

# FRATELLI

## DINNER MENU

### *Antipasti Calddi / Hot Appetizers*

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

**CALAMARI FRITTA \$11.00**  
Fried Fresh Baby Squid

**SHRIMP COCKTAIL \$11.00**

**PROSCIUTTO MELONE \$9.00**  
Ham Wrapped With Italian Ham With Cantaloupe

**BAKED CRAB MEAT \$10.00**

**FRUTTA D'MARE \$11.00**  
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*

**INSALATA D'MOZZARELLA \$10.00**  
Homemade Fresh Mozzarella With Basil And Tomato

**CAESAR SALAD \$10.00**  
Romain Lettuce, Parmesan Cheese, With Anchovies

### *Suppe / Soup*

**MINISTRONE \$7.00**  
Fresh Vegetables Soup

**TORTELLINI E SPINACH \$7.00**  
Tortellini Pasta Stuffed With Chicken And Fresh Spinach In A Clear Broth

**ITALIAN WEDDING SOUP \$8.00**  
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 \$19.00**

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

### **FETTUCCINI PRIMAVERA \$17.00**

Homemade Pasta With Fresh Vegetables and Alfredo Sauce

### **FETTUCCINI FRUTTA D'MARE \$24.00**

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

### **FETTUCCINI ALFREDO \$21.00**

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

### **TORTELLINI ALLA FRATELLO \$19.00**

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

### **RIGATONI CON SALCICIA \$18.00**

Pasta With Italian Sausage And Tomato Sauce

### **LINGUINI CACCIATORA \$22.00**

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

### **LASAGNE DELIZIOSA \$17.00**

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

### **LOBSTER RAVIOLLI \$20.00**

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 \$21.00**

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

### **SHRIMP WITH CAPELLINI \$21.00**

Large Shrimp Over Angel Hair Pasta With Light Tomato Sauce

### **CAPELLINI PESCATORE \$24.00**

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 \$19.00**

Chicken Breast Topped With Eggplant, Mozzarella Cheese And Tomato Sauce

### **POLLO PARMIGIANA \$19.00**

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 \$19.00**

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

### **POLLO FIORENTINO \$19.00**

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

### **POLLO TERRA MARE \$21.00**

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

### **PETTO D'POLLO CORDON BLUE \$19.00**

Chicken Breast Stuffed With Italian Ham, Cheese And Cream Sauce

### **POLLO ALLA FRANCESE \$19.00**

Boneless Chicken Breast Dipped In Egg Batter Sautéed With Lemon Sauce

### **POLLO SALTIMBOCCA \$19.00**

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

### **POLLO MARSALA \$19.00**

Chicken Breast Sautéed With Marsala Wine And Mushrooms Sauce

### **POLLO AI CARCIOFO \$19.00**

Chicken Breast Sautéed With Dry Wine, Artichoke And Lemon Sauce

### **POLLO ALLA ANA \$19.00**

Chicken Breast Egg Battered, Sautéed In Mushrooms And Cream Sauce

## *Vitello / Veal — Served with salad, vegetables or spaghetti*

### **VITELLO PRIMAVERA \$24.00**

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

### **VEAL TERRA MARE \$24.00**

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

### **VEAL PARMIGIANA \$24.00**

Cutlet Of Veal Breaded With Tomato Sauce And Cheese

### **VITELLO FIORENTINA \$24.00**

Veal Topped With Spinach, Parmesan Cheese And Cream Sauce

### **VITELLO ALLA CARCIOFO \$24.00**

Veal Sautéed In White Wine With Artichoke Hearts And Lemon Sauce

### **VITELLO ALLA MARSALA \$24.00**

Veal Sautéed White Marsala Wine And Mushroom Sauce

### **VITELLO ALLA FRANCAISE \$24.00**

Veal Dipped In Egg Batter With Butter Lemon Sauce

### **VEAL PICCATA \$24.00**

White Wine With With Cappers And Lemon Sauce

*Pesce / Seafood - Served with salad, vegetables or spaghetti*

**SEAFOOD VENEZIANA \$24.00**

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

**GAMBERETTO AL GRONCHIO \$25.00**

Shrimp Stuff With Crab Meat Lemon Sauce

**SALMONE AL FORNO \$22.00**

Broiled Salmon Steam With Butter And Lemon Sauce

**TILAPIA PRIMAVERA \$22.00**

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

**DOVER SOLE \$24.00**

Sole Dipped In Egg Batter With Butter Garlic Sauce

*Broiled — Served with salad, vegetables or spaghetti*

**\*BISTECCA PIZZAIOLA \$25.00**

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

**\*NEW YORK SIRLOIN STEAK \$25.00**

Grilled To Perfection

**PORK ALLA CHRISTOPHER \$22.00**

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