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RISTORANTE
Fratelli
MILANO

Fratelli Milano

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

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US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

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The 2025
US Pizza Restaurants & Industry Trends Report



[Pizza Industry →](#)

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The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

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2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Beers

ITEM	PRICE
Stella	\$8.00
Corona Mexican beer.	\$8.00
Peroni Italian beer.	\$8.00
Tulum false	\$8.00

White Wine and Sparkling

ITEM	PRICE
Chardonnay - Edda Vin blanc italien.	\$45.00
Prosecco Minis - Villa Jolanda false	\$12.00
Moscato Rose Minis - Villa Jolanda Small bottle rose.	\$12.00
Pinot Grigio Italian white wine.	\$35.00
Gavi Di Gavi - Patrizi Patrizi - italy.	\$42.00
Sauvignon Blanc Italy.	\$42.00

Red Wine

ITEM	PRICE
Cabernet (San Felo) Italy.	\$38.00
Pinot Noir - Monte Degli Angeli Piemonte - italy.	\$33.00
Malbec - Aguaribay Argentina red wine.	\$38.00
Toscana Rosso - Ziobaffa Un vin rouge biologique de Toscane, Italie, aux notes riches et subtiles.	\$38.00
Sangiovese (San Felo) false	\$38.00
Chianti Classico false	\$42.00
Super Tuscan Hebo Great blend (cabernet, merlot, sangiovese) - italy.	\$54.00
Collefrisio - Appassimento Perfect blend 2019 (sangiovese, montepulciano, merlot) abruzzo - italy.	\$60.00
Amarone Classico - Zeni	\$75.00

Special of The Day!! Paired with Alcohol

ITEM	PRICE
Special Entree Wagyu palomilla steak grilled wagyu palomia, roasted garlic mashed potatoes, caramelized onions, roasted pepper, brocc...	\$32.00

Special of The Day!!

ITEM	PRICE
Soup of The Day Lentils with vegetables.	\$9.00

Beverage

ITEM	PRICE
Soda Can	\$4.00
San Benedetto Peach Tea	\$4.00
San Benedetto Green Tea false	\$4.00
Apple Juice false	\$3.75

Favorites

ITEM	PRICE
Fiocchi Di Pera E Taleggio Pâtes farcies de poire et fromage taleggio, nappées d'une sauce au beurre et à la sauge.	\$24.00
Pappardelle Milano Filet mignon, porcini mushrooms, sun-dried tomatoes, chianti wine, goat cheese, truffle oil, and tomato sauce.	\$27.00
Spaghetti Alle Vongole Con Bottarga Little neck clams, grated cured fish roe, and aglio olio.	\$26.00

Antipasti

ITEM	PRICE
Bruschetta Tradizionale Toasted ciabatta, diced tomatoes, garlic, basil, and virgin olive oil.	\$13.00
Burrata Caprese Fresh italian cheese, arugula, grape tomatoes, olive oil, and balsamic reduction.	\$19.00
Fritto Milano Fried calamari, zucchini, spicy tomato sauce.	\$19.00
Soup of The Day (Antipasti) Gluten free. Lentils with vegetables.	\$9.00
Melanzane Alla Parmigiana Breaded lightly fried eggplant, tomato sauce, melted mozzarella and parmesan cheese.	\$17.50
Carpaccio Di Manzo Fines lamelles de bœuf accompagnées de roquette, champignons portobello, tomates cerises, copeaux de parmesan, le tout r...	\$18.00
Antipasto Misto Une assiette généreuse de charcuteries comprenant prosciutto di parma, bresaola, coppa et salame côtoie du parmigiano, m...	\$20.00

ITEM	PRICE
Lump Crab Cake Salad Un gâteau au crabe délicatement préparé posé sur un lit de roquette fraîche, agrémenté de tomates cerises juteuses et de...	\$20.00
Cozze Al Vino Bianco Fresh mussels, capers, kalamata olives in a light tomato and white wine sauce.	\$21.00
Prosciutto E Capra Prosciutto, roasted peppers, goat cheese, and pesto oil.	\$16.00
Insalate	
ITEM	PRICE
Rucola E Mandorle Arugula, pear, almonds, goat cheese, and raspberry dressing.	\$16.00
Caesar Romaine lettuce, croutons, grated parmesan and handmade caesar dressing.	\$11.00
Lodi Organic chicken milanese, romaine lettuce, mozzarella, corn, kalamata olives, tomatoes, and balsamic dressing.	\$20.00
Lump Crab Cake Salad (Insalate)	\$20.00
Caprese	\$17.00
Mista Verde Mélange de jeunes pousses, carottes croquantes, concombres frais, tomates raisin, le tout nappé d'une vinaigrette balsam...	\$11.00
Cavolo E Ricotta Feuilles de kale biologique délicates, accompagnées de ricotta salata, de tomates juteuses et d'avocat crémeux. Olives t...	\$20.00
Pasta E Risotto	
ITEM	PRICE
Pasta Al Gusto Choisissez votre sauce préférée et combinez-la avec des pâtes fraîches de votre choix. Ajoutez des ingrédients variés po...	\$17.50
Pappardelle Milano (Pasta E Risotto) Filet mignon, porcini mushrooms, sun-dried tomatoes, chianti wine, goat cheese, truffle oil, and tomato sauce.	\$27.00
Agnolotti Di Pollo Jumbo handmade ravioli stuffed with chicken and ricotta, pink sauce.	\$20.00
Ravioli Di Aragosta Jumbo lobster, grape tomatoes, and pink vodka sauce.	\$25.00
Penne Ai Tre Funghi Shiitake, porcini, portobello mushrooms, and creamy truffle sauce.	\$23.00
Lasagna Casareccia Meat sauce, bechamel, mozzarella, and parmigiana.	\$20.00
Fiocchi Di Pera E Taleggio (Pasta E Risotto) Pasta filled with pear, taleggio cheese, and butter sage sauce.	\$24.00
Half Pasta	\$10.00
Tagliatelle Verdi Al Ragù Tagliatelle maison aux épinards, nappées d'une sauce ragù à la viande.	\$21.00
Fettuccine Allo Scoglio Crevettes, pétoncles, calmars et moules mêlés dans une sauce tomate légère.	\$27.00
Gnocchetti Sorrentina De tendres boulettes de pomme de terre maison rejoignent une sauce tomate fraîche et des morceaux de mozzarella fondante...	\$20.00

