

BEVERAGES

Coffee

cappuccino / flat white / macchiato / piccolo latte / latte / long black / hot choc \$4

chai latte \$4.5

iced coffee / iced latte / iced long black / iced chocolate \$6
+ ice cream \$3

bon- soy / almond milk / decaf / double shot \$0.5

Freshly Squeezed Juice \$8

Fresh Orange
squeezed daily

Fratelli Green
spinach, apple, celery, mint, fresh lime

Detox Cleanse
beetroot, carrot, orange, lemon, ginger

Summer Fruits
watermelon, pineapple, orange, fresh strawberry

Smoothies Milk / Skim \$8
DAIRY FREE Almond / Soy \$9.5

Green Smoothie
spinach, kiwi, avocado

Very Berry Smoothie
fresh strawberry, blueberry, banana

Tropical
mango, banana, chia seed

Soft Drinks \$4.5
coke / coke zero / lemonade / lemon squash

Mixers \$5

Lemon lime & bitters

Water

Sparkling or Still 500ml / 750ml \$4.5 / \$5.5



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NEW

BREAKFAST SHAREBOARD COMING SOON TO FRATELLI & CO.

Our premier breakfast grazing board is the perfect way to share breakfast with family & friends, includes a mixture of scrambled, poached & fried eggs with a mixture of sides, tasting bowls and cold pressed juice shots.

Min 2^{pp} \$29^{pp}

BREAKFAST

7am ~ 12pm

Toasts Selection \$6.9

Choose your toasts ~ sourdough / soy linseed / rye / gluten free +\$1
served with butter and selected condiments

2 Free Range Eggs on Toast \$9.9

Choose your style of eggs ~ poached, scrambled or fried served with sourdough

Scrambled Egg White on Toast \$9.9

scrambled egg white on sourdough toast

Concord's BIG Brekkie \$22.9

2 free range eggs (fried/poached/scramble), bacon, haloumi slices, sautéed mushrooms and spinach, roasted roma tomato, fresh avocado, side of house pickled vegies, toasted sourdough

Fratelli & Co. Double Bacon & Egg Roll \$13.9

served on Fratelli & Co.'s own house baked bread, double bacon, free range fried egg, smashed avocado, fresh spinach, lemon aioli sauce, side of hash bites

Eggs Benny \$14.9

2 poached free range eggs served on toasted english muffin, sautéed spinach, house made hollandaise sauce

+ Bacon or Smoked Ham \$17

+ Fratelli & Co. House Cured Atlantic Salmon \$19

Bircher Muesli \$15.9

overnight soaked toasted muesli, house made mango coulis, summer fruits, yogurt, roasted mixed nuts

Summer Pudding \$15.9

overnight soaked chia and quinoa seed, citrus, sweetened yogurt, house made granola, shredded coconut, seasonal fruit, touch of honey

Nutella Pancake \$19.9

house made pancake, served with fresh strawberry, banana, almond, pistachio crush, finished w` hot nutella sauce

Smashed Avocado Stack \$17.9

house made smashed avocado on sourdough, crumbled feta, cherry tomato and basil salsa, and 2 free range poached eggs on sourdough

Vegan Scrambled Tofu \$18.9 (Vegan)

stir fried organic tofu, capsicum, onion, semidried tomato, olives, chives, house pesto and sourdough toast

BREAKFAST SIDES

rindless bacon / italian sausage / house cured salmon / avocado half or avocado smashed \$4.5

roasted tomato / sautéed mushroom / sautéed spinach / hash bites (12bites) / fresh ricotta \$3.5

yogurt / extra slice of toast \$3

extra egg (scrambled, fried, poached) \$2^{ea}

BRUNCH & LUNCH

11am ~ 3pm

Bruschetta al Pomodoro e Basilico \$12

classic tomato and basil bruschetta (2)

Panuzzo Napoletano (Woodfired Focaccia) \$16

woodfired southern italian focaccia baked in our woodfired pizza oven:

Prosciutto or Vegetarian

Calamari Fritti \$19

calamari flash fried, fresh lime, spicy tomato salsa

Smokey Quinoa Beetroot Burger \$19.9

served on burger bun, house made vegan patty, melted vegan cheese, avocado spread, mixed leaves, shaved zucchini, mustard dressing

