



FRATELLI

Lunch Menu

ANTIPASTI CALDI / HOT APPETIZERS

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| Mozzarella Fritta <i>Homemade Fried Cheese with Garlic Lemon Sauce</i> | \$6.00 |
| Calamari Fritti <i>Fried Fresh Baby Squid</i> | \$8.00 |
| *Frutta D'Mare <i>Combination of Jumbo Shrimp, Mushrooms Stuffed with Crab Meat and Baked Clams Casino</i> | \$8.00 |
| *Cozze Marinara <i>Steamed Mussels in White Wine, Garlic and Light Tomato Sauce</i> | \$8.00 |
| *Clams Casino <i>Fresh Clams stuffed with Bread Crumbs and Italian Bacon</i> | \$7.00 |
| Funghi <i>Mushroom Cups Stuffed with Crab Meat</i> | \$7.00 |
| Insalata D'Mozzarella <i>Homemade Mozzarella with Basil and Tomato Salad</i> | \$7.00 |

SUPPE / SOUP

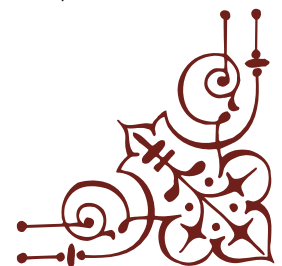
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|---|---------------|
| Minestrone <i>Fresh Vegetables Soup</i> | \$5.00 |
| Tortellini in Brodo <i>Tortellini Pasta Stuffed with Chicken and Fresh Spinach in a Clear Broth</i> | \$5.00 |

INSALATE / SALADS

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| Venezia Garden Salad <i>Grilled Chicken Breast over Mixed Greens with Black Olives, Cucumber and Tomato</i> | \$9.00 |
| Chef's Salad Greens <i>Fresh Garden Greens Topped with Ham, Chicken, Mozzarella Cheese Tomato, Cucumber and Black Olives</i> | \$9.00 |
| Salad Tropical <i>Mixed salad with avocado, chicken, tomato, cucumber and orange</i> | \$9.00 |
| Insalata Primavera <i>Combination of Green Salad, Avocado, Fresh Asparagus, Roasted Peppers, Artichoke and Olives</i> | \$9.00 |

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

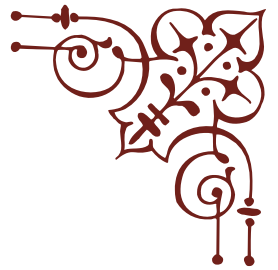




FRATELLI

PASTA

Served with Salad



Linguini Alle Vongole

Linguini with Whole baby Clams with White Wine and Garlic (Red or White Sauce)

\$12.00

Lasagne Deliziosa

Classic Italian Dish with Meat Sauce, Mozzarella, Ricotta Cheese and Tomato Sauce

\$12.00

Rigatoni Con Salcicia

Pasta with Italian Sausage and Tomato Sauce

\$12.00

Spaghetti Con Carne

Spaghetti with Meatballs and Tomato Sauce

\$11.00

Spaghetti Pomodoro

Spaghetti with Tomato Sauce

\$11.00

Fettuccini Primavera

Homemade Pasta with Fresh Vegetables and Alfredo Sauce

\$11.00

Agnolotti Alla Panna

Homemade Pasta Stuffed with Spinach, Ricotta Cheese and Cream Sauce

\$12.00

Capellini D'Angello

Angel Hair Pasta with Fresh Basil and Light Tomato Sauce

\$11.00

Tortellini Alla Fratelli

Homemade Pasta Stuffed with Chicken, Mushroom, Ham and Cream Sauce

\$12.00

Fettuccini Alfredo

Homemade Pasta and Cream Sauce

\$12.00

Penne & Melanzane

Penne with Fresh Eggplant, Mozzarella Cheese and Tomato Sauce

\$11.00

*BISTECCA / STEAK

Served with Salad, Vegetables or Spaghetti

***New York Sirloin Steak**

Broiled to Perfection

\$15.00

***Bistecca Pizzaiola**

New York Steak with Fresh Basil, Garlic, Red Crushed Peppers in a Light Tomato Sauce

