

fratellos

WATERFRONT RESTAURANT

501 W. WATER STREET, APPLETON, WI | 920.993.9087

{DINNER}

APPETIZERS

EDAMAME PODS **V** **G**

Steamed soybean pods sprinkled with kosher salt 4.99

FRATELLOS CRUNCH CHICKEN TENDERLOINS

Hand-breaded chicken tenderloins served with fries and a sweet mustard dip 8.49

HANDMADE POTATO CHIPS **V**

Fresh potato chips and cilantro crème fraîche 4.99

BEER CHEESE CURDS Milk white cheese curds deep fried in a crisp golden coating made with our Reel It In IPA 10.99

FLATBREAD OF THE WEEK

Ask your server about the Chef's special this week

BASIL ROMA TOMATO BRUSCHETTA **V**

Roma tomatoes, red onions fresh basil, olive oil & balsamic vinegar with fresh Mozzarella 8.99

SASHIMI TUNA **S** **A**

Sushi grade sesame-seared Ahi tuna wasabi aioli with a soy chili vinaigrette and apple citrus slaw 11.49

BAM BAM SHRIMP **S**

Hand-breaded fried shrimp tossed in a creamy Thai chili sauce 11.99

PAN-FRIED CRAB CAKES **S**

Two signature crab cakes served with mango salsa and caper remoulade 11.49

BIG DIP **V**

Toasted pitas, roasted red pepper hummus, spinach artichoke dip, and bruschetta 10.49

SPINACH & ARTICHOKE DIP **V**

Artichoke hearts, spinach, Parmesan and Mozzarella served with crostini 10.49

CHARCUTERIE & CHEESE

Montamore, Asiago, Gorgonzola, prosciutto, Capicola ham, dried cherries, sliced pears and pecans served with crackers 12.99

SOUPS & SALADS

SEASONAL SOUP DU JOUR

Cup 3.59 Bowl 5.49

WORLD FAMOUS WHITE CHICKEN CHILI

Sour cream and cheese Cup 3.99 Tortilla bowl 6.49

CAESAR

Romaine, sliced eggs, crostini, Parmesan, Caesar dressing and your choice of:
Grilled chicken 12.99
Crab Cakes **S** 13.99

BLACK & WHITE **G** **S**

Skillet-blackened cod filet, romaine lettuce, Ricotta Salata, black olives and tomatoes with a cucumber dill dressing 13.99

CRUNCH CHICKEN

Fratellos crunch chicken tenderloins, greens, red onions, cucumbers and tomatoes served with mustard vinaigrette 10.49

AHI TUNA **S** **A**

Sesame seared Tuna, greens, peppers, scallions, cucumbers, tomatoes, enoki mushrooms and almonds in a soy vinaigrette 13.99

STEAK SALAD

Seared steak tips over a bed of shredded kale and brussel sprouts, toasted almonds, barley and Parmesan with a cider Dijon dressing 13.49

ARTISAN PIZZAS

10 inch crust made with Fox River Brewing Company Reel It In IPA, topped with fresh ingredients and baked to perfection. **G** GF Crust add \$3.00

MARGHERITA **V** Roma tomatoes, fresh basil, fresh Mozzarella over garlic infused oil 9.99

MEATLOVERS Sausage, pepperoni, Capicola ham, bacon and Mozzarella over tomato sauce 12.49

VEGGIE THAI **V** Red & green peppers, red onion, carrots, enoki mushrooms, cilantro, pistachios, Mozzarella with a Thai peanut and roasted red pepper sauce 11.49

SESAME AHI TUNA Fresh tuna, wasabi aioli, black olives, red onions and cilantro over a Hoisin BBQ sauce 13.49

CHEESE | CREATE YOUR OWN **V**

Mozzarella with Tomato Sauce 9.49

pepperoni • sausage • Capicola ham
bacon • bruschetta 1.75 each



mushrooms • red onions • Roma tomatoes
jalapeños • bell peppers 1.00 each

V Denotes a vegetarian item.

G Denotes gluten free item.

S Denotes a seafood item.

A Denotes a consumer advisory item.

STEAKS

Add a cup of soup, White Chicken Chili or our house salad for 2.99 each.

FILET **G A**

USDA beef tenderloin filet served with braised garlic risotto, prosciutto wrapped broccolini and a red wine reduction 28.99

SIRLOIN **G A**

USDA choice boneless top sirloin over sautéed wild rice, oblique cut carrots, sweet potatoes, brussel sprouts and a veal demi-glace 19.99

STEAK & SCALLOPS **G S**

A USDA choice boneless top sirloin paired with two seared scallops, lobster rose sauce and served with garlic & herb mashed potatoes and asparagus 24.99

RIBEYE **A G**

USDA bone-in 18 oz. ribeye, braised garlic & herb mashed potatoes and sautéed asparagus with a Worchestershire reduction 36.99

SEAFOOD

Add a cup of soup, White Chicken Chili or our house salad for 2.99 each.

