

SECONDI PIATTI / MAIN COURSE

POLLO MILANESE \$20.95

Pan-fried free range breaded chicken cutlet topped with tomato and arugula.

SALMONE ALLA GRIGLIA \$27.95

Grilled wild salmon filet with capers white wine sauce. Served with sautéed spinach and mashed potatoes.

BISTECCA ALLA GRIGLIA \$27.95

Grilled organic grass-fed black Angus hanger steak with chimichurri sauce. Served with rosemary roasted potatoes.

POLLO PARMIGIANA \$27.95

Free range chicken parmigiana. Served with side of spaghetti pomodoro.

CONTORNI / SIDES \$8.95

CAVOLETTI

Roasted Brussels sprouts with pancetta.

BROCCOLI

Spicy broccoli rabe.

STRING BEANS

String beans with garlic and extra virgin olive oil.

POLPETTA

All beef meatballs in marinara sauce.



Our culinary philosophy:

“Mamma and the chef are always right. No fancy sauces, no frills or nouvelle cuisine, but sensible, genuine, tasty, hearty Italian food”

394 Court Street

Brooklyn, NY 11231

718)522-7133

info@fragoleny.com

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DINNER:

Sunday to Saturday: 4:30 PM to 10:30 PM

BRUNCH

Friday - Saturday & Sunday: 11:00 AM to 3:30 PM

ANTIPASTI / APPETIZERS

CLASSIC BRUSCHETTA \$ 12.95

Tomatoes, basil, garlic & Extra Virgin Olive Oil on grilled homemade bread.

RICOTTA BRUSCHETTA \$ 12.95

Fresh ricotta, honey, wild mushrooms and truffle on grilled homemade bread.

PIZZAIOLA BRUSCHETTA \$ 12.95

Fresh melted mozzarella, tomatoes, basil and extra virgin olive oil on grilled homemade bread.

POLENTA CON FUNGHI \$14.95

Grilled polenta with creamy wild mushrooms sauce and melted fontina cheese.

CALAMARI ALLA GRIGLIA \$17.95

Grilled calamari marinated in pesto over baby arugula, and pickled onions.

VEGETARIANO (2PPL) \$17.95

Mixed grilled vegetables and fresh mozzarella with balsamic glaze.

PROSCIUTTO E BURRATA \$18.95

Prosciutto di parma and burrata imported from Italy.

SALUMI MISTI (2PPL) \$22.95

Assorted Italian sliced meats, cheeses, olives, fig jam crostini.

CARPACCIO CLASSICO \$18.95

Classic beef carpaccio with arugula, shaved parmigiano and lemon-caper dressing.

INSALATE / SALADS \$11.95

ESOTICA

Baby arugula, heart of palm, avocado, tomatoes and shaved Parmigiano.

BARBABIETOLA

Baby arugula, roasted beets, avocado, and goat cheese with hazelnut vinaigrette.

CAVOLO NERO

Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing

PRIMI PIATTI / PASTA

SPAGHETTI WITH MEATBALLS \$20.95

Spaghetti with all beef meatballs, fresh mozzarella, basil and marinara.

FETTUCINE FUNGHI \$20.95

Homemade fettuccine with wild mushrooms, green peas and a light cream sauce.

RIGATONI FIRENZE \$20.95

Rigatoni with roasted eggplant, melted mozzarella, fresh basil tomato sauce.

GNOCCHI ALLA SORRENTINA \$20.95

Homemade gnocchi with tomato sauce, basil and mozzarella.

RIGATONI BOLOGNESE \$20.95

Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.

SPAGHETTI CARBONARA \$20.95

Spaghetti with pancetta, shallot, egg and pecorino Romano.

ORECCHIETE BARESE \$20.95

Mini shell pasta with sweet and hot Italian sausage, broccoli rabe, extra virgin olive oil and garlic.

LASAGNA CLASSICA \$20.95

Homemade beef bechamel lasagna.

BURRATA RAVIOLI \$21.95

Homemade burrata ravioli with sundried tomato and creamy basil walnut Pesto.

PAPPARDELLE CON RAGU DI CARNE \$21.95

Homemade pappardelle with honey-braised short rib ragu.

LINGUINI NERE ALLA ARRABIATA \$22.95

Homemade black linguini with shrimp and spicy "Calabrian" tomato sauce.

SPAGHETTI CON LE VONGOLE \$22.95

Spaghetti with manila clams, cherry tomatoes & white wine.

Gluten free upon request.