

## BRUNCH

### CHERRY BAKED OATMEAL

Baked oatmeal with dried cherry, toasted almonds and a drizzle of honey, served with fresh sliced fruit 8.99

### BREAKFAST SANDWICH

Toasted English muffin, melted cheddar, scrambled egg and Capicola ham served with fresh sliced fruit 9.99

### JOHNNY CAKES

Southern style semolina pancakes with blackberry infused syrup served with fresh sliced fruit 12.99  
KIDS OPTION AVAILABLE

### BLUEBERRY CREAM FRENCH TOAST

Three slices of French toast, layered with blueberry cream cheese and topped with a blueberry compote, and a side of Jones Cherrywood smoked bacon 11.99  
KIDS OPTION AVAILABLE

### HUEVOS RANCHEROS

Fried eggs served on crunchy hot whole grain tortillas with a black bean spread, chorizo and fresh pico de gallo, garnished with salsa verde 10.99

### SPANISH TORTILLA

Eggs, Jones Cherrywood smoked bacon and thinly sliced potatoes layered with blended cheeses and a hint of sour cream, onions and red & green peppers, served with fresh sliced fruit 13.49

### SEAFOOD OMELETTE

Three egg omelette stuffed with creamy shrimp & lobster filling with Montemore Cheese and blended cheeses, served with American fries 12.99

### EGGS BENEDICT

Two poached eggs over Capicola ham on toasted English muffins drizzled with Hollandaise Sauce, served with split fresh heirloom tomatoes garnished with micro greens 9.99

### EGGS MONTEREY

Two poached eggs over crab cakes, sliced tomatoes and sautéed spinach on a toasted croissant drizzled with Hollandaise sauce 12.99

### FRATELLOS STEAK BURGER

Montemore cheese, pickled red onions, tomatoes & spinach on a fresh roll 11.49 ADD BACON 12.49

### 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 11.99

### STRAWBERRY POPPY SEED TURKEY

Hand-cut turkey, caramelized onion, Montemore cheese, mixed greens and a strawberry poppy seed dressing on tomato foccacia bun 10.99

### GREEN GODDESS CHICKEN HOAGIE

Grilled chicken breast, spinach, tomato, white cheddar with a green goddess hummus on a cheddar jalapeño hoagie 12.99

### BBQ PORK

Pulled pork, BBQ sauce & haystack onions on a brioche bun 10.99

## APPETIZERS

### EDAMAME PODS

Steamed soybean pods sprinkled with kosher salt and a sesame orange chili sauce 6.49

### FRATELLOS CRUNCH CHICKEN TENDERLOINS

Hand-breaded chicken tenderloins served with fries & a sweet mustard dip 9.49

### HANDMADE POTATO CHIPS

Fresh potato chips & cilantro crème fraîche 6.49

### WISCONSIN CHEDDAR CHEESE CURDS

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

### BAM BAM SHRIMP

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

### SHRIMP SCAMPI FLATBREAD

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

### BASIL ROMA TOMATO BRUSCHETTA

House-made bruschetta, Fresh Mozzarella, basil and balsamic glaze on toasted crostini 9.99

### BIG DIP

Toasted pitas, spinach & artichoke dip, bruschetta and green goddess hummus 11.49

### SASHIMI TUNA

Sushi grade sesame-seared Ahi tuna, cucumber salad and soy chili vinaigrette 11.99

### PAN-FRIED CRAB CAKES

Two signature crab cakes served with chipotle mango salsa & caper remoulade 13.49

### SPINACH & ARTICHOKE DIP

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 13.49 or Crab Cakes 14.99

### BLACK & WHITE

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 13.49

### AHI TUNA

Sesame seared Tuna, greens, peppers, scallions, cucumbers, tomatoes, enoki mushrooms & almonds in a soy vinaigrette 14.99

### STEAK SALAD

Seared sirloin over whole romaine, gorgonzola buttermilk dressing, green onion and tomatoes 14.99

## ARTISAN PIZZA

Gluten free available.

### MARGHERITA

Roma tomatoes, fresh basil, fresh Mozzarella over garlic infused oil 10.99

### MEATLOVERS

Sausage, pepperoni, spicy Capicola ham, bacon & Mozzarella over tomato sauce 13.99

### VEGGIE THAI

Red & green peppers, red onion, carrots, enoki mushrooms, cilantro, pistachios, Mozzarella with a Thai peanut & spicy red chili sauce 11.99

### ARUGULA PIZZA

Prosciutto, pears, caramelized onions and Mozzarella topped with garlic oil and fresh arugula 11.49

## SANDWICHES

### SALMON BLT

Seared salmon, bacon, lettuce and tomato with a cilantro lime mayo on a toasted English muffin 13.99

### SEAFOOD PO'BOY

Chilled lobster & shrimp, celery, fresh cayenne mayo salad, romaine & fried tomato inside a croissant bun 11.99

### CRAB MELTS

Signature crab cakes, cheddar, tomato & caper remoulade on English muffins 13.49

### FISH TACOS

Two soft whole wheat tortillas, lightly blackened seared cod paired with chipotle mango salsa, shredded spinach & cilantro crème fraîche 12.99

## PLATES

### BRUSCHETTA CHICKEN

Grilled chicken breast, house bruschetta & Mozzarella over pesto-infused risotto & French green beans with a balsamic glaze 18.99

### GRILLED SALMON

Grilled salmon over preserved lemon and kale risotto with a brown butter meunière sauce 24.99

ASK YOUR SERVER ABOUT OUR SPECIALTY COFFEE & BRUNCH DRINKS.