GRILLED SALMON **G S A**

Grilled salmon, orange marmalade quinoa and broccolini 24.99

PAN-FRIED WALLEYE **S**

Lightly breaded walleye served with cracked creamer potatoes, French green beans and a butter pan sauce 24.99

SEARED SCALLOPS **G S**

Pan seared scallops, Florentine sauce, Applewood bacon, potatoes, mushroom and asparagus saute with fried parsnips 26.99

AHI TUNA

Sushi grade sesame-seared Ahi tuna, stir fry vegetables in an orange chili sauce served with basmati rice and fried wontons 25.99

FISH & CHIPS **S**

Crispy cod and fries served with our tartar sauce and a side of coleslaw 16.49

FRIDAY LAKE PERCH FISH FRY **S**

Fresh lake perch breaded and served with a side of coleslaw and your choice of fries or potato salad with tartar sauce and rye bread
Lunch 13.49
Dinner 17.99
(Served only on Friday)

CHEF SPECIALS

Add soup, White Chicken Chili or our house salad for 2.99 each.

CHICKEN MARSALA

Breaded seared chicken, caramelized shallots and mushrooms with campanelle pasta in a marsala sauce 16.99

CHICKEN CAMPANELLE

Blackened bone-in chicken breast, campanelle pasta, roasted tomatoes and mushrooms served in a pesto-cream sauce 16.99

VEGETABLE MALTAGLIATI **S**

Artichoke, zucchini, leeks and spinach with maltagliati pasta in a lemon and basil infused butter 16.99
add shrimp 18.99

CHICKEN FLORENTINE

Local pan seared bone-in chicken breast with orzo pasta, spinach, zucchini and roasted red peppers in a light florentine sauce 22.99

BRUSCHETTA CHICKEN **G**

Grilled chicken breast, house bruschetta and Mozzarella over pesto-infused risotto and French green beans with a balsamic glaze 16.99

CRAFT SANDWICHES

Choice of fries, coleslaw or our healthy offering.

FRATELLOS STEAK BURGER **A**

Montmore cheese, pickled red onion, tomatoes and spinach on a fresh roll 10.49 add bacon 11.49

PORTOBELLO CAPRESE **V G**

Roasted portobello caps, fresh Mozzarella, house bruschetta and shredded Parmesan with a balsamic glaze 10.99

TURKEY PESTO Hand-cut turkey, pesto aioli, roasted tomato and basil with Mozzarella on a bianco roll 10.49

KANSAS CITY BBQ PORK

Roasted BBQ pork, Kansas City BBQ sauce and haystack onions on a brioche bun 9.99

CHERRY GRILLED CHICKEN

Grilled chicken breast, Fontina cheese, blend of cherries with toasted almonds and spinach on a flatbread 10.99

WASABI SALMON **S A**

Seared salmon with apple citrus slaw, greens, pickled red onions and wasabi mayo on a bianco roll 11.99

SEAFOOD PO'BOY **S**

Chilled lobster & shrimp, celery, fresh cayenne mayo salad, romaine and fried tomato inside a croissant bun 10.99

CRAB MELTS **S**

Signature crab cakes, cheddar, tomato and caper remoulade on English muffins 10.99

FISH TACOS **S**

Two soft whole wheat tortillas, lightly blackened seared cod paired with mango salsa, shredded lettuce and cilantro crème fraîche 11.99

COFFEE DRINKS

FRESHLY BREWED COFFEE
Regular or Decaf 3.19

ESPRESSO
Single or Double 2.10 | 4.00

ICED COFFEE 3.19

CAFFE LATTE 3.95

SKINNY VANILLA LATTE 4.15

CAPPUCCINO 3.95

CAFFE AMERICANO 3.65

CAFFE MOCHA 4.15

HOT CHOCLATE & STEAMERS 3.19

SEASONAL COFFEE DRINKS 4.95

COOKIE BUTTER LATTE

CHOCOLATE CARAMEL KISS

CHOCOLATE CHERRY MOCHA

SALTED CARAMEL LATTE

SPIKED COFFEE DRINKS 6.49

IRISH CREAM LATTE

MAPLE BOURBON LATTE

CREOLE SPIKED LATTE

Ask about our

BRUNCH MENU

served Saturdays & Sundays at 10 a.m.

A Consumer Advisory Meat and fish items that are served rare or medium-rare may be undercooked. The Management advises that eating raw or undercooked meat, poultry, eggs, seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.