ITEM	PRICE
Cavatelli Al Ragù D'agnello Lamb ragu, goat cheese, and mint.	\$21.00
Risotto Ai Frutti Di Mare Italian rice, shrimp, clams, mussels, calamari, and scallops pomodoro sauce.	\$28.00
Risotto Al Funghi Porcini Porcini mushrooms risotto.	\$25.50
Bucatini San Babila Tubular spaghetti, italian sausage, broccoli, pecorino, and tomato sauce.	\$21.00
Spaghetti Alle Vongole Con Bottarga (Pasta E Risotto) Little neck clams, grated cured fish roe, and aglio olio.	\$26.00
Pizza	

ITEM	PRICE
Margherita Pizza Tomato sauce, mozzarella, and basil. Pizza is topped with tomato sauce and mozzarella.	\$15.00
Cacio E Pepe Pecorino romano, mozzarella, parmesan cheese, truffle oil.	\$17.00
Rinascente Pizza Prosciutto délicat, roquette fraîche, et copeaux de parmigiano régiano s'étendent sur une base de sauce tomate riche et...	\$17.00
Quattro Formaggi Pizza Une pizza garnie de mozzarella fondante, fontina crémeuse, gorgonzola corsé et parmigiana savoureux, parsemée de tomates...	\$15.00
Contadina Pizza Italian saucisse, champignons et poivrons se rencontrent sur une pâte fine. Napée de sauce tomate et parsemée de mozzare...	\$17.00
Ortolana Pizza Grilled eggplant, zucchini, portobello mushrooms, and sun-dried tomatoes. Pizza is topped with tomato sauce and mozzarel...	\$16.00

Secondi

ITEM	PRICE
Chicken Alla Parmigiana Organic chicken breast, pomodoro sauce, melted mozzarella cheese with side of roasted potatoes and sauteed vegetables.	\$25.00
Pollo Piccata Organic breast of chicken, capers, white wine, lemon sauce, served with roasted potatoes and sautéed vegetables.	\$24.50
Vitello Milanese Veal milanese, arugula, diced tomatoes, basil, and bocconcini mozzarella and arugula bed.	\$26.00
Salmone Alla Griglia Grilled scottish salmon fillet, served with roasted potatoes and sautéed vegetables.	\$25.00
Salmone Al Pomodorino Scottish salmon, heirloom tomatoes, asparagus tips, white wine. Served with couscous salad.	\$27.00
Veal Alla Parmigiana Breaded veal cutlets, pomodoro sauce and melted mozzarella side of roasted potatoes and sauteed vegetables.	\$27.00
Carne Dei Fratelli Entrecôte grillée assaisonnée, accompagnée de pommes de terre rôties et de légumes sautés.	\$27.00
Pollo Alla Diavola Poirtrine de poulet biologique grillée, rehaussée d'une pâte de tomates séchées au soleil. Accompagnée de pommes de terre...	\$20.00
Bronzino Filet de bar méditerranéen accompagné de poivrons rôtis, d'artichauts, et de câpres, mijoté dans du vin blanc avec une s...	\$27.00

ITEM	PRICE
Pollo Caprese Organic breast of chicken, topped tomatoes, mozzarella, basil, white wine, light tomato sauce. Served with roasted potat...	\$24.50
Filetto Al Gorgonzola 8 oz filet mignon, creamy gorgonzola sauce, sautéed spinach, and roasted potatoes.	\$42.00
Battuta Di Pollo Marsala Organic breast of chicken, mushrooms, provolone, marsala wine sauce served with roasted potatoes and sautéed vegetables.	\$25.00
Chicken Milanese Chicken milanese, arugula, diced tomatoes, basil, and bocconcini mozzarella and arugula bed.	\$25.00
Salmone Balsamico Pan seared balsamic glazed salmon, caramelized onions. Side of roasted potatoes and sautéed vegetables.	\$26.00
Dessert	

ITEM	PRICE
Tiramisu Traditional italian dessert made with ladyfingers soaked in espresso, layered with mascarpone cream, and topped with cho...	\$9.00
Dulce De Leche Caramel Panna Cotta Delicious dulce de leche caramel panna cotta.	\$9.00
Profiterol Boules de pâte légères enrobées de chocolat, garnies de crème fouettée fraîche et parsemées de fins copeaux de chocolat.	\$8.00
Chocolate Walnut Cookie false	\$6.00
Lemon Tart Une tarte citronnée au goût vif, reposant sur une croûte feuilletée et beurrée.	\$8.50
Tortino Al Cioccolato Chocolate soufflé is delicately. Served on a luscious creme anglaise with a scoop of vanilla ice cream.	\$10.00
Flan Creme caramel topped with homemade whipped cream.	\$6.00
Apple Strudel Layered puff pastry stuffed with apples, raisins, walnuts and pine nuts served with a scoop of vanilla ice cream.	\$10.00
Crostata Di Frutta Seasonal fruit tart.	\$8.50
Panna Cotta Creamy vanilla flavored custard with berries.	\$8.00
Napoleon Crispy layers of puff pastry and cream.	\$6.00