

## APPETIZERS • ANTIPASTI

**WARM OLIVES** Marinated Cerignola olives, herb oil, citrus zest, crushed chillies, oregano 8

**POLENTA FRIES** Served with lemon basil aioli 8

**BURRATA CHEESE** Arugula, honey, pancetta, slow roasted marinated tomatoes. Served with crostini and stone-baked flat bread 16

**BRUSCHETTA CLASSICA** Roma tomatoes, garlic, basil, extra virgin olive oil and served with Grana Padano 10

**FRITTO MISTO** Lightly dusted, crispy fried calamari, shrimp, fennel and zucchini. Served with grilled lemon and garlic basil aioli 15

**CALAMARI ALLA GRIGLIA** Grilled calamari served with sautéed tomatoes, red and yellow peppers, red onion, olives and a splash of white wine 14

**MUSSELS** Fresh PEI mussels in tomato cream or white wine garlic sauce 13

**FRATICELLI'S TUFFO** A five cheese roasted garlic dip. Served with crostini, polenta fries and stone-baked flat bread 13

**CRAB ARANCINI** Crispy fried crab and mozzarella risotto balls with garlic basil aioli 10

**MEATBALL AL FORNO** Homemade meatball in pomodoro sauce and Grana Padano 9

**ANTIPASTI BOARD** Piccolo 12 | Grande 22

## SOUPS • ZUPPA

**MINISTRONE SOUP** A medley of market vegetables with pancetta, served with pesto crostini 6

**ZUPPA DEL GIORNO** Please ask your server for details 7

## SALADS • INSALATA

**INSALATA VERDE** A medley of crisp lettuces and fresh vegetables tossed in our house vinaigrette  
Piccolo 6 | Grande 9

*add* GORGONZOLA or CRISPY PROSCIUTTO 2

**CAESAR** Romaine lettuce tossed in our homemade roasted garlic dressing with herb croutons. Topped with crispy pancetta and Grana Padano  
Piccolo 7 | Grande 10

**CAPRESE** Buffalo mozzarella layered between hot house tomato with arugula and basil. Garnished with olives, extra virgin olive oil and balsamic reduction 15

**ARUGULA** Baby arugula, cherry tomatoes, Grana Padano and marinated chick peas, tossed in sun-dried tomato balsamic vinaigrette 13

**ROASTED BEET & TOMATO** Oven-roasted red beets, hot house tomatoes, topped with goat cheese, toasted pine nuts and poppy seed dressing 14

**MEDITERRANEAN QUINOA** Quinoa, green onions, tomatoes, arugula, with garlic lemon vinaigrette. Topped with feta cheese and black olives 14

**BURRATA SALAD** Honey poached pears, arugula, pea sprouts, marinated sun-dried tomatoes, mint and Burrata cheese tossed in lemon garlic dressing, drizzled with honey 16

*Add the following to any of our salads*

PANCETTA WRAPPED SHRIMP 7

PANCETTA 2

WOOD-GRILLED CHICKEN BREAST 6

FRESH ATLANTIC SALMON 6

WOOD-GRILLED SIRLOIN STEAK 7

## PIZZA • PIZZE *All pizza dough is fresh and made in house. Additional toppings 2 each.*

**MARGHERITA CLASSICA** Buffalo mozzarella and fresh basil 16

**AMERICANA** Mozzarella, provolone, friulano cheeses, pepperoni, onion, peppers and oregano 15

**CARBONARA** Alfredo sauce, garlic, romano cheese, Fraticelli's cheese blend, double smoked bacon, tomatoes, Spanish and green onions 17

**ARUGULA & PROSCIUTTO** Mozzarella, provolone and friulano cheeses, arugula, prosciutto and Grana Padano 17

**FIorentina** Mozzarella, provolone, friulano and goats cheese, black olives, spinach and sun-dried tomatoes 16

**CALABRESE** Mozzarella, provolone, friulano and gorgonzola cheeses, hot soppressata, black olives and fresh chili peppers 17

**CARNE** Mozzarella, provolone and friulano cheeses, hot capicola, hot soppressata, Italian sausage, pepperoni and pancetta 17

**SALSICCIA FUNGO** Mozzarella, provolone, Italian sausage, caramelized onions, roasted portobello, crimini and oyster mushrooms 16

## SANDWICHES • PANINI *Served with choice of side.*

**PESTO CHICKEN PANINI**  
Grilled chicken breast, pesto, fontina cheese, spinach, tomato and lemon garlic basil aioli. Served on fresh Calabrese 15

