

FRATELLI

by Frank & Nick

APPETIZERS

Eggplant Parmigiana	layered eggplant / for di latte mozzarella / pomodoro / basil	18.95
Meatballs & Homemade Ricotta	certified angus ground beef / fresh imported ricotta / pomodoro / crostini	18.95
Dry Aged Beef Carpaccio	arugula, shaved parmigiano, truffle essence	19.95
Sautéed Mussels & Clams	clams & mussels / sautéed garlic / parsley / pinot grigio	19.95
Calamari & Fritto Misto	calamari / shrimp / scallops / fried onion strings / citrus aioli	21.95
Caprese con Mozzarella di Bufala	vine ripened tomatoes / basil pesto	21.95
Bruschette	burrata / broccoli rabe / roasted peppers / eggplant caponata	22.95
Zucchini Flowers	seasonal flowers stuffed with goat cheese / lemon zest / tempura zucchini chips	22.95
Grilled Octopus	positano style, creamy burrata / eggplant caponata / cherry tomatoes / basil	22.95
Shrimp Scampi	jumbo shrimp / sautéed spinach / garlic / limoncello	23.95
Charcuterie	mortadella / sopressata / parma prosciutto / italian cheeses	24.95
Insalata Misto	passion fruit purée / roasted pears / parmigiano cheese crostini / spicy pecans	14.95
Caesar	blue sky bibb lettuce / biscottino di pane / anchovies / homemade dressing	14.95

ENTRÉES

*steaks / chops a la carte & cooked in brick oven		
*12 oz. Prime Filet Mignon 21 day aged-gentle / luxurious flavor	52.95	
*22 oz. Prime Bone-in NY Sirloin 35 day dry aged-bold / rich / nutty flavor	65.95	
*24 oz. Prime Bone-in Cowboy Ribeye 35 day dry-tender bite / rich flavor	65.95	
*Colorado Rack of Lamb marcho farms / pasture raised	52.95	
*Veal Chop Valdostana fontina / prosciutto stuffed veal chop	55.95	

ON THE SIDE

Baby Brussels Sprouts pancetta, sweet black balsamic	11.95
Our Hand-Cut Italian Fries	11.95
Double Mashed Potatoes	11.95
Roasted Baby Carrots	11.95
Roasted Wild Mushrooms	13.95
Spicy Sautéed Broccoli Rabe	13.95

PASTAS

Positano	Vongole Macchiato manilla clams / cherry tomatoes / parsley / pinot grigio	28.95
Sorrento	Gnocchi alla Sorrentina homemade potato dumplings / mozzarella / pomodoro / basil	26.95
Amalfi	Lobster Fra' Diavolo whole maine lobster / lobster fumet / colino cherry tomatoes	MP
Ravello	Ravioli Caprese soft pillows / brigante cheese / marjoram / parmigiano / pomodoro / basil	26.95
Capri	Risotto/Paella of the Day arborio italian rice with chefs choice for the day	MP
Nerano	Zucchini Pasta zucchini, provolone del monaco / shaved parmigiano	26.95
Napoli	Broccoli Rabe & Sausage neapolitan (friarielle) rabe / homemade sweet sausage	26.95
Gragnano	Carbonara smoked pancetta / guanciale / egg yolk / parmigiano / pecorino romano	28.95
Pompei	Puttanesca gaeta olives / capers / anchovies / cherry tomatoes	26.95
Ischia	Amatriciana smoked pancetta / guanciale / onion / colino cherry tomatoes	28.95
Maori	Tagliolini con Meatballs angel hair / pomodoro sauce / mom's meatballs	28.95
Vesuvio	Paccheri di Gragnano alla Ragù homemade bolognese with lamb / pork / beef	29.95

SECONDI

Chicken Parmigiana	"a north end classic" gragnano penne / pomodoro / basil	36.95
Alaskan King Salmon	pan seared / roasted fennel / shallots / white bean purée	32.95
Veal Ossobuco, Marcho Farms	arborio saffron risotto / sautéed spinach	45.95
Braised Beef Short Ribs	creamy parmigiano polenta / roasted chestnuts / red wine reduction / sweet italian glaze	39.95
* Truffle Crusted Tuna	seared rare / japanese eggplant / wilted spinach / sweet baby peppers / olives	42.95
7-Spice Murray's Brick Chicken	7-spice marinated half chicken roasted "under the brick" / served with double mashed	32.95
Veal Chop Milanese	topped with arugula salad / lemon / shaved parmigiano	49.95
Mediterranean Branzino	boneless grilled / roasted potatoes / spinach / carrots / parsley pesto	42.95
Grigliata di Pesce	grilled langoustine / scallops / shrimp / calamari / 1/2 chic lobster / catch of the day	MP

PIZZA

Margherita mozzarella di bufalo	18.95
Napolitana oregano / garlic	18.95
Potato & Herb * white pizza	19.95
Parma Prosciutto	22.95
Sausage & Rabe * white pizza	22.95
Soppresata italy's best salami	23.95
Figs / Argula / Goat Cheese * white pizza	23.95
Quattro Stagione chef selections	23.95

BRICK OVEN CALZONE

Ham & Fresh Ricotta	22.95
Spinach & Mozzarella di Bufala	22.95

Two friends, turned two brothers through the passion for food and the ultimate in hospitality. They met in Boston's North End as friends and their Italian roots brought them together as family. Both acclaimed Italian restaurateurs throughout Boston, now coming together to present Fratelli. A world-class Italian restaurant and an unparalleled experience in the Encore Boston Harbor.

The chefs are thrilled to use produce from local farms, natural meats, and meticulously selected fish. A 20% gratuity will be added for parties of 6 or more.

*Consuming raw or undercooked foods may increase the risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.