



## 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 specialise in quality, fresh modern Italian cuisine, hand crafting our own pasta & gnocchi and using only the finest Italian rice for our risottos.

Our pizzas are straight from our wood fired oven allowing us to create the most authentic pizza you will eat outside of Napoli.

-It's authentic Italian created in the heart of Wellington.

**Bellissimo!**

### THE FRATELLI FEAST!

\$45 for 3 Courses

MONDAY & TUESDAY

Bookings recommended

“The trouble with eating Italian food is that 5 or 6 days later you're hungry again”



*Follow us on Facebook & keep up*



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# Aperitifs/Cocktails

*The classic way to kick off any Italian style celebration is with a glass of Prosecco or a bitter Aperitif to get your belly fired up before eating.*

<b>Prosecco / Veneto / glass</b> Crisp dry classic Italian bubbles - A great way to start the night	11
<b>Campari</b> The Bitter-Sweet Red Vermouth from Milan. Served over ice with a slice of orange or with soda water.	8
<b>Prosecco Spritz with Aperol or Campari</b> Prosecco served on the rocks with a dash of your favourite Italian bitters	14
<b>Bellini</b> Prosecco with fresh peach puree –the most famous Italian cocktail which originated in Harry's Bar in Venice in the late 1930's.	13
<b>Negroni</b> Gin, Campari & Red Vermouth finished with a twist of burnt orange. -Created by Count Camillo Negroni in Florence, 1919.	14
<b>Americano</b> Campari & Martini Rosso over ice & orange -Perfect for putting fire in your belly	12
<b>Amalfi</b> 42 Below Vodka, Il Convento Limoncello & fresh lemon	14
<b>Cosmopolitan</b> Vodka, Cointreau, Cranberry	14
<b>Margarita</b> Tequila, Cointreau, Lime	14
<b>Espresso Martini</b> Vodka, Kahlua, Espresso	15
<b>Martini</b> As you like it: Gin or Vodka	15

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## Champagne/Sparkling wines

PRODUCER & VARIETY / REGION / VINTAGE	G	B
<b>Perrier Jouet Grand Brut / Champagne / NV</b>		<b>145</b>
<b>Bollinger Special Curvee / Champagne / NV</b>		<b>150</b>
<b>Prosecco / Veneto / NV</b>	<b>11</b>	<b>49</b>
<i>Straw-yellow sparkling wine produced in the hills of Conegliano and Valdobbiadene. It has a light perfume and is pleasant and crisp on the palate.</i>		

## Birra / Sidro

Beer / Cider

<b>Peroni Nastro Azzurro, 5.1%</b>		<b>9</b>
<b>Moretti (Italy) 4.6%</b>		<b>9</b>
<b>Garage Project Hops on Pointe Pilsner (Wellington) 6.7%</b>		<b>9.5</b>
<b>Tuatara Moteureka Pilsner (Kapiti) 5%</b>		<b>9.5</b>
<b>Moa Original Lager (Blenheim) 5%</b>		<b>9</b>
<b>Panhead Supercharger APA (Wellington) 5.7%</b>		<b>9.5</b>
<b>Garage Project Hapi Daze Pacific pale Ale (Wellington) 4.8%</b>		<b>9.5</b>
<b>Epic Pale Ale (Auckland) 5.4%</b>		<b>9.5</b>
<b>Panhead Blacktop Oat Stout (Wellington) 5.5%</b>		<b>9.5</b>
<b>Pure Blond (Low Carb) (Victoria, Australia) 4.2%</b>		<b>8</b>
<b>Amstel Lite 2.5% (Auckland)</b>		<b>8</b>
<b>Moretti Zero .05% (Italy)</b>		<b>8</b>
<b>Rochdale Traditional Apple Cider (Nelson) 335ml</b>		<b>9</b>
<b>Rochdale Pear Cider (Nelson) 335ml</b>		<b>9</b>

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# Vini Bianchi Italiani

Italian Whites

PRODUCER & VARIETY / REGION / VINTAGE

G B

**Falanghina Sannio / Campania / 2017** 10 42

*100% Falanghina grape grown in the home region of I Fratelli, Campania. It's fresh and fruity with green apple flavours.*

