



FRAGOLE
— RESTAURANTE —

DRINKS

IMPORTS \$6 DOMESTIC

<u>PERONI</u>	<u>CONEY ISLAND MERMAID PILSNER</u>
<u>FORST LAGER</u>	<u>BLUE MOON</u>
<u>MORETTI LA ROSSA</u>	<u>FOUNDERS ALL DAY IPA \$5</u>
<u>FORST DOPPLEBOCK</u>	

COKE 2.5

DIET COKE 2.5

SPRITE 2.5

TE FREDDO 3.5

(fragole's homemade iced tea w/strawberry & OJ)

CRANBERRY JUICE 2.5

LARGE SPARKLING SAN PELLEGRINO 5

LARGE ACQUA PANNA 5

DESSERTS

\$6.95

TIRAMISU

AFFOGATO

PANNA COTTA

CREME BRULEE

TORTINO DI CIOCCOLATO

MASCARPONE CHEESE CAKE



Our culinary philosophy
"Mamma and the Chef
are always right.
Not fancy sauces, no frills
or nouvelle cuisine,
but sensible, genuine,
tasty, hearty Italian food.



DINNER

Sunday-Thursday: 4:00pm to 11:00pm

Friday-Saturday: 4:00pm to 11:30pm

LUNCH

Tuesday-Friday: 11:00am to 4:00pm

BRUNCH

Saturday-Sunday: 11:00am to 4:00pm

ANTIPASTI

BRUSCHETTA	7.50
Tomatoes, basil, garlic & olive oil on grilled pugliese bread	
POLENTA CON FUNGHI E FONTINA	9.95
Grilled polenta with wild mushrooms and melted fontina cheese	
CARPACCIO CLASSICO	9.95
Classic beef carpaccio with arugula, shaved parmigiano and lemon-caper dressing	
CALAMARI ALLA GRIGLIA	12.95
Grilled marinated calamari over baby arugula	
PROSCIUTTO E MOZZARELLA DI BUFALA	12.95
Prosciutto di parma with mozzarella di bufala	
ANTIPASTO MISTO (2ppl)	14.95
Mixed salumi and cheeses, prosciutto and olives	
ANTIPASTO VEGETARIANO (2ppl)	13.95
Mixed grilled vegetables and mozzarella di bufala	

INSALATE

CAVOLO NERO	9.95
Tuscan Kale, apples, crispy pancetta, walnuts w/Caesar dressing	
INSALATA RUSTICA	9.95
roasted red and yellow peppers, fresh mozzarella, marinated artichokes and greens with a balsamic vinaigrette.	
INSALATA ESOTICA	9.95
Baby arugula, heart of palm, avocado, tomatoes and shaved parmigiano	
INSALATA DI BARBABIETOLA	10.95
Roasted beets, avocado and goat cheese with hazelnut vinaigrette	

CONTORNI \$6.95

Sauteed spinach with garlic and EVOO
Sauteed Brussels sprouts w/pancetta
Spicy broccoli rabe
Homemade mashed potatoes



PRIMI PIATI

SPAGHETTI CON LE VONGOLE	16.95
With steamed Manila clams, cherry tomatoes and white wine	
SPAGHETTI AL PASTORE	13.95
Spaghetti with leeks, baby artichokes, cherry tomatoes, saffron, topped with ricotta salata	
LINGUINE NERE ALL'ARRABBIATA	17.95
Homemade black linguine with shrimp and a spicy "Calabrian"tomato sauce	
FETTUCCINE AI FUNGHI	14.95
Homemade fettuccine with crimini mushrooms and a light cream sauce	
RIGATONI FIRENZE	13.95
Rigatoni with eggplant, melted mozzarella, tomato sauce and basil	
PAPPARDELLE CON RAGU DI CARNE	16.95
Homemade pappardelle with honey-braised short rib ragu	
ORECCHIETTE BARESE	13.95
Mini shell pasta with italian sweet sausage, broccoli rabe with a touch of tomato sauce	
RIGATONI ALLA BOLOGNESE	15.95
An original italian recipe made with ground beef, celery, carrots and onion	
SPAGHETTI ALLA CARBONARA	13.95
Spaghetti with pancetta, onion, egg and pecorino romano	
LASAGNA CLASSICA	14.95
Homemade lasagna	
GNOCCHI ALLA SORRENTINA	14.95
Gnocchi with tomato sauce, basil and melted mozzarella	

SECONDI

TAGLIATA	21.95
Grilled organic black angus hanger steak with chimichurri sauce served with rosemary roasted potatoes.	
POLLO MILANESE	18.95
Pan-fried free range breaded chicken cutlet topped with tomato and arugula	
TILAPIA AL CARTOCCIO	18.95
Baked tilapia "cartoccio" with shrimps, artichokes, garlic and snow peas served with spicy broccoli rabe	
SALMONE ALLA GRIGLIA	19.95
Grilled salmon filet with a side of sauteed spinach and mashed potatoes	