

Frateli's Italian Restaurant

**1945 N. Kickapoo Ave, Shawnee, OK
(405)275-6103**

PIZZA

Cheese Pizza

Medium \$6.95 Large \$7.95 Extra Large \$8.95

Add Toppings \$1 each: Hamburger, Pork Sausage, Canadian bacon, Mushrooms, Green Peppers, Italian Sausage, Pepperoni, Onions, Black Olives, Spinach and Garlic.

SPECIALTY PIZZA (For seafood lovers)

Frutti di Mare

(A Mixture of Calamari, mussels, clams, garlic, light mozzarella cheese with olive oil and parsley)

Medium \$13.95 Large \$15.95 Extra Large 17.95

HOUSE PIZZAS

Veggie Pizza

(Sautéed broccoli, spinach, mushrooms, onions, black olives, green peppers, fresh tomatoes, mozzarella cheese)

Medium \$10.95 Large \$11.95 Extra Large \$12.95

Frateli's Supreme

(Loaded with pepperoni, Canadian bacon, pork sausage, hamburger, mushrooms, green peppers, onions, black olives)

Medium \$10.95 Large \$11.95 Extra Large \$12.95

Jalapenos and Anchovies upon request

CALZONE AND STROMBOLLI - \$6.45

Pepperoni Calzone – Homemade calzone stuffed with pepperoni, ricotta cheese, mozzarella cheese, and marinara sauce.

Calzone – Pork sausage, ricotta cheese, mozzarella cheese, and a side of Marinara cheese.

Grilled Chicken Calzone – chicken, ricotta cheese, mozzarella cheese, side of marinara.

Spinach Calzone – spinach, ricotta cheese, onions, mozzarella cheese, side of marinara.

Strombolli – pepperoni, mushrooms, pork sausage, mozzarella cheese, side of marinara.

APPETIZERS

Insalata di Mare (\$6.99) – Grilled calamari. Shrimp, olives, balsamic Vinegar and Olive Oil.

Affeto Misto (\$4.00) – Thinly sliced prosciutto salami, Kalamata olives.

Stuffed Mushrooms (\$5.95) – Mushroom cups stuffed with crab meat in a brandy cream sauce.

Mussels (\$7.95) – Sautéed mussels with garlic, red crushed peppers, white wine sauce, garnished

with parsley.

Calamari Fritti (\$7.95) – Hand breaded, fried and served with marinara sauce.

Mozzarella Sticks (\$4.50) – Breaded fried and served with marinara sauce.

Cheese Bread (\$4.95) – Stuffed with garlic, mozzarella cheese, topped with Pecorino cheese, and baked.

GARDEN SALADS

Grilled Chicken Caesar (\$5.95) – Grilled chicken breast, romaine lettuce with Caesar dressing.

Chef Salad (\$4.95) – Ham, salami, black olives, onion, mushrooms, with mozzarella cheese.

Caesar Salad (\$3.50) – Romaine Lettuce, Croutons, Homemade Caesar Dressing,

Replacing the salad that comes with a meal for a Caesar Salad (\$2.00)

Greek Salad () - Feta Cheese, Olives, green Onions, olive oil, red wine vinegar, and romaine lettuce.

HOUSE SPECIALTY

Chicken Giorgio (\$7.95) – Grilled chicken breast tossed in fresh garlic with olive oil over ziti pasta.

Chicken Frateli's (\$6.95) – Grilled chicken breast sautéed with mushrooms, onions, in Brandy cream sauce.

Shrimp Scampi (\$6.95) – Angel hair pasta tossed with shrimp, white wine lemon-butter sauce.

Salmon Primavera (\$9.95) – Grilled salmon steak (lightly breaded) pan sautéed in white wine, capers, onions with cream sauce, served with a side of spinach.

Pasta Trio (\$6.95) – Create your combination of Lasagna, Manicotti, Cannelloni or Ravioli.

Chicken and Shrimp alla Porto (\$12.95)– Grilled chicken breast with sautéed shrimp, artichoke hearts mushrooms and proto wine sauce.

Veal Piccata (\$10.95) – Grilled veal medallions topped with capers, in white wine-lemon butter sauce.

Fettuccini Marimonti (\$12.95)– Grilled chicken breast with mussels, clams, mushrooms, white wine and light marinara sauce over fettuccini pasta.

Ravioli Genovese (\$12.95)– Cheese stuffed ravioli with crabmeat, shrimp in Brandy cream sauce.

Seafood Siciliana (\$12.95)–Hard shell clams, mussels, shrimp, artichoke hearts, green peppers, onions mushrooms, crushed red peppers, white wine cream sauce, over fettuccini pasta with marinara sauce.

