

SINCE 2022
**FRATELLI
MOLINARO**
RISTORANTE

TAKE OUT MENU
Where Tradition Meets Taste

CHRISTMAS 2025 SEAFOOD SPECIALS
ORDERS MUST BE PLACED BY DECEMBER 20

Small Tray serve 10 guest - Large Tray serve 20 guest

Starters

Insalata di mare S 125 (3lb) L 250 (6lb)

Seafood salad with shrimps, calamari, mussels, octopus, scallops, carrots, celery, salt, olive oil, pepper, lemon juice, parsley and balsamic white vinegar.

Spiedini del Golfo S 125 (10pcs) L 250 (20pcs)

Shrimps and salmon breaded skewers with garlic, parsley, lemon juice and olive oil.

Insalata polipo e patate S 125 (3lb) L 250 (6lb)

Octopus salad with potatoes, salt, pepper, olive oil and parsley.

Cozze gratinate S 125 (40pcs) L 250 (80pcs)

Stuffed and baked mussels with breadcrumbs garlic, parsley, lemon juice and olive oil.

Sides

Rapini S 75 L 150

Mix vegetables S 75 L 150
(mushrooms, peppers, rapini)

Roasted Potatoes S 60 L 120

Dessert

Amaretti and Italian Biscotti \$55/kg
Almond amaretti classic, chocolate or pistachio and lemon cookies

Pandoro ripieno \$ 125
Pandoro filled with gelato vanilla, pistachio or chocolate covered with chocolate and granella

Mains

Zuppa di pesce S 180 L 360

Fresh seafood mix soup with mussels, shrimps, and squid in a white wine garlic tomato sauce.

Zuppa di pesce Delexe S 220 L 440

Fresh seafood mix soup with mussels, shrimps, squid, scallops, lobster and crab in a white wine garlic tomato sauce.

Branzino all'acqua pazza S 160 L 320

Mediterranean sea bass fillets in a garlic white wine tomato sauce with cherry tomatoes, black olives and capers.

Cozze a modo mio S 90 L 180

Fresh mussels in a spicy white wine tomato sauce

Calamari Fritti S 105 L 210

Fried calamari and with lemon Aioli

Frittura Mista S 125 L 250

Fried calamari and shrimps with lemon Aioli.

Calamari alla griglia S125(10pcs) L250 (20pcs)
Grilled calamari with lemon, parsley and olive oil.