**Canayli Vermentino di Gallura/ Sardegna / 2015** 11 49

*100% Vermentino grape, fresh, fruity, flowery nose with a lasting dry balanced finish.*

**Pirovano Pinot Grigio / Veneto / 2018** 11 49

*100% Pinot Grigio. This is a soft, rich and elegant wine which portrays a light fruity palate with a vein of apple flavour and a crisp dry finish.*

**Riff Terra Alpina Pinot Grigio / Venezie / 2018** 11 49

*100% Pinot Grigio grapes from various vineyards at the foothills of the Dolomites. Venezie in this case refers to the original three Venices which today is the regions Veneto, Friuli and Trentino. -This is the crisper, lighter and drier style of Pinot Grigio.*

**Casa d'Ambra Ischia Bianco / Campania / 2016** 12 52

*50% Biancolella & 50% Forastera grapes. Perfect dry crisp wine ideal with seafood, risotto, antipasti and anything lightly fried.*

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Italian Whites

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G

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**Erste + Neue Pinot Grigio / Veneto / 2018**

**55**

*100% Pinot Grigio. A fruit focused, pure & clean pinot grigio with a juicy medium bodied palate*

**Firriato Etna Bianco / Sicilia/ 2017**

**56**

*60% Carricante 40% Catarratto Grapes. A full flavor wine, rich in texture with a persistent tangy taste. Its lasting freshness and fragrance fill the mouth and is best enjoyed with good food.*

**Castello della Sala Bramito Chardonnay / Umbria / 2017**

**58**

*100% Chardonnay. Straw yellow with golden highlights, vanilla and toasted oak flavours like a good Chardonnay should have.*

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# Vini Rossi Italiani

Italian Reds

PRODUCER & VARIETY / REGION / VINTAGE

G

B

**Casa Nostra Nero d'Avola, Syrah / Sicily / 2017** 10.5 46  
*70% Nero d'avola and 30% Syrah. An organic wine with fruity aromas, hints of cherries and black currants; Velvety & smooth*

**Matarocco Frappato / Sicily / 2018** 11 49  
*100% Frappato grape from the deep south of Italy. Light bodied red with great fruity texture and taste*

**Jasci & Marchesani Montepulciano / Abruzzo / 2018** 11 49  
*100% Montepulciano grape, the premier grape variety of central Italy. This wine is organic with deep, dark hued colour releasing aromas of sour cherry and blackberry.*

**Santera Primitivo di Manduria / Puglia / 2016** 13 54  
*100% Primitivo. Beautiful rich red from the deep south of Italy. Lots of fruit and tannins, a great winter warmer.*

**Guad al Mare Maremma Toscana / Tuscany/ 2015** 11 49  
*Maremma is Italy's Wild West coast and this is a blend of SanGiovese, Merlot & Cabernet Sauvignon. Fruity nose with notes of cherries and white chocolate, a nice dry smooth finish with hints of balsamic*

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<b>Vinetti de Fiorini Chianti Superiore / Tuscany / 2016</b>	<b>11</b>	<b>49</b>
<i>Sangiovese grape with generous notes of cherries and black fruit, a medium bodied balanced and smooth red</i>		
<b>Salice Salentino Negroamaro Riserva / Puglia / 2015</b>	<b>13</b>	<b>54</b>
<i>90% Negroamaro, 10% Malvasia. A big, deep, rich red from the southern Adriatic sea side of Italy.</i>		
<b>Argiolas Costera Cannonau di Sardegna / Sardinia / 2015</b>		<b>52</b>
<i>Blend of Cannonau, Carginano &amp; Bovale grapes from Sardinia. Intense ruby red colour with well structured and well balanced tannins</i>		
<b>Villa Penna Nebbiolo d'Alba / Piemonte / 2011</b>		<b>75</b>
<i>100% Nebbiolo grapes, aged briefly in cooperage so not to overpower it with Oak. A beautifully developed and fresh Nebbiolo with red &amp; black fruit aromas.</i>		
<b>Prunotto Barbera d'Alba / Piemonte / 2017</b>		<b>65</b>
<i>100% Barbera grape and this is a dry and savoury red with great fruit and weight.</i>		
<b>Ca'De Rocchi Montere Ripasso / Veneto / 2014</b>		<b>71</b>
<i>60% Corvina, 20% Rondinella, 20% Molinara grapes. Rich and bright ruby red colour. Fragrance of prune and sour cherry with a light scent of leather. Clean flavour with a pleasant touch of wood and smooth tannins.</i>		

