



BENVENUTI A FRATELLI

Our philosophy is to take bits of the old traditional Italian cooking styles and assemble them in new ways using the freshest seasonal ingredients.

We hand craft our own Pasta & Gnocchi and our Pizza's are straight from our wood fired oven.
-It's authentic Italian created in the heart of Wellington.

PANE E ANTIPASTI

Ravioli della sera	18
House made ravioli of the evening	
Bianchetto	16
Whitebait and lemon fritter with a cornichon and dill mayo	
Suppli al Telefono	16
Mushroom, Thyme & Gorgonzola Risotto balls, crumbed and served on a Gorgonzola sauce with Micro Greens	
Olive	8
Bowl of warm Marinated Olives	
Pane della Casa con Aglio e Rosmarino	9
House made Flat Bread with Garlic, Rosemary & Sea Salt	
Pane all'Olio	9
House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	
Antipasti per Due	32
A Selection of Italian delicacies including cured Meat, Warm Olives, Provolone Cheese, Mushroom & Gorgonzola Risotto balls, chef's daily special & house bread	

PIZZA

All Pizzas cooked in our Wood Fire Oven & available as Vegetarian on request

Margherita	20
The Classic Tomato, Basil & Fresh Mozzarella	
Pizza della Nonna	24
Tomato, Salami, Artichokes, Olives, grilled Eggplant, Goat Cheese, Basil & Mozzarella	
Pizza del Nino	24
Tomato, Anchovies, Hot Peppers, Capers, Olives, Basil & Mozzarella	
Cinghiale	24
Tomato, pork and fennel Sausage, Hot Peppers, Parmesan, Rocket & Mozzarella	
Capra & Prosciutto	24
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
Quattro Formaggi	24
Tallegio, Gorgonzola, Parmesan & Mozzarella Cheeses with Rocket	

*Please inform our staff of any food ALLERGIES as some dishes contain ingredients not listed.
Accounts must be split EVENLY for tables over 6 people; NO individual accounts*



PASTA E RISOTTO

All Pasta & Gnocchi are made fresh in house

Ravioli della sera	28
House made ravioli of the evening	
Tagliatelle con Polpette	27
Tagliatelle with lamb, ricotta and pinenut meatballs in Napoli salsa	
Spaghetti con Pesto (<i>Vegetarian</i>)	26
Spaghetti in a basil pesto, roasted red peppers, artichoke hearts, olives, zucchini and grana padano finished with a chilli crumbed smoked mozzarella	
Gnocchi di Patate (<i>Available as Vegetarian on request</i>)	27
Pan fried potato gnocchi in a smoked tomato salsa, broccolini, chilli and housemade pork sausage finished with fresh mozzarella	
Add Crispy Coppa	29
Risotto di Cervo (<i>Available as Vegetarian on request</i>)	28
Risotto of porcini, field mushrooms & spinach with pan seared venison, crispy wild mushrooms & vin cotto	
Risotto di Granchio	28
Squid ink and fennel risotto with fresh paddle crab, bisque and chorizo finished with basil oil	

PESCE E CARNE

Pesce della Sera	34
Pan fried Fish of the day	
Anatra di Fratelli	34
Pan seared pomegranate duck breast with a Sicilian salad of blood orange, pistachio, sheep's cheese, mint and a cumin red wine vinaigrette	
Bistecca di Fratelli	35
Char grilled pancetta wrapped beef fillet with a celeriac and thyme bake, wilted baby spinach and balsamic demi glaze	

CONTORNI

Insalata Verde Green salad with white balsamic dressing	7
Polenta Parmesan chips with black truffle mayo	8.5
Verdura della Sera Vegetable dish of the evening	8.5

**Good Food Takes Time so please inform us if you have a limited time frame.
Please inform our staff of any food allergies as some dishes contain ingredients not listed.**



DOLCI E FORMAGGI

Tiramisu	13
Sponge fingers in Espresso & Marsala layered with Mascarpone & Chocolate	
Affogato	8
House made Vanilla Gelato topped with a shot of Supreme Espresso	
Add your favourite Liqueur	15
Gelati di Fratelli	14
Trio tasting plate of today's freshest three Gelato flavours with Orange & Almond Biscotti	
Panna Cotta	14
Almond panna cotta with Campari caramel and passionfruit sorbet	
Cannoli	14
Two Chocolate Cannoli filled with a Frangelico & hazelnut custard with summer fruits	
Bombe di Fratelli	15
Italian donuts with limoncello gelato and pistachio and chocolate sauce	
Tartufi di Cioccolato	8
A flavoured selection of Four house made Chocolate Truffles	
Formaggi	22
A selection of Three fine Italian cheeses, Fruit Paste & Fennel Crackers	

VINI DOLCI

Moscato Di Pantelleria 500ml/ Sicily	12	61
Cantine Baroncini Vin Santo/ Tuscany	9	
Johner Estate 2015 Noble Sauvignon Blanc 375ml/ Gladstone	9	35
Framingham F Series Auslese Riesling 2014/ Marlborough		56

GRAPPA

Grappa di Moscato	11
Grappa di Prosecco	11
Grappa di Chardonnay	11
Grappa di Pinot	11
Grappa di Amarone	12

PORTO /COGNAC /WHISKEY

Taylor's Tawny Vila Nova de Gaia	9
Taylor's Ruby Vila Nova de Gaia	9
Taylor's 10 Year Tawny Vila Nova de Gaia	15
Dobbe VSOP Cognac	11
Hennessy VS Cognac	13
Glenfiddich 12YO	13
Laphroaig Quartercask single Islay Malt	15

DIGESTIVI

Finishing a meal with a Digestive is an Italian custom. The purpose is to aid digestion and many are made with natural digestive remedies.

Luxardo Limoncello	8
Il Convento Limoncello	11
The original Limoncello from Massalubrense	
Montenegro Perfect over Ice with an orange slice	8
Strega A saffron based liqueur	8
Nocino A walnut liqueur	8
Cynar (Artichoke)	8
Ramazotti	8
Averna	8
Aniseete Anise based	8
Maraschino Marasca white Cherry Liqueur	8

Accounts must be split evenly for tables over 6 people; No Individual accounts