

*Pesce / Seafood Served With Salad, Vegetables or Spaghetti*

<b>*Trotta Almondine</b> \$12.25 Fresh Trout Sautéed in Wine with Almond and Lemon Sauce	<b>*Flounder Combination</b> \$14.95 Combination of flounder with shrimps, scallops, clams in Lemon Butter Sauce
<b>Fried Jumbo Shrimp</b> \$12.25 Fresh Butterflied Shrimp Lightly Fried	<b>*Linguini Pescatore</b> \$13.95 Pasta linguini Served with Scallops, Shrimp, Clams and Mussels with Light Tomato Sauce
<b>Calamari Fritti</b> \$12.25 Fresh Fried Baby Squid	<b>*Scampi Con Capelini</b> \$13.25 Large Shrimp Sautéed with White Wine, Garlic and Light Tomato Sauce over Angel Hair Pasta
<b>*Shrimp Scampi</b> \$12.95 Large Shrimp Sautéed in White Wine, Garlic and Lemon Butter Sauce	<b>*Seafood Primavera</b> \$13.25 Combination of Shrimp and Scallops Sautéed with Olive Oil, Clam Juice, Vegetables and Cream Sauce
<b>*Salmone /Salmon</b> \$13.95 Fresh Salmon Steak with White Wine, Lemon Butter Sauce	

*Side Orders*

<b>Pasta al Burro</b> \$2.00	<b>Pasta Alfredo Sauce</b> \$2.00
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**FRATELLI**  
FINE NORTHERN ITALIAN CUISINE

Thank you for allowing us to serve you!  
We hope you have enjoyed your dining experience  
with us and we look forward to seeing you again

Alex & Manuel  
CHEF-OWNERS

**LOCATIONS**  
5820 Landover Road  
Cheverly, MD 20784.  
301.209.9006 or 301.209.9007  
  
410 South Van Dorn Street  
Alexandria, VA 22304  
703.212.9122 or 703.212.6680

Sunday through Thursday 11 am to 10 pm  
Friday & Saturday 11 am to 11 pm

**FRATELLI**  
LUNCH MENU

*Antipasti Calddi / Hot Appetizers*

<b>Mozzarella Fritta</b> \$5.25 Homemade Fried Cheese with Garlic Lemon Sauce	<b>*Clams Casino</b> \$6.25 Fresh Clams stuffed with Bread Crumbs and Italian Bacon
<b>Calamari Fritti</b> \$6.50 Fried Fresh Baby Squid	<b>Funghi</b> \$6.25 Mushroom Cups Stuffed with Crab Meat
<b>*Frutta D'Mare</b> \$6.25 Combination of Jumbo Shrimp, Mushrooms Stuffed with Crab Meat and Baked Clams Casino	<b>Antipasto Fratelli</b> \$6.50 Combination of Ham, Cheese, Olive, Artichoke, Sweet Peppers and Salami
<b>*Cozze Marinara</b> \$6.25 Steamed Mussels in White Wine, Garlic and Light Tomato Sauce	<b>Insalata D'Mozzarella</b> \$6.50 Homemade Mozzarella with Basil and Tomato Salad

*Suppe / Soup*

<b>Minestrone</b> \$4.25 Fresh Vegetables Soup	<b>Tortellini in Brodo</b> \$4.25 Tortellini Pasta Stuffed with Chicken and Fresh Spinach in a Clear Broth
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*Insalate / Salads*

<b>Venezia Garden Salad</b> \$8.25 Grilled Chicken Breast over Mixed Greens with Black Olives, Cucumber and Tomato	<b>Spinach Salad</b> \$8.25 Served with Mushrooms, Sliced Onions, Tomato, Black Olives and Grilled Chicken
<b>Chef's Salad Greens</b> \$8.25 Fresh Garden Greens Topped with Ham, Chicken, Mozzarella Cheese Tomato, Cucumber and Black Olives	<b>Salad Tropical</b> \$8.25 Mixed salad with avocado, chicken, tomato, cucumber and orange.
	<b>Insalata Primavera</b> \$8.25 Combination of Green Salad, Avocado, Fresh Asparagus, Roasted Peppers, Artichoke and Olives

