

## Pane

*Baguette*, baked to order, served with olive oil and house made dukkah 12.5 (V)

*House Focaccia Bread*, served warm with olive oil and balsamic reduction 14.5 (V)

*Garlic Bread*, house made with fresh garden herbs (serves 2) 14.5 (V)

*Tomato Bruschetta*, sweet vine ripened truss cherry tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 16.5 (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 24

*Arancini*, tomato and basil risotto, goats cheese, tomato sugo, roquette 22

*Beef Carpaccio*, finely sliced veal crusted with our special mix of spice, fried capers, salsa Verde, parmesan, roquette 24

*Antipasto misto*, selection of cured meats, Persian fetta, house marinated olives, dans pickled vegetable, pesto, olive Tapenade and accompaniments. Served with Turkish bread 28

*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 shell fish, king prawn, parsley, tomato sugo, chilli 53.5

*Rigatoni alla Boscaiola*, bacon, mushroom, fresh basil, cream and white wine sauce 28.5

*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 30

*Tortellini*, goats' cheese and basil filling, prosciutto, zucchini, truss cherry tomatoes, pine nuts, roquette 40

*Gnocchi*, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 28.5 (V)

*Gnocchi*, braised lamb ragu', gremolata 36.5

*Fettuccine Primavera*, zucchini, eggplant, cherry tomatoes, asparagus, lemon, olive oil, Manchego 26.5 (V)

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

**\*Gluten free pasta and bread available on request\***

**\*Please advise our staff of any allergies or distastes as not all ingredients are listed. We are here to help 😊\***

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 42.5

*Pesce*, seared fillet of Daintree barramundi, capsicum coulis, roasted pumpkin, asparagus, Persian feta, roquette, pine nuts, macadamia pesto 42.5

## **Bistecca**

320g Black Angus Sirloin, 90 day grain fed 64

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 16.5

*Fratelli Caesar Style Salad*, Cos, fried baby capers, parmesan cheese and aioli 16.5

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

*Fries*, served with aioli 12

Steamed seasonal vegetables, Dijon butter 16

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## Dolci

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

*Crème Brûlée*, traditional baked vanilla bean *brûlée*, seasonal fruit compote, 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

McWilliam's Hanwood Estate 10yr Tawny 9

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 luliis Late Picked Semillon

Glass 14 / 500ml 62

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

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