PASTAS - \$6.45

Three Color Tortellini – Cheese Tortellini tossed in fresh basil, with tomatoes and cream sauce.

Ravioli Bolognese - Cheese ravioli sautéed onions, ground beef, pancetta, in homemade meat sauce.

Ravioli Ortolana – Cheese ravioli with mushrooms, spinach, onions, black olives, zucchini, eggplant and pink sauce.

Ravioli Funghi – Cheese ravioli smothered with fresh mushrooms, rosemary and marsala sauce.

Risotto Asparagus – White rice, fresh asparagus, ham with asparagus cream sauce.

Linguini alla Romano – Fresh green peppers, ham, peas, parmesan cheese tossed in cream sauce

and finished with egg.

Eggplant Rollatini – Pan sautéed eggplant rolled and stuffed with crabmeat, ricotta cheese, and marinara sauce all baked with mozzarella cheese.

Fettuccine Primavera – An arrangement of fresh vegetables, diced tomatoes, spinach, artichokes, onions, black onions, mushrooms, prepared in light cream sauce.

Fettuccine Portabella – Chopped portabella mushrooms, combined with fresh asparagus, ham, green onions sautéed with Olive oil.

Fettuccine with Sausage – Italian sausage over fettuccine pasta with Alfredo sauce.

Cavatelli Pasticati – Homemade cavatelli pasta tossed with mozzarella cheese, parmesan cheese served with cream sauce.

Ziti with Sausage – Fresh mushrooms, Italian sausage with marinara sauce topped with mozzarella cheese, all baked.

P A S T A

Tortellini Scremati (\$7.95)– Meat stuffed tortellini sautéed with mushrooms prosciutto in Alfredo Sauce.

Spaghetti Meat Sauce (\$6.95) – Homemade meat sauce over spaghetti pasta.

Spaghetti Meatballs (\$6.95) – Homemade tomato sauce over spaghetti pasta served with meatballs.

Fettuccini Alfredo (\$7.95)- Fettuccini pasta tossed in creamy Alfredo sauce.

Cannelloni (\$6.95) – Pasta tubes with sautéed spinach, ricotta cheese, ground beef, marinara, mozzarella cheese.

Baked Lasagna (\$7.00) – Fresh pasta layers with ricotta cheese, ground beef and marinara sauce.

Brandy Cream Ravioli (\$7.95) – Cheese stuffed ravioli in a rich brandy cream sauce.

Linguini Primavera (\$7.95) – Sautéed mushrooms, onions and spinach in Alfredo sauce with linguini.

Rigatoni Matricana (\$7.95) – Chopped pancetta, onions, crushed red peppers, Sherry wine light marinara sauce in rigatoni pasta.

Baked Ziti (\$6.95) – Ziti pasta with ricotta cheese, marinara sauce and mozzarella cheese topped, all baked.

Sausage Pizzaiola (\$7.95) -- Spicy Italian sausage, sautéed green peppers, onions, mushrooms, marinara sauce, side of ziti pasta.

Linguini Carbonara (\$7.95) – Chopped prosciutto, white wine, pecorino cheese in an Alfredo sauce topped with egg.

Eggplant Parmigan (\$6.95)– Eggplant slices topped with marinara sauce, mozzarella cheese, all baked.

Manicotti (\$6.95) – Pasta tubes with ricotta cheese, marinara sauce, topped with mozzarella cheese.

C H I C K E N

Chicken Fettuccini Alfredo (\$8.95)– Grilled chicken breast served with classic Alfredo sauce.

Chicken Cacciatore (\$9.95)– Grilled chicken breast served with sautéed onions, green peppers, mushrooms, sherry wine, light marinara sauce.

Chicken Parmigan (\$8.95)– Light breaded chicken breast, fried, topped with mozzarella cheese, marinara sauce, and baked.

Chicken Marsala (\$8.95) – Grilled chicken breast with mushrooms, rosemary, sweet Marsala wine.

Chicken Imbortini (\$9.95) – Lightly breaded chicken breast rolled and stuffed with ground beef in a white wine cream sauce.

Chicken Sofia (\$9.95) – Grilled chicken breast served with sautéed mushrooms, crabmeat, baby shrimp, and cream sauce.

Chicken Carciofio (\$9.95) – Grilled chicken breast with capers, artichoke hearts in a white wine lemon butter sauce.

Chicken Melazane (\$9.95) – Grilled Chicken breast topped with eggplant, mozzarella cheese, in a sherry garlic wine marinara sauce.

Chicken Napolitano (\$9.95) – Grilled chicken breast sautéed with mushrooms, Italian herbs, cream sauce a touch of marinara sauce.