**PARMIGIANA SANDWICH** Breaded and topped with pomodoro and Fraticelli's cheese blend, sautéed balsamic onions and peppers. Served on a fresh kaiser.  
Chicken 15 | Veal 17

**MEATBALL SANDWICH** Our homemade meatball with pomodoro sauce, hot peppers and melted provolone, mozzarella and friulano cheeses. Served on fresh Calabrese 16

**PANINO DI CARNE** Fresh Calabrese Vienna baguette brushed with herb oil, topped with arugula, tomato, muffaletta, mortadella, capicola, provolone and fontina cheeses 15

## FAVOURITES • PREFERITI

**PARMIGIANA** Breaded and topped with pomodoro sauce and Fraticelli's cheese blend. Served with pasta alfredo  
Chicken 20 | Veal 23

**PICCATA** Sautéed in a fresh lemon herb piccata sauce, with capers. Served with basil pesto orzo  
Chicken 22 | Veal 25

**OSSOBUCO** White wine and mixed vegetable braised veal shank. Served with classic risotto 35

**CHICKEN MARSALA** Pan seared with Marsala wine, veal stock and mushrooms. Served with gorgonzola mashed potatoes and lemon garlic broccolini 24

**EGGPLANT PARMIGIANA** Breaded and topped with pomodoro sauce and Fraticelli's cheese blend. Served with pasta alfredo 19

**ROASTED CHICKEN ROTOLO** Filled with roasted chicken, Grana Padano, ricotta, spinach and fresh basil. Topped with pomodoro, cream sauce and Fraticelli's cheese blend 22

## PASTA • PRIMI *Gluten-free pasta available. Please ask your server for details.*

**SPAGHETTI CARBONARA** Double smoked bacon, sautéed onion, cream, egg and Grana Padano  
Piccolo 13 | Grande 17

**CHICKEN ALFREDO FETTUCCINI** Alfredo cream sauce, with grilled chicken breast and parsley  
Piccolo 13 | Grande 17

**PAPPARDELLE ALLA BOLOGNESE** Slow cooked homemade meat sauce. Garnished with Grana Padano and basil  
Piccolo 13 | Grande 17

**PENNE ARRABBIATA** A spicy tomato arrabbiata sauce, with garlic, olives and grilled chicken  
Piccolo 14 | Grande 18

**CHICKEN GARGANELLI** Mixture of pomodoro, white wine, garlic, Grana Padano and alfredo sauce with arugula, mushrooms and roasted red peppers 20

**LOBSTER RAVIOLI** Lobster bisque cream sauce garnished with asparagus, peppers and Atlantic lobster 23

**GNOCCHI QUATTRO CHEESE** Pan-seared and tossed in a creamy four cheese sauce with oven-roasted cherry tomatoes 17

**ROASTED MUSHROOM RISOTTO** Chicken and mushroom stock with a medley of porcini and forest mushrooms, green onion and Grana Padano 18

**PENNE ALLA VODKA** Pancetta, sautéed onion, tomatoes, in a vodka cream sauce 18

**SPAGHETTI DEL PESCATORE** Mussels, calamari, and tiger shrimp tossed in a spicy tomato white wine sauce 22

## FROM THE GRILL • A LA GRIGLIA

**TOP SIRLOIN**  
8oz top sirloin served with sautéed mushroom medley and rosemary roasted potatoes 24

**NY STRIPLOIN**  
10oz striploin, herb oil brushed and seasoned with truffle salt. Served with rosemary roasted potatoes, red onions and dried figs in a balsamic reduction 30

**FRESH ATLANTIC SALMON** 8oz filet basted in a lemon herb and white wine sauce. Served with basil pesto orzo and grilled asparagus 26

**SICILIAN BURGER** Fresh ground chuck with arugula, tomato, garlic aioli, friulano, mozzarella and provolone cheeses, hot peppers and crispy fried onions. Served with fries 16

**SIDES** *Add the following sides to any meal*

PASTA SALAD 6 | LEMON GARLIC BROCCOLINI 6 | FRIES 4 | MUSHROOMS 5 | ASPARAGUS 5 | MEATBALL 9

## HOUSE WINE • VINO DI CASA

*Wine is meant to be shared with great friends and family. Enjoy our unique signature jug of house wine with your meal.*

