

FRATELLI

DINNER MENU

Antipasti Calddi / Hot Appetizers

MOZZARELLA FRITTA \$7.00
Homemade Fried Cheese With Garlic Lemon Sauce

CALAMARI FRITTA \$10.00
Fried Fresh Baby Squid

SHRIMP COCKTAIL \$11.00

PROSCIUTTO MELONE \$8.00
Ham Wrapped With Italian Ham With Cantaloupe

BAKED CRAB MEAT \$10.00

FRUTTA D'MARE \$10.00
Combination Of Jumbo Shrimp, Stuffed Mushrooms And Baked Clams Casino

COZZE MARINARA \$9.00
Steamed Mussels In White Wine, Garlic And Light Tomato Sauce

CLAMS CASINO \$9.00
Fresh Clams Stuffed With Bread Crumbs And Italian Bacon

FUNGHI \$9.00
Mushroom Cups Stuffed With Crab Meat

Antipasti Freddi / Cold Appetizers

SALAD ALLA FRATELLI \$9.00
Ham, Salami, Mozzarella Cheese, Peppers, Black Olive And Tomato

INSALATA D'MOZZARELLA \$9.00
Homemade Fresh Mozzarella With Basil And Tomato

CAESAR SALAD \$9.00
Romain Lettuce, Parmesan Cheese, With Anchovies

Suppe / Soup

MINISTRONE \$6.50
Fresh Vegetables Soup

TORTELLINI E SPINACH \$6.50
Tortellini Pasta Stuffed With Chicken And Fresh Spinach In A Clear Broth

ITALIAN WEDDING SOUP \$6.50
Vegetables, Meatballs, Pasta, Spinach

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

Pasta — Served with Salad

LINGUINI ALLE VONGOLE \$18.00

Linguini With Whole Baby Clams With White Wine And Garlic (Red Or White Sauce)

FETTUCCINI PRIMAVERA \$16.00

Homemade Pasta With Fresh Vegetables and Alfredo Sauce

FETTUCCINI FRUTTA D'MARE \$23.00

Homemade Pasta With Scallops, Mussels, Clams, Shrimp, And Light Tomato Sauce

FETTUCCINI ALFREDO \$20.00

With Shrimp Or Chicken, And Your Choice Of Red Or White Sauce

TORTELLINI ALLA FRATELLO \$18.00

Homemade Pasta Stuffed With Chicken, Mushroom, Ham And Cream Sauce

RIGATONI CON SALCICIA \$18.00

Pasta With Italian Sausage And Tomato Sauce

LINGUINI CACCIATORA \$20.00

Linguini With Shrimp, Sausage, Peppers, Onions, Mushrooms In Tomato Sauce

LASAGNE DELIZIOSA \$16.00

Classic Italian Dish With Meat Sauce, Mozzarella, Ricotta Cheese And Tomato Sauce

LOBSTER RAVIOLLI \$19.00

Homemade Pasta Stuffed With Lobster In Vodka Sauce

CAPELLINI D'ANGELO \$16.00

Angel Hair Pasta With Fresh Basil And Light Tomato Sauce

AGNOLOTTI ALLA PANNA \$16.00

Homemade Pasta Stuffed With Spinach, Ricotta Cheese And Cream Sauce

FETTUCCINI ALLA PANNA \$20.00

Homemade Pasta With Scallops, Shrimp, Vegetables, And Cream Sauce

SHRIMP WITH CAPELLINI \$20.00

Large Shrimp Over Angel Hair Pasta With Light Tomato Sauce

CAPELLINI PESCATORE \$23.00

Scallops, Shrimp, Mussels, And Clams In Tomato Sauce Over Angel Hair Pasta

SPAGHETTI \$16.00

Your Choice of Spaghetti With Meat Sauce, Spaghetti With Meatballs Or Spaghetti With Sausage

EGGPLANT PARMIGIANA \$16.00

Fresh Eggplant Parmigiana Cooked To Perfection

BEEF RAVIOLLI \$16.00

Homemade Pasta Stuffed With Ground Veal With Meat Sauce

SPAGHETTI CARBONARA \$18.00

Tossed With Bacon, Onions, Parmesan Cheese, Egg Yolk and Cream

Pollo / Chicken — Served with salad, vegetables or spaghetti

POLLO NAPOLITANO \$18.00

Chicken Breast Topped With Eggplant, Mozzarella Cheese And Tomato Sauce

POLLO PARMIGIANA \$18.00

Boneless Breaded Chicken Topped With Mozzarella Cheese And Tomato Sauce

POLLO PICCATA \$18.00

Chicken Breast Sautéed With Dry White Wine, Capers And Lemon Sauce

POLLO CACCIATORA \$18.00

Chicken Breast Sautéed In Wine, Sweet Peppers, Mushrooms, Onions And Tomato Sauce

