

Pane

House Focaccia Bread, served warm with olive oil and balsamic reduction 8.5

Garlic Bread tradizionale, house made with fresh garden herbs 8.5

Tomato Bruschetta, diced roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction 14.5

Fetta di formaggio con carne e olive, warm cacciatore, house marinated olives, feta cheese, Turkish bread 18.5

Prawn Bruschetta, king prawn, semi-dried tomatoes, Spanish onions, sauce gribiche 18.5

Antipasti

Ostriche, Sydney Rock oysters served Kilpatrick or fresh tomato and gremolata or natural 12 (3)

Insalata di calamari, lightly battered calamari, cherry tomatoes, salad of roquette and aioli, lemon wedge 18.5

Suppli di Capra, tomato arancini, goats' cheese and basil filling, roquette salad 18

Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 22

Funghi ripieni di ricotta e erbe, roasted mushroom with ricotta, semi-dried tomato and herb filling, pangritata, salad of roquette, Persian fetta, balsamic reduction, 20.5/32

Antipasto misto, selection of meats, marinated vegetables, salsa and cheese, served with crostini 26.5

Gamberi all'aglio, local Australian garlic prawns Italian style with white wine, shallots, olive oil, toasted bread 26

Pasta, Gnocchi e Risotto

Spaghetti con polpette, oven roasted meatballs, tomato sugo, fresh basil, fresh oregano 24

Gnocchi, braised Osso Buco ragu, gremolata 30

Spaghetti Marinara, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 40

Rigatoni Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 26

Pappardelle alla Siciliana, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 28

Risotto, confit duck, porcini mushrooms, Grana Padano, roquette salad 34

Fettuccine, house made basil pesto, roasted pumpkin, pine nuts 24

Our pasta and gnocchi are made fresh daily by our chef Dan and his team

Vegetarian, vegan and gluten free options are available, please ask our friendly staff

Menu continued over page

Fratelli Roma
305 High Street Maitland NSW 2320
All prices include 10% GST and are subject to change without notice

Lunch Wednesday to Saturday 12-3
Dinner Tuesday to Saturday from 5.30

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 36.5

Pesce del giorno, Seared Ocean Trout, ratatouille, olive tapenade 34

Pollo, deboned free range chicken, herb crumble, crispy chats, roasted tomato sugo, bocconcini, fresh basil 34

Agnello, braised lamb shoulder, potato croquette, mushroom ragu, baby spinach 36

Premium Beef

200g Fillet *Wingham 'organic' pasture fed Angus* 46

320g Sirloin *'reserve' 120-day grain fed Angus, marble score 2* 38

All beef served with chips, choice of traditional beef jus or pepper sauce and Fratelli Roma's cos, fried caper, parmesan salad with aioli dressing.

Contorni

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 14.5

Fratelli Caesar Style Salad, Cos, fried baby capers, parmesan cheese and aioli 14.5

Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 16.5

Fries, served with grey salt and aioli 8.5

Steamed seasonal vegetables 12.5

Please see our small menu board for pasta, gnocchi, risotto and daily specials

Dessert, Coffee and Tea over page

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Dolci

Tiramisù, house churned vanilla gelato, fresh strawberries 18.5

Crème Brûlée, traditional baked vanilla bean brûlée, served with shortbread 16.5

Duet, Valencia orange and Cointreau jelly with vanilla and pistachio panna cotta 16.5

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato, Cointreau strawberries 16.5

Rhubarb and apple charlotte, mascarpone, rhubarb coulis, apple crisp, fresh mint 16.5

*please allow 15 minutes wait time when ordering

Piatto di Formaggi, selection of imported and Australian cheese with condiment fruit, breads and crostini 26.5

Café

We proudly serve Synergy Coffee 'Luxe' blend

Espresso 3.5

Macchiato, piccolo latte, cappuccino, café latte, flat white, long black, mocha 4 cup 5.5 mug

Long macchiato 4.5

Callebaut Belgian Hot chocolate, Chai latte 4

Affogato – espresso, house made vanilla bean gelato 7

Vienna - espresso, hand whipped cream 7

Liqueur affogato – espresso, liqueur, house made vanilla bean gelato 14

Liqueur coffee – espresso, liqueur, hand whipped cream 14

Syrup – caramel, vanilla 1

Bon Soy, Almond Milk, Extra coffee shot 0.50

Loose leaf tea

English breakfast, earl grey, peppermint, green, chamomile 4

Chamellia fresh nine spice chai 5

available on full cream, lite, soy or almond milk and served with honey

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