

FRATTINI

— *Italian kitchen* —

122 Marion Street, Leichhardt Phone: (02) 9569-2997

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ENTRÉE

(Choice of one)

Carpaccio Salmone:	Finely Sliced salmon w/ onions and capers marinated in Olive oil and lemon
Carpaccio Carne:	Finely sliced beef marinated in Olive oil and lemon topped with shaved parmesan
Asparagi:	Asparagus in a butter sauce w/ grated parmesan
Caprese:	Slices of bocconcini and tomato salad, sprinkled w/ Herbs
Neonata:	New Zealand white-bait fritters
Trifolati:	Oyster Mushrooms poached in chilly and garlic
Fiori di Zucchini:	Deep Fried zucchini flowers, filled w/ mozzarella and anchovies

ENTRÉE PASTA

(Choice Of Three)

Fettucini Boscaiola:	w/ Mushrooms and pancetta in a creamy sauce
Rigatoni Siciliana:	w/ eggplant in a tomato sauce
Fusilli:	Spiral pasta w/ ricotta and spinach in a light cream sauce
Penne Arrabiata:	In a tomato sauce w/ chilly and garlic
Agnolotti:	w/ pancetta and onion in a tomato and cream sauce

MAIN COURSE

(Choice of two)

Braciola di Vitello:	Grilled veal stuffed w/ herbs, cheese and breadcrumbs, served on a skewer
Fette di Pollo:	Chicken breast w/ mushrooms and cream
Costolette di Agnello:	Lamb cutlets, marinated and grilled
Cotoletta alla Milanese:	Veal schnitzel
Vitello ai Funghi:	Veal w/ mushrooms, simmered in white wine
Vitello alla Parmigiana:	Veal layered w/ eggplant and mozzarella, simmered in a tomato sauce
Polpi alla Griglia:	Grilled Octopus, topped w/ lemon and oil dressing

MIXED SALAD & COFFEE

DESSERT NOT INCLUDED COST: \$50.00 Per Person