POLLO FIORENTINO \$18.00

Boneless Chicken Breast Topped With Spinach; Parmesan Cheese And Cream Sauce

POLLO TERRA MARE \$20.00

Chicken Breast Stuffed With Ham, Cheese, Fine Herbs, Topped With Shrimp, Mushrooms & Lemon Sauce

PETTO D'POLLO CORDON BLUE \$18.00

Chicken Breast Stuffed With Italian Ham, Cheese And Cream Sauce

POLLO ALLA FRANCESE \$18.00

Boneless Chicken Breast Dipped In Egg Batter Sautéed With Lemon Sauce

POLLO SALTIMBOCCA \$18.00

Chicken Breast Sautéed With Marsala Wine Topped With Ham, Cheese, And Fine Herbs

POLLO MARSALA \$18.00

Chicken Breast Sautéed With Marsala Wine And Mushrooms Sauce

POLLO AI CARCIOFO \$18.00

Chicken Breast Sautéed With Dry Wine, Artichoke And Lemon Sauce

POLLO ALLA ANA \$18.00

Chicken Breast Egg Battered, Sautéed In Mushrooms And Cream Sauce

Vitello / Veal — Served with salad, vegetables or spaghetti

VITELLO PRIMAVERA \$22.00

Veal Topped With Ham, Cheese, Asparagus, White Wine And Cream Sauce

VEAL TERRA MARE \$22.00

With Ham, Cheese, Herbs, Egg Batter Topped With Shrimp And Mushroom Butter Lemon Sauce

VEAL PARMIGIANA \$22.00

Cutlet Of Veal Breaded With Tomato Sauce And Cheese

VITELLO FIORENTINA \$22.00

Veal Topped With Spinach, Parmesan Cheese And Cream Sauce

VITELLO ALLA CARCIOFO \$22.00

Veal Sautéed In White Wine With Artichoke Hearts And Lemon Sauce

VITELLO ALLA MARSALA \$22.00

Veal Sautéed White Marsala Wine And Mushroom Sauce

VITELLO ALLA FRANCAISE \$22.00

Veal Dipped In Egg Batter With Butter Lemon Sauce

VEAL PICCATA \$22.00

White Wine With With Capers And Lemon Sauce

DOVER SOLE \$20.00

Sole Dipped In Egg Batter With Butter Garlic Sauce

Pesce / Seafood - Served with salad, vegetables or spaghetti

SEAFOOD VENEZIANA \$23.00

Combination Of Shrimp, Scallops, Clams And Mussels Sautéed in Cream Sauce Over Fettuccini

GAMBERETTO AL GRONCHIO \$24.00

Shrimp Stuff With Crab Meat Lemon Sauce

SALMONE AL FORNO \$20.00

Broiled Salmon Steam With Butter And Lemon Sauce

TILAPIA PRIMAVERA \$21.00

Sautéed With Fresh Asparagus Topped With Shrimp & Lemon Sauce

TROTTA ALMONDINE \$22.00

Fresh Trout Stuffed With Crab Meat And Almond Sauce

CALAMARI FRITTI \$22.00

Fresh Fried Squid

CAPE ALLA MARSALA \$22.00

Sea Scallops Sautéed With Marsala Wine, Mushrooms, And Cream Sauce

SCAMPI MARGHERITA \$22.00

Large Shrimp Sautéed in Cherry Wine, Mushroom And Cream Sauce

CAPE SANTE \$22.00

Sea Scallops Sautéed In Olive Oil With A Touch Of Garlic, Mushrooms, Wine And Light Tomato Sauce

Broiled — Served with salad, vegetables or spaghetti

***BISTECCA PIZZAIOLA \$24.00**

New York Steak With Fresh Basil, Garlic, Red Crushed Peppers in A Light Tomato Sauce

***NEW YORK SIRLOIN STEAK \$24.00**

Grilled To Perfection

PORK ALLA CHRISTOPHER \$21.00

Grilled Pork Tenderlion With Fresh Peaches Sauce

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 10 pm

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

FRATELLI
FINE NORTHERN ITALIAN CUISINE