



**CORAL  
GABLES**  
*restaurant week*



*Fratellino*

**DINNER MENU**

*Menu is available from Sunday – Thursday*

*Please choose one from each course*

**APPETIZER**

**INSALATA PERA COTTA**

pouched pear in red wine with goat cheese, roasted almonds over watercress salad with chef special dressing

**CARPACCIO DI MANZO**

thin slices of marinated raw beef on a bed of fresh arugula, topped with capers, fresh chopped tomatoes, lemon and parmesan cheese

**INVOLTINI DI MELANZANE**

Thin slices of eggplant filled with fresh mozzarella, ricotta and roasted peppers baked with fresh tomatoes

**CALAMARI FRITTI E ZUCCHINE**

**MAIN**

**PAPPARDELLE AL PORCINI**

homemade with fresh imported porcini mushrooms, white truffle oil and parmigiano

**POLLO PARMIGIANA**

lightly breaded baked in the oven with our homemade tomato sauce and fresh mozzarella cheese melted to perfection on top

**CANNELLONI DELLA NONNA**

grandma's Ale recipe; stuffed with ricotta and parmigiano cheese and spinach, served with fresh tomatoes and a bechamel sauce

**VITELLO ALLA SALTIMBOCCA**

pan seared veal medallions with prosciutto di Parma in our demi-glace sauce with fresh sage

**BRANZINO ALLA LIVORNESE**

pan seared fresh branzino, calamatta black olives, capers, shallots and fresh chopped tomatoes

**DESSERT**

GRANDMA'S ALE  
FAMOUS TIRAMISU

CHOCOLATE MOUSSE  
CAKE

POUCHED PEARS & RED  
WINE SERVED WITH  
ITALIAN VANILLA GELATO

**\$35**

(Not inclusive of tax and gratuity)

**Fratellino Ristorante | 264 Miracle Mile | 786.452.0068**

**CoralGablesRestaurantWeek.com**



**DOWNTOWN  
CORAL GABLES**  
MIRACLE MILE  
Business Improvement District of Coral Gables