**RED or WHITE**

**6 OZ GLASS \$7 | 8 OZ GLASS \$9 | JUG \$28**

*Ask your server for details.*

## SPARKLING WINE • SPUMANTE

	5 oz. glass	bottle
<b>PROSECCO</b> , Serenissima, Veneto, Italy	10	42
<b>MOSCATO D'ASTI</b> , Ca'Del Baio, Piedmont, Italy	11	45
<b>BRUT</b> , Ferrari, Trento, Italy		75

## WHITE WINE • VINO BIANCO

<b>BY THE GLASS</b>	6 oz. glass	8 oz. quartino	bottle
<b>CHARDONNAY</b> , Woodbridge by Robert Mondavi, California	8	11	32
<b>PINOT GRIGIO</b> , Serenissima, Veneto, Italy	10	13	36
<b>DRY RIESLING</b> , Trius, Niagara Peninsula, Canada	10	13	40
<b>SOAVE CLASSICO</b> , Bolla, Veneto, Italy	11	14	42
<b>PINOT GRIGIO</b> , Forchir, Friuli, Italy	12	15	47
<b>VERDICCHIO</b> , Garofoli, Marche, Italy	12	15	47
<b>GAVI</b> , Gigi Rosso, Piedmont, Italy	13	16	48
<b>CHARDONNAY</b> , Ironstone Vineyards, California	13	16	48
<b>SAUVIGNON BLANC</b> , Whitehaven, New Zealand	13	16	52
<b>BY THE BOTTLE</b>			bottle
<b>FALANGHINA</b> , Feudi di San Gregorio, Campania, Italy			43
<b>SAUVIGNON BLANC</b> , Marisco, Marlborough, New Zealand			50
<b>PINOT GRIGIO</b> , Ronco del Gelso, Friuli, Italy			60
<b>CHARDONNAY</b> , Butternut, California			62

## ROSÉ WINE • VINO ROSATO

<b>BY THE GLASS</b>	6 oz. glass	8 oz. quartino	bottle
<b>WHITE ZINFANDEL</b> , Beringer, California	9	12	33
<b>PINOT GRIGIO 'ROSADIS'</b> , Forchir, Friuli, Italy	11	14	43

## RED WINE • VINO ROSSO

<b>BY THE GLASS</b>	6 oz. glass	8 oz. quartino	bottle
<b>CABERNET/MERLOT</b> , Woodbridge by Robert Mondavi, California	8	11	32
<b>BARBERA</b> , Ascheri, Piedmont, Italy	10	13	38
<b>PINOT NOIR</b> , Folonari, Veneto, Italy	10	13	39
<b>CHIANTI</b> , Ca'del Doge, Tuscany, Italy	11	14	41
<b>SYRAH</b> , Terre Nuove 'Piantaferro', Sicily, Italy	11	14	41
<b>MONTEPULCIANO D'ABRUZZO</b> , Masciarelli, Abruzzo, Italy	11	14	43
<b>MALBEC</b> , Andeluna, Mendoza, Argentina	12	15	46
<b>MERLOT</b> , Ironstone Vineyards, California	13	16	48
<b>VALPOLICELLA "RIPASSO"</b> , Delibori, Veneto, Italy	13	16	51
<b>CABERNET SAUVIGNON</b> , J.Lohr Seven Oaks, California	15	18	58
<b>CABERNET SAUVIGNON</b> , Humble Pie, Central Coast, California	17	20	60
<b>BY THE BOTTLE</b>			bottle
<b>PRIMITIVO</b> , Piantaferro, Puglia, Italy			34
<b>SHIRAZ</b> , Peter Lehmann, Barossa, Australia			48
<b>VALPOLICELLA RIPASSO</b> , Luigi Righetti, Veneto, Italy			49
<b>CHIANTI CLASSICO</b> , Antinori Peppoli, Tuscany, Italy			49
<b>PINOT NERO</b> , Colterenzio, Alto Adige, Italy			59
<b>TOSCANA</b> , Marchesi De Frescobaldi, Tuscany, Italy			60
<b>CABERNET SAUVIGNON</b> , Decoy by Duckhorn, Sonoma, California			69
<b>BAROLO</b> , Terre Del Barolo, Piedmont, Italy			75
<b>AMARONE CLASSICO</b> , Tedeschi, Veneto, Italy			84
<b>BARBARESCO 'ROCCALINI'</b> , Mainerdo, Piedmont, Italy			95