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Italian Reds

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**Punset Barbaresco Compoquadro / Piemonte / 2009 89**

*Made from the Nebbiolo Grape, this wine is aged for 2 years in oak which helps give it its rich sweet tannins.*

**Val di Suga Brunello di Montalcino / Tuscany / 2013 99**

*100% San Giovese. A beautiful wine, showing a complex collection of cherries, blackberries, violets, and menthol on the nose. The body adds to that with hints of earthy mushroom, spicy licorice root, and touches of tobacco*

**Casa Molisso Fossati Barolo Riserva / Piemonte / 2005 109**

*This wine is a classically made Barolo with good age, dark leathery spice and oak. Rich cherry flavours with smooth tannins and delicate finish.*

*\*NOTE we have several bottles remaining (if any in stock) so please ask your server*

**Giacomo Fenocchio Barolo / Piemonte / 2015 109**

*This Barolo is aged for 30months in large Slavonian oak casks. Deep ruby red color with lively, bright highlights softened by slight traces of purple. It has an intense, ethereal bouquet, with the bitterish flavours of liquorice, wilted roses and warm spice*

**Castelforte Amarone della Valpolicella / Veneto / 2014 120**

*80% Corvina, 5% Rondinella, 5% Molinara grapes. The slopes facing the sunset are the best ones in Valpolicella Classica for producing high-quality Amarone. Deep ruby red colour.*

*Intense and highly developed nose with hints of ripe fruit and cherry jam. Clean on the palate with a delicious smoothness followed by a long and delicate finish with touches of cinnamon and vanilla.*

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## Vini della Nuova Zelanda New Zealand Wines

<b>NZ WHITES</b>	<i>G</i>	<i>B</i>
Opawa Sauvignon Blanc/ Marlborough / 2018	11	48
Urlar Sauvignon Blanc / Martinborough / 2018	12	54
Astrolabe Chardonnay / Marlborough / 2017	12	52
Auntsfield Chardonnay / Marlborough / 2016		58
Greystone Pinot Gris / Waipara / 2018	12	52
Terrace Edge Classic Riesling / Waipara / 2016	11	48
Misha's Vineyard Gewurztraminer / Central Otago / 2015		51
Mt Beautiful Rose / North Canterbury / 2018	12	54
<b>NZ REDS</b>		
Paddy Borthwick Pinot Noir / Martinborough / 2018	14	58
Palliser Estate Pinot Noir/ Martinborough / 2017		70
Amisfield Pinot Noir / Central Otago / 2017		78
Spade Oak Voysey Syrah/ Gisborne / 2017	11	47
Craggy Range Syrah / Hawke's Bay / 2017		64
Cypress Merlot / Hawkes Bay / 2017	11	47
Craggy Range Te Kahu / Hawke's Bay / 2017 Merlot, cabernet sauvignon, malbec and cabernet franc		54
Elephant Hill Merlot, Cabernet, Malbec / Hawke's Bay / 2016		65

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Craggy Range Te Kahu / Hawke's Bay / 2017 Merlot, cabernet sauvignon, malbec and cabernet franc		54
Elephant Hill Merlot, Cabernet, Malbec / Hawke's Bay / 2016		65

# Vini Dolci

Dessert Wines

	G	B
<b>Johner Estate Nobel Sauvignon / Wairarapa / 2018</b>	<b>9</b>	<b>35</b>

<b>Framingham F Series Auslese Riesling / Marlborough / 2014</b>		<b>56</b>
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<b>Moscato Di Pantelleria 500ml / Sicily / 2015</b>	<b>12</b>	<b>61</b>
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*Light gold in colour. Intense and fruity aromas typical of the Moscato grape are immediately apparent with hints of apples, peaches and apricots in the background.*

*A good level of acidity to provide backbone and balance to the natural sweetness.*