SEAFOOD

Salmon (\$11.95) – 8 oz grilled salmon topped with Kalamata olives, onions, green peppers, over a light white marinara sauce.

Spaghetti all Cozze (\$11.95) – Sautéed mussels, garlic, red crushed peppers, white sauce over spaghetti garnished with parsley.

Linguini alla Vongole (\$10.95) – Hard shell clams sautéed garlic, white wine sauce over linguini pasta garnished with parsley (Your choice of red or white sauce).

Shrimp Fettuccini Alfredo (\$10.95)– Jumbo shrimp tossed with fettuccini pasta in Alfredo

Sauce. Fettuccini Pescatore (\$12.95)– Calamari, clams, mussels, shrimp, tossed in a light marinara sauce over fettuccini pasta.

Risotto di Pesce (\$12.95) – Crabmeat, calamari, clams, mussels, shrimp and rice in red cream sauce.

VEAL

Veal Saltimbocca (\$10.95) – Veal medallions grilled and stuffed with prosciutto in Brandy cream sauce.

Veal Parmigan (\$10.95) – Lightly breaded veal medallions topped with mozzarella cheese and marinara sauce.

Veal Marsala (\$10.95)– Veal medallions grilled with mushrooms, rosemary, and sweet marsala wine.

Veal Valdostana (\$10.95) – Lightly breaded veal, fried and topped with ham, mozzarella cheese Sherry wine, garlic and light marinara sauce.

STEAKS

Filet Mignon Borghese (\$16.95)– 8 oz filet mignon grilled with mushrooms, rosemary in Borghese wine sauce.

Ribeye Marsala (\$16.95) – 12 oz rib eye grilled with mushrooms, rosemary, in a sweet marsala wine sauce.

Wine Selections

not available for takeout

Frateli's Special selections

Nozzoli Reserva Chinati (Italy) -- \$35.00

Spumanti

Spinelli Asti Spumanti (Italy) -- \$24.00

Tosti Asti Spumanti (Italy) -- \$24.00

Zardetto Prosecco (Italy) -- \$24.00

House Wine

Bolla Chardonnay & Merlot Glass -- \$4.75 Flask -- \$18.00 Bottle -- \$25.00

Beringer White Zinfandel Glass -- \$4.75 Flask -- \$18.00 Bottle -- \$25.00

White Wines

	Glass	Flask	Bottle
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Tiefenbrunner Pinot Grigio (Italy)	\$5.50	\$20.00	\$28.00
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Fess Parker Riesling (California)	\$5.50	\$20.00	\$28.00
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Bollini Pinot Grigio (Italy)	\$5.50	\$20.00	\$28.00
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Nozzole Le Bruniche (Italy)	\$5.50	\$20.00	\$28.00
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Red Wines

	Glass	Flask	Bottle
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Bolla Valpolicella (Italy)	\$4.75	\$16.00	\$25.00
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Banfi Chianti Basket (Italy)	\$4.75	\$16.00	\$25.00
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Antinori Santa Cristina (Italy)	\$4.75	\$16.00	\$25.00
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Bolla Sangiovese di Romagna (Italy)	\$4.75	\$16.00	\$25.00
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Imported Beer -- \$3.50

Peroni, Heineken, Heineken Dark, Corona, Moretti, Moretti Dark, Becks, Foster, and Amstel Light

Domestic Beer -- \$2.25

Bud Light (draft), Budweiser (bottle), Coors Light (bottle), Miller Light (bottle)

SIDE ORDERS

Side of Sausage - \$3.00
Add a Meatball – \$1.00 each
Side of Vegetables -- \$3.00
Side of Alfredo Sauce -- \$4.50
Side of Brandy Cream Sauce -- \$4.50

CHILDREN'S MENU

Spaghetti with Butter and Parmigan Cheese - \$3.50
Spaghetti and Meatballs - \$3.50
Spaghetti and Meat sauce - \$3.50
Fettuccini Alfredo - \$3.95
Chicken Fettuccini Alfredo - \$4.95
Ravioli Parmigan - \$3.95
Ravioli with Butter and Parmigan Cheese - \$3.95

Desserts

New York Plain Cheese Cake -\$3.00
Black Forest Cheesecake -\$3.00
Amaretto Cheesecake - \$3.00
Strawberry Cheesecake -\$3.00
Turtle Cheesecake -\$3.00
Canoli -\$3.00
Tiramisu -\$3.95
Spumoni Cheese cake - \$4.25

Drinks – 1.50

Dr.Pepper, Diet Dr.Pepper, Sierra Mist, Diet Pepsi, Pepsi, Lemonade, Iced Tea, Hot Tea, Coffee