*All Lunches Come with Homemade Bread, Butter, Olive Oil*

\*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS —VA DOH

# FRATELLI

FINE NORTHERN ITALIAN CUISINE

## Pasta *Served With Salad*

<b>Linguini Alle Vongole</b> Linguini with Whole baby Clams with White Wine and Garlic (Red or White Sauce)	<b>\$11.95</b>	<b>Agnolotti Alla Panna</b> Homemade Pasta Stuffed with Spinach, Ricotta Cheese and Cream Sauce	<b>\$11.25</b>
<b>Lasagne Deliziosa</b> Classic Italian Dish with Meat Sauce, Mozzarella, Ricotta Cheese and Tomato Sauce	<b>\$10.75</b>	<b>Capellini D' Angello</b> Angel Hair Pasta with Fresh Basil and Light Tomato Sauce	<b>\$10.75</b>
<b>Rigatoni Con Salcicia</b> Pasta with Italian Sausage and Tomato Sauce	<b>\$10.95</b>	<b>Tortellini Alla Fratelli</b> Homemade Pasta Stuffed with Chicken, Mushroom, Ham and Cream Sauce	<b>\$11.95</b>
<b>Spaghetti Con Carne</b> Spaghetti with Meatballs and Tomato Sauce	<b>\$10.95</b>	<b>Fettuccini Alfredo</b> Homemade Pasta and Cream Sauce	<b>\$11.25</b>
<b>Spaghetti Pomodoro</b> Spaghetti with Tomato Sauce	<b>\$9.95</b>	<b>Linguini All Cozze</b> Linguini with Mussels, Garlic and Tomato Sauce	<b>\$11.95</b>
<b>Fettuccini Primavera</b> Homemade Pasta with Fresh Vegetables and Alfredo Sauce	<b>\$11.95</b>	<b>Penne &amp; Melanzane</b> Penne with Fresh Egg plant, Mozzarella Cheese and Tomato Sauce	<b>\$10.95</b>

## \*Bistecca / Steak *Served With Salad, Vegetables or Spaghetti*

<b>*New York Sirloin Steak</b> Broiled to Perfection.	<b>\$13.95</b>	<b>Baby Barbequed Ribs</b> Delicious Oven Baked Back Ribs	<b>\$12.95</b>
<b>*Bistecca Pizzaiola</b> New York Steak with Fresh Basil, Garlic, Red Crushed Peppers in a Light Tomato Sauce	<b>\$13.95</b>		

# FRATELLI

FINE NORTHERN ITALIAN CUISINE

## Pollo / Chicken *Served With Salad, Vegetables or Spaghetti*

<b>Polio Napolitano</b> Chicken breast topped with Eggplant, Mozzarella Cheese and Tomato Sauce	<b>\$11.95</b>	<b>Polio Alla Francese</b> Boneless Chicken Breast Dipped in Egg Batter and Sautéed with Lemon Sauce	<b>\$11.95</b>
<b>Polio Parmigiana</b> Boneless breaded chicken Topped with Mozzarella Cheese and Tomato Sauce	<b>\$11.95</b>	<b>Polio Alla Marsala</b> Chicken Breast Sautéed with Marsala Wine and Mushrooms Sauce	<b>\$11.95</b>
<b>Pollo Piccata</b> Chicken Breast Sautéed with Dry White Wine, Capers and Lemon Sauce	<b>\$11.95</b>	<b>Polio Terra Mare</b> Chicken Breast Dipped in Egg Batter Stuffed with Ham, Cheese, Fine Herbs, Topped with Shrimp, Mushrooms & Lemon Sauce	<b>\$12.25</b>

## Vitello / Veal *Served With Salad, Vegetables or Spaghetti*

<b>Vitello Parmigiana</b> Cutlet of Veal Breaded with Tomato Sauce and Cheese	<b>\$13.95</b>	<b>Veal Primavera</b> Veal Topped with Ham, Cheese, Asparagus, White Wine and Cream Sauce	<b>\$13.95</b>
<b>Vitello Al Carciofo</b> Veal Sautéed in White Wine with Artichoke Hearts and Lemon Sauce	<b>\$13.95</b>	<b>Piccata Al Limone</b> Veal Sautéed with White Wine, Capers and Lemon Sauce	<b>\$13.95</b>
<b>Vitello Caciatora</b> Veal Sautéed in White Wine, Peppers, Onions, Mushrooms and Light Tomato Sauce	<b>\$13.95</b>	<b>Veal Terra Mare</b> With ham, cheese, herbs, egg batter topped with shrimp and mushroom butter lemon sauce.	<b>\$14.95</b>
<b>Veal Marsala</b> Veal Sautéed with Marsala Wine and Mushroom sauce	<b>\$13.95</b>	<b>Veal Alla Francaise</b> Scalopini dipped in egg batter with butter lemon sauce.	<b>\$13.95</b>