

Pane

Baguette, baked to order, served with olive oil and house made dukkah 11.5 (v)

House Focaccia Bread, served warm with olive oil and balsamic reduction 13.5 (v)

Garlic Bread, house made with fresh garden herbs (serves 2) 13.5 (v)

Tomato Bruschetta, sweet vine ripened truss cherry tomatoes and Spanish onion,
basil, olive oil and balsamic reduction (2) 15.5 (v)

Prawn Bruschetta, king prawn, semi-dried tomatoes, tomato bruschetta, sauce gribiche (2) 24.5

Ostriche, Sydney Rock Oysters

Our oysters are proudly sourced locally from Holbert's Oysters, Salamander Bay

Natural (3) for 24.5

Kilpatrick, Dan's famous Kilpatrick sauce (3) for 27.5

Antipasti

Insalata di calamari, lightly battered local calamari, salad of roquette and aioli, lemon 26

Arancini, tomato and basil risotto, goats cheese, tomato sugo, roquette 25 (v)

Beef Carpaccio, finely sliced veal crusted with our special mix of spice, fried capers,
salsa Verde, parmesan, roquette 25

Antipasto misto, selection of meats, marinated vegetables, salsa and cheese,
served with crostini and bread 31/ 59

Gamberi all'aglio, local Australian garlic prawns Italian style with white wine, shallots, olive oil, toasted bread 34.5

Pasta and Gnocchi

Fettuccine alla Bolognese, traditional recipe, pork and veal mince, Italian peeled tomatoes fresh herbs 28.5

Spaghetti alla Marinara, fresh Australian fish and shellfish, parsley, tomato sugo, chilli 53.5

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 30.5

Spaghetti alla Carbonara, traditional style, pancetta, mushroom, onion, garlic, black pepper, egg yolk 28.5

Pappardelle alla Siciliana, cacciatore salami, cherry tomatoes, olives, capsicum,
baby capers, tomato sugo, chilli 35.5

Tortellini, goat cheese and basil filling, prosciutto, zucchini, truss cherry tomatoes, pine nuts, roquette 43.5

Gnocchi, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 34.5 (v)

Gnocchi, braised lamb ragu', gremolata 38.5

Fettuccine Primavera, zucchini, eggplant, cherry tomatoes, asparagus, lemon, olive oil, Manchego 28.5 (v)

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

Fratelli Roma 305 High Street Maitland NSW 2320

1.5% surcharge applies to all card transactions. Prices include 10% GST and are subject to change without notice
(v) Vegetarian

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 52.5

Confit duck, twice cooked crispy duck leg, porcini mushroom risotto, jus gras, roquette salad 48.5

Pesce, seared fillet of Daintree barramundi, capsicum coulis, roasted pumpkin, asparagus,
Persian feta, roquette, pine nuts, macadamia pesto 44.5

Bistecca

320g Sirloin, Yarabah Black Angus, Marble Score 2, 58.5

Served with chips, choice of traditional beef jus or pepper sauce and Fratelli Roma's cos, fried capers,
parmesan salad with aioli dressing

or

Served with our house made French style mash potatoes, buttered spring vegetables and jus

Contorni

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 21

Fratelli Caesar Style Salad, Cos, fried baby capers, parmesan cheese and aioli 17

Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 19

Fries, served with aioli 13

Steamed seasonal vegetables, Dijon butter 16

Dolci

Tiramisù, made the traditional way, served with house made vanilla gelato 18.5

Crème Brûlée, traditional baked vanilla bean *brûlée*, served with shortbread 18.5

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato, strawberry coulis 18.5

Panna cotta, vanilla bean and pistachio, caramelised sauternes poached pear, white chocolate ganache, pistachio praline 18.5

Liqueur Affogato, espresso shot, choice of liqueur, house made vanilla bean gelato 21

Liqueur coffee, double shot espresso, choice of liqueur, hand whipped cream 23.5

Café

We proudly serve local Synergy Coffee 'Luxe' blend

Espresso 4.5

Mocha 7 cup 9.5 mug

Macchiato, piccolo latte, cappuccino, café latte, flat white, long black, 6 cup 8.5 mug

Fratelli's Callebaut Belgian Hot chocolate with marshmallows, Chai latte 6 cup 8.5 mug

Affogato – espresso shot, house made vanilla bean gelato 12.5

Vienna – double espresso shot, hand whipped cream 12.5

Syrup – caramel, vanilla 2

Extra coffee shot 2.5

Soy milk 1

Loose leaf tea

T2 chai 6

Available on full cream, lite or soy and served with honey

English breakfast, earl grey, peppermint, green, chamomile, rooibos 5.5

Digestif

De Bortoli Show Liqueur Muscat 13

Galway Pipe Fine Old Tawny 13

Franciacorta Lemonel Lemoncello 14

Hennessy V.S.O.P Cognac 18

Mr Pickwick's Particular Tawny 23

McWilliam's Hanwood Estate 20yr Rare Muscat 23

Tamburlaine Reserve Muscat 25

Penfolds Grandfather Rare Tawny 34

Dessert Wine

2023 De Iuliis Late Picked Semillon GLS 14 500ml 63

2023 Frogmore Creek Iced Riesling bottle 375ml 86

2021 De Bortoli Noble One Botrytis Semillon 375ml 107

2022 Ridgeside Winery Icewine Vidal (Canada) bottle 156

Please ask our friendly staff for our wine list for further options

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