

ITALIAN BROTHERS

THE STORY
LA STORIA



RUSTICA // RUSTIC

THE JOURNEY

As a classically trained Chef, I learnt that when dealing with food, precision and perfection is critical. Growing up as an Italian, I discovered that while the goal should always be perfection, the primary ingredient should always be love, and the love Nonna (Grandmother) or a Nonno (Grandfather) can put into food is simply unmatched.

Italian Brothers began a long time ago in Southern Italy, the beating Heart of Italy. South Italy is often called the poor brother of the North, because of its fertile farmland and thousands of years of history, but as is said, poverty brings out the best in people.

Northerners often brandish us Southern as 'Terrone' (People of the Earth, Peasant, etc.), a distinctly racist phrase. However, for many of us new generation Southern Italians, being a 'Terrone' is something to be proud of.

So, what exactly is Italian Brothers? Italian Brothers takes its concept from the Italian 'Bar' which is typically placed within the central piazza of a village and has, for thousands of years, been the social hub of Italy. It is a place to talk about business, to gossip, to mourn, to party, to gamble, to be social, and to be seen. The bar is the centrepiece of each village, called a paese (pronounced pi-eh-zi), and often sells coffee, alcohol, sandwiches, tobacco and household products. You will often find people young and old sitting around; drinking, smoking, and playing cards, or standing and having a quick espresso.

All this coupled with long evenings, standing next to Nonno in his Cantina, waiting for him to slice the next thin piece of prosciutto or rolling pasta with Nonna. Live out the experiences of "La vita della paese" (The life of the village) and "Cucina Povera" (The poor kitchen), which represents the childhoods and lives of so many Italians.

This shop is dedicated in the first instance to my beloved Nonni; Domenico and Bruna & Agostino and Giuseppina, (who you might find every now and again) and all the other Italians, Zias and Zios who made me the Italian I am today.

Ciao e buon appetito xx
with a lot of love,

Gianpaolo Romano a.k.a. buono



ITALIAN BROTHERS



THE RULES
GLI ORDINI

HOUSE RULES

COFFEES

For those having coffee catch ups, we must limit your visit to 30 minutes, it is very un-italian to stay longer! Unless of course you are talking business, sex, religion or politics, and/or you purchase another coffee. Table rent is included in your price.

COMPLAINTS

Like all italians, we, nor the internet don't want to hear your criticism, nor about your one visit to some tourist area of italy, simply, if you don't like it don't come back, you won't be missed.

TIME

If it is busy your order will take longer, no apologies here. For food always assume a minimum of 15 minutes.

OTHER MATTERS

Just like the casino, the house is always right. If you would like clarification as to why something is the way it is, just ask!

It is strictly prohibited to eat or drink food from other venues - come on guys didn't your parents ever teach you manners...

It is strictly bar service, and you must pay before you consume, unless you are drinking alcohol - don't sit there