Capellini)** **\$9.99**  
*Vermicelli or Capellini served with our homemade Italian sausage, meatballs or hearty meat sauce.*

**Fettuccine Alfredo** **\$11.49**  
*Heavy cream, romano and parmigian cheese, garlic and nutmeg.*

# HOUSE SPECIALTIES

Served with salad, warm stirato bread, and garlic butter.

**Chicken and Broccoli Penne** **\$13.99**  
*Rosemary chicken with broccoli in a creamy garlic sauce.*

**Rib-eye Steak** **\$19.99**  
*12oz choice cut, carefully seasoned and grilled, topped with onions and mushrooms, served with a side of pasta or seasonal veggies.*

**Sausage Siciliano** **\$12.99**  
*Homemade Italian sausage medallions, tossed with bell peppers, onions, provolone cheese, and penne pasta.*

**Eggplant Parmigian** **\$11.49**  
*Crispy, fresh eggplant, served under melted provolone and parmigian cheeses and Zesty Marinara sauce, accompanied by a side of pasta or seasonal veggies.*

**Steak Tips Gorgonzola** **\$15.99**  
*Tender tips of BeefTenderloin bathed in Gorgonzola cream sauce accompanied by grilled asparagus and angel hair pasta with Zesty Marinara.*

**Pesce Soffocato** **\$15.99**  
*Grilled Redfish filet on a bed of orzo pasta topped with a spicy cream sauce featuring crawfish tails and shrimp.*

<b>COMBINATIONS</b>	
<b>Signatura</b> <b>\$15.49</b> <i>Try our most popular selections, lasagna with meat sauce and provolone, chicken parmigian, creamy fettuccine alfredo</i>	
<b>Festiva</b> <b>\$15.49</b> <i>Choose any three of the following items:</i>	
Lasagna with Meat Sauce and Provolone Five-Cheese Ravioli Arrabbiata Chicken any style (Parmigian, Marsala, Picatta) Spaghetti and Meatball	Angel Hair with Zesty Marinara Scampi Ravioli with Rich Rosa Fettuccine Alfredo Tortellini with Hearty Meat Sauce

# POLLO E VITELLO

We prepare veal and chicken in four traditional cooking styles. We have suggested a wine to compliment each style. (See our wine list for pricing.)

Parmigian		Piccata		Marsala		Striata	
<i>Italian bread crumbs, Robust Red, melted parmigian and provolone cheeses</i>		<i>Lemon, butter, garlic, oregano and capers</i>		<i>Marsala wine with veal demi-glace and mushrooms</i>		<i>Marinated, grilled and served with seasonal veggies and angel hair with Zesty Marinara</i>	
<b>Chicken</b>	<b>\$13.99</b>	<b>Chicken</b>	<b>\$13.99</b>	<b>Chicken</b>	<b>\$13.99</b>	<b>Chicken</b>	<b>\$13.99</b>
<b>Veal</b>	<b>\$14.99</b>	<b>Veal</b>	<b>\$14.99</b>	<b>Veal</b>	<b>\$14.99</b>	<b>Veal</b>	<b>\$14.99</b>
<b>Pair with Chianti</b> <i>Medium-bodied Italian red table wine, perfect for this earthy food style</i>		<b>Pair with Chardonnay</b> <i>Medium to full-bodied white wine compliments the essence of the butter, lemon and garlic</i>		<b>Pair with Merlot</b> <i>Medium to full-bodied red wine that rewards the savory nature of our marsala sauce</i>		<b>Pair with Pinot Grigio</b> <i>Light and refreshing white wine that sparks the flavor of the grill</i>	