Superb Green Bowl \$19.9 (GF)

finely chopped kale, broccoli, asparagus, fresh herb, green apple and peas, mixed with crushed pistachios and apple cider vinaigrette, topped with fetta cheese, avocado fan and poached egg

+ Grilled Chicken \$5

Antipasto per Due \$39

Fratelli & Co. antipasto for two

House Cured Atlantic Salmon Summer Salad \$21.9 (GF)

fresh baby spinach, fresh strawberries, diced avocado, slivered almond, red onion, chia seeds, pomegranate seeds, fennel and lemony balsamic dressing

Fratelli Double Cheesy Beef Burger \$21.9

milk bun, double house made beef patty, double melted cheddar cheese, onion relish, green leaves, pickled vegies and house made chipotle aioli sauce, side of hash bites

Mozzarella di Bufala con Prosciutto di Parma \$23

freshly sliced parma prosciutto with buffalo mozzarella, Fratelli & Co. woodfired bread

Antipasto Shareboard \$22^{PP}

Fratelli & Co.'s signature shareboard of mixed antipasto

Saltimbocca di Vitello \$32

veal pockets filled with ricotta, truffle oil over a bed of potato puree & broccolini

Pesce del Giorno

fish of the day (*see specials board*)

TRADITIONAL PASTAS

Napoletana: ~ choice of penne, spaghetti or fettuccine \$19

Boscaiola: mushroom, bacon, onion, cream sauce ~ choice of penne, spaghetti or fettuccine \$19

Arabbiata: chilli, garlic, napolitana sauce ~ choice of penne, spaghetti or fettuccine \$19

Bolognese: beef, pork, tomato ~ choice of penne, spaghetti or fettuccine \$19

Fettuccine ai Frutti di Mare \$26

fettuccini in a tomato seafood marinara sauce

Risotto allo Zafferano e Funghi \$27

saffron risotto of mushroom, porcini, truffle oil & crispy prosciutto

FRESH PASTAS

Gnocchi alla Calabrese \$26

house made gnocchi in slow cooked pork and sausage ragu

Ravioli di Zucca \$26

fresh pasta pockets filled w` roasted pumpkin puree, served in burnt butter and sage

PIZZA

12pm ~ 10pm

* GLUTEN FREE PIZZA BASE WITH ANY PIZZA TOPPING EXTRA \$2

Kids Mickey Mouse Pizza \$18

tomato, cheese

Garlic \$16

Garlic & Cheese \$18

Fratelli & Co. Vegan Pizza *NEW* \$25

eggplant, mushroom, zucchini puree, artichoke, olives, tofu

Margherita \$23

tomato, fior di latte, basil and olive oil

Bianca \$23

fior di latte, parmesan, garlic, basil, cherry tomato, oregano, olive oil

Napoletana \$24

tomato, ligurian olives, anchovies, capers

Diavola \$25

tomato, calabrese salami, red peppers, chilli, ligurian olives, tomato

Salsiccia 25

fior di latte, smoked scamorza, mushrooms, sausage

Capricciosa \$25

ham, artichoke, ligurian olives, mushrooms, tomato, fior di latte

Vegetariana \$25

tomato fior di latte, mushrooms, eggplant, cherry tomato, artichoke, basil

Calzone Vegetariano \$25

tomato, ricotta, eggplant, cherry tomato, basil

Calzone \$26

tomato, ricotta, salami, mushroom, basil

Prosciutto \$26

tomato, cherry tomato, basil, rocket, prosciutto, shaved parmesan, olive oil

Tre Funghi \$26

fior di latte, smoked scarmoza, button mushrooms, king oyster mushrooms, oyster mushrooms, parsley, salt and pepper, olive oil

The Fratelli & Co. Supreme \$27

ham, mushroom, prawns, salami, capsicum, olives, mozzarella, tomato'

Pizza Carne \$27

meat lovers pizza with ham, prosciutto, salami, italian sausage

Pizza ai Gamberi \$28

local prawns, garlic, chilli, rocket leaves