

## SECONDI PIATTI / MAIN COURSE

### POLLO MILANESE \$20.95

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

### SALMONE ALLA GRIGLIA \$25.95

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

### BISTECCA ALLA GRIGLIA \$25.95

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

### POLLO PARMIGIANA \$25.95

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

### MANZO ALLA TOSCANA \$28.95

Braised and slow cooked beef short ribs. Served with mashed potatoes and roasted brussels sprouts.



### 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”

## CONTORNI / SIDES \$6.95

### CAVOLETTI

Roasted Brussels sprouts with pancetta.

### BROCCOLI

Spicy broccoli rabe.

### STRING BEANS

String beans with garlic and extra virgin olive oil.

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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 \$ 10.95

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

### RICOTTA BRUSCHETTA \$ 10.95

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

### PIZZAIOLA BRUSCHETTA \$ 10.95

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 \$14.95

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

### VEGETARIANO (2PPL) \$16.95

Mixed grilled vegetables and fresh mozzarella with balsamic glaze.

### PROSCIUTTO E BURRATA \$17.95

Prosciutto di parma and burrata imported from Italy.

### SALUMI MISTI (2PPL) \$20.95

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 \$10.95

### 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 \$19.95

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

### FETTUCINE FUNGHI \$19.95

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

### RIGATONI FIRENZE \$19.95

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

### GNOCCHI ALLA SORRENTINA \$19.95

Homemade gnocchi with tomato sauce, basil and mozzarella.

### RIGATONI BOLOGNESE \$19.95

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

### SPAGHETTI CARBONARA \$19.95

Spaghetti with pancetta, shallot, egg and pecorino Romano.

### ORECCHIETE BARESE \$19.95

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

### LASAGNA CLASSICA \$19.95

Homemade beef bechamel lasagna.

### BURRATA RAVIOLI \$20.95

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

### PAPPARDELLE CON RAGU DI CARNE \$20.95

Homemade pappardelle with honey-braised short rib ragu.

### LINGUINI NERE ALLA ARRABIATA \$21.95

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.*