\$15.00





FRATELLI



POLLO / CHICKEN

Served with Salad, Vegetables or Spaghetti

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| Pollo Napolitano <i>Chicken breast topped with Eggplant, Mozzarella Cheese and Tomato Sauce</i> | \$12.00 |
| Pollo Parmigiana <i>Boneless breaded chicken Topped with Mozzarella Cheese and Tomato Sauce</i> | \$12.00 |
| Pollo Piccata <i>Chicken Breast Sautéed with Dry White Wine, Capers and Lemon Sauce</i> | \$12.00 |
| Pollo Alia Francese <i>Boneless Chicken Breast Dipped in Egg Batter and Sautéed with Lemon Sauce</i> | \$12.00 |
| Pollo Alia Marsala <i>Chicken Breast Sautéed with Marsala Wine and Mushrooms Sauce</i> | \$12.00 |
| Pollo Terra Mare <i>Chicken Breast Dipped in Egg Batter Stuffed with Ham, Cheese, Fine Herbs, Topped with Shrimp, Mushrooms & Lemon Sauce</i> | \$12.00 |

VITELLO / VEAL

Served with Salad, Vegetables or Spaghetti

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| Vitello Parmigiana <i>Cutlet of Veal Breaded with Tomato Sauce and Cheese</i> | \$15.00 |
| Vitello Al Carciofo <i>Veal Sautéed in White Wine with Artichoke Hearts and Lemon Sauce</i> | \$15.00 |
| Vitello Caciatora <i>Veal Sautéed in White Wine, Peppers, Onions, Mushrooms and Light Tomato Sauce</i> | \$15.00 |
| Veal Marsala <i>Veal Sautéed with Marsala Wine and Mushroom sauce</i> | \$15.00 |
| Veal Primavera <i>Veal Topped with Ham, Cheese, Asparagus, White Wine and Cream Sauce</i> | \$15.00 |
| Piccata Al Limone <i>Veal Sautéed with White Wine, Capers and Lemon Sauce</i> | \$15.00 |
| Veal Terra Mare <i>With Ham, Cheese, Herbs, Egg Batter Topped with Shrimp and Mushroom Butter Lemon Sauce</i> | \$15.00 |
| Veal Alla Francaise <i>Scallopini Dipped in Egg Batter with Butter Lemon Sauce</i> | \$15.00 |





FRATELLI

PESCE / SEAFOOD

Served with Salad, Vegetables or Spaghetti



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| <i>Calamari Fritti</i> <i>Fresh Fried Baby Squid</i> | \$13.00 |
| *<i>Shrimp Scampi</i> <i>Large Shrimp Sautéed in White Wine, Garlic and Lemon Butter Sauce</i> | \$13.00 |
| *<i>Salmone / Salmon</i> <i>Fresh Salmon Steak with White Wine, Lemon Butter Sauce</i> | \$14.00 |
| *<i>Flounder Combination</i> <i>Combination of flounder with shrimps, scallops, clams in Lemon Butter Sauce</i> | \$16.00 |
| *<i>Linguini Pescatore</i> <i>Pasta linguini Served with Scallops, Shrimp, Clams and Mussels with Light Tomato Sauce</i> | \$15.00 |
| *<i>Scampi Con Capelini</i> <i>Large Shrimp Sautéed with White Wine, Garlic and Light Tomato Sauce over Angel Hair Pasta</i> | \$14.00 |
| *<i>Seafood Primavera</i> <i>Combination of Shrimp and Scallops Sautéed with Olive Oil, Clam Juice, Vegetables and Cream Sauce</i> | \$14.00 |

SIDE ORDERS

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| <i>Pasta al Burro</i> | \$3.00 |
| <i>Pasta Alfredo Sauce</i> | \$4.00 |

*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

DINE IN • CARRY OUT

📍
5820 Landover Road
Cheverly, MD 20784
301.209.9006
301.209.9007

📍
410 South Van Dorn St.
Alexandria, VA 22304
703.212.9122
703.212.6680

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