<b>Antinori Vin Santo / Tuscany /2012</b>	<b>9</b>
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*Vin Santo has been produced since the 14th century in Tuscany. No household, whether poor or rich, was ever without it. Vin Santo is sweet, viscous in texture, high in alcohol, smooth and intensely flavoured.*

## PORTO

Taylors Tawny / Vila Nova de Gaia	<b>10</b>
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Taylors Ruby / Vila Nova de Gaia	<b>10</b>
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Taylors 10 Year Tawny / Vila Nova de Gaia	<b>16</b>
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# Grappe e Digestivi

## Grappas and Digestives

**Grappa** is a distillate made from grape skins and residues after pressing. An excellent Italian product protected and regulated by both national and EU laws. There are literally thousands of varieties so we are offering a few of the more popular varieties for you to try.

Grappa di Greco di Tufo	11
Grappa di Pinot Grigio	11
Grappa Euganea	11

**Digestives.** Finishing a meal with a digestive is an Italian custom. The purpose of a digestive is to aid digestion. For this reason many of them are made with natural digestive remedies such as walnuts, bay leaves, artichokes, lemons and so forth. They are made by infusing these aromatic substances in a mixture of grain alcohol diluted with sugar and water, which is then left to age. The preparation of digestives was historically done by Monks using the herbs grown or collected in the lands around their monasteries.

Luxardo Limoncello	8
Il Convento Limoncello <i>The original Limoncello from Massalubrense, the home of Limoncello</i>	11
Montenegro	8
Strega (a Saffron based liqueur)	8
Nocino (a walnut liqueur)	8
Cynar (Artichoke)	8
Anisette (Anise)	8
Ramazotti	8
Glenfiddich 12 Year Old	13
Laphroaig Quarter Cask Single Islay Malt	15
Hennessy VS Cognac	13

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Grappa di Pinot Grigio	11
Grappa Euganea	11

**Digestives.** Finishing a meal with a digestive is an Italian custom. The purpose of a digestive is to aid digestion. For this reason many of them are made with natural digestive remedies such as walnuts, bay leaves, artichokes, lemons and so forth. They are made by infusing these aromatic substances in a mixture of grain alcohol diluted with sugar and water, which is then left to age. The preparation of digestives was historically done by Monks using the herbs grown or collected in the lands around their monasteries.

Luxardo Limoncello	8
Il Convento Limoncello <i>The original Limoncello from Massalubrense, the home of Limoncello</i>	11
Montenegro	8
Strega (a Saffron based liqueur)	8
Nocino (a walnut liqueur)	8
Cynar (Artichoke)	8
Anisette (Anise)	8
Ramazotti	8
Glenfiddich 12 Year Old	13
Laphroaig Quarter Cask Single Islay Malt	15
Hennessy VS Cognac	13

# Analcolico

Non Alcoholic

## SOFT DRINKS

Coca Cola / Lemonade / Diet Coke		4
Ginger Ale / Tonic / Soda		4
Orange / Cranberry / Apple / Pineapple / Tomato Juice		4
Bundaberg Gingerbeer		5
Santa Vittoria (200ml)	Limonata	4
	Chinotto	4
	Aranciata	4

## MINERAL WATER

Santa Vittoria Sparkling Water	500ml	5
	1L	9
Santa Vittoria Still Water	1L	9

# Caffe & Tè

Espresso / Long Black / Americano / Macchiato	3.5
Flat White / Latte / Cappuccino / Mochaccino	4.5
Soy Milk	0.5
Hot Chocolate	5
English Breakfast, Earl Gray	4
Chamomile, Peppermint, Green	4

# Analcolico

Non Alcoholic

## SOFT DRINKS

Coca Cola / Lemonade / Diet Coke		4
Ginger Ale / Tonic / Soda		4
Orange / Cranberry / Apple / Pineapple / Tomato Juice		4
Bundaberg Gingerbeer		5
Santa Vittoria (200ml)	Limonata	4
	Chinotto	4
	Aranciata	4

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Santa Vittoria Sparkling Water	500ml	5
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Flat White / Latte / Cappuccino / Mochaccino	4.5
Soy Milk	0.5
Hot Chocolate	5
English Breakfast, Earl Gray	4
Chamomile, Peppermint, Green	4