

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 & a sweet mustard dip 8.99

HANDMADE POTATO CHIPS ^V

Fresh potato chips & cilantro crème fraîche 6.49

WISCONSIN CHEDDAR CHEESE CURDS ^V

Deep fried white cheddar Kaufhold's Kurds from Ellsworth, Wisconsin 10.99

SHRIMP SCAMPI FLATBREAD ^S

Lemon & white wine butter sauce, Mozzarella, chopped shrimp, roasted tomatoes & Parmesan on flatbread crust 13.99

BASIL ROMA TOMATO BRUSCHETTA ^V

Roma tomatoes, red onions, fresh basil, olive oil & balsamic vinegar and fresh Mozzarella on toasted crostini 9.49

SASHIMI TUNA ^S ^A

Sushi grade sesame-seared Ahi tuna, wasabi aioli & a soy chili vinaigrette with mandarin slaw 11.49

BAM BAM SHRIMP ^S

Hand-breaded fried shrimp drizzled with a creamy Thai chili sauce 11.99

PAN-FRIED CRAB CAKES ^S

Two signature crab cakes served with chipotle mango salsa & caper remoulade 12.99

BIG DIP ^V

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

SPINACH & ARTICHOKE DIP ^V

Artichoke hearts, spinach, Parmesan & Mozzarella served with crostini 11.99

CHARCUTERIE & CHEESE

Montemore, Gorgonzola, Artigiano vino rosso, soppresseta, dried figs, almonds, kalamata olives served with crackers and honey 13.99

SOUP & SALAD

SOUP OF THE DAY

Cup 3.59 Bowl 5.49

WORLD FAMOUS WHITE CHICKEN CHILI

Sour cream & cheese
Cup 3.99 Bowl 6.49

CAESAR

Romaine, sliced eggs, crostini, Parmesan, Caesar dressing and your choice of:
Grilled Chicken 12.99 or Crab Cakes ^S 14.99

BLACK & WHITE ^G ^S

Skillet-blackened cod filet, romaine lettuce, Feta, black olives & tomatoes with a cucumber dill dressing 13.99

CRUNCH CHICKEN

Fratellos crunch chicken tenderloins, greens, red onions, cucumbers & tomatoes served with mustard vinaigrette 12.99

AHI TUNA ^S ^A

Sesame seared Tuna, greens, peppers, scallions, cucumbers, tomatoes, enoki mushrooms & almonds in a soy vinaigrette 14.49

STEAK SALAD ^G ^A

Seared sirloin over mixed greens, honey balsamic dressing, red onion, feta and pomegranate seeds 13.99

^G Gluten free available.

MARGHERITA ^V

Roma tomatoes, fresh basil, fresh Mozzarella over garlic infused oil 9.99

MEATLOVERS

Sausage, pepperoni, spicy Capicola ham, bacon & Mozzarella over tomato sauce 12.99

VEGGIE THAI ^V

Red & green peppers, red onion, carrots, enoki mushrooms, cilantro, pistachios, Mozzarella with a Thai peanut & spicy red chili sauce 11.49

ARUGULA PIZZA

Prosciutto, pears, caramelized onions and Mozzarella topped with garlic oil and fresh arugula 10.99

ARTISAN PIZZA

STEAK

FILET ^G ^A

8oz. USDA beef tenderloin filet served over a sauté of broccoli, yellow & green squash, mushrooms, figs & toasted almonds garnished with a balsamic & braised garlic compound butter 33.99

SIRLOIN ^G ^A

8oz. USDA choice boneless top sirloin on a potato leek gratin with sautéed green beans & roasted tomatoes 22.99

STEAK & SCALLOPS ^G ^S ^A

8 oz. USDA choice boneless top sirloin paired with two seared scallops, lobster rose sauce & served with garlic & herb mashed potatoes & asparagus 29.99

RIB EYE ^G ^A

USDA bone-in 18 oz. rib eye, braised garlic & herb mashed potatoes & sautéed asparagus with a Worcestershire reduction 39.99

GRILLED SALMON ^G ^S ^A

Grilled salmon with an orange marmalade quinoa & broccolini 24.99

PAN-FRIED WALLEYE ^S

Lightly breaded walleye served with cracked creamer potatoes, French green beans & a butter pan sauce 25.99

SEARED SCALLOPS ^G ^S

Pan seared scallops, Applewood bacon, potatoes, mushroom & asparagus sauté with a Florentine sauce & fried parsnips 29.99

SEAFOOD PAELLA ^S

Shrimp, mussels & chorizo over basmati rice with a bell pepper & red onion paella sauce 19.99

AHI TUNA ^S ^A

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

FISH & CHIPS ^S

Crispy cod & fries served with our tartar sauce & a side of coleslaw 16.99

FRIDAY LAKE PERCH FISH FRY ^S

Fresh lake perch breaded & served with a side of coleslaw & your choice of fries or potato salad with tartar sauce & rye bread LUNCH 13.99 DINNER 18.49

Served only on Fridays

SEAFOOD

PASTA & RICE

SAUSAGE RAGU PASTA

Italian sausage, smashed roasted tomatoes, spinach, red onion, bell peppers & mushrooms over rigatoni pasta 17.99

CHICKEN CAMPANELLE

Blackened chicken breast, campanelle pasta, roasted tomatoes & mushrooms served in a pesto-cream sauce 18.99

VEGETABLE FREGOLA PASTA ^V

Artichoke, zucchini, leeks & spinach with fregola pasta in a lemon & basil infused butter sauce 16.99
ADD SAUTÉED SHRIMP ^S 19.99

DOOR COUNTY CHICKEN

Seared chicken breast, Campanelle pasta, caramelized onion, kale, dried cherries and wild mushrooms 19.99

BRUSCHETTA CHICKEN ^G

Grilled chicken breast, house bruschetta & Mozzarella over pesto-infused risotto & French green beans with a balsamic glaze 17.99

SANDWICHES

FRATELLOS STEAK BURGER ^A

Montemore cheese, pickled red onions, tomatoes & spinach on a fresh roll 10.49
ADD BACON 11.49

ROASTED VEGETABLE TACOS

Whole wheat tortillas, black bean purée, roasted corn, zucchini, red onion and red bell pepper topped with pico de gallo and crispy chickpeas 10.99

TURKEY PESTO

Hand-cut turkey, pesto aioli, roasted tomatoes & basil with Mozzarella on a focaccia bun 10.49

CHERRY GRILLED CHICKEN

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

BBQ PORK

Pulled pork, BBQ sauce & haystack onions on a brioche bun 9.99

WASABI SALMON ^S ^A

Seared salmon with mandarin slaw, greens, pickled red onions & wasabi mayo on a focaccia bun 11.99

SEAFOOD PO'BOY ^S

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

CRAB MELTS ^S

Signature crab cakes, cheddar, tomato & caper remoulade on English muffins 12.99

FISH TACOS ^S

Two soft whole wheat tortillas, lightly blackened seared cod paired with chipotle mango salsa, shredded spinach & cilantro crème fraîche 11.99

^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.

^V Denotes a vegetarian item.

^G Denotes gluten free item.

^S Denotes a seafood item

^A Denotes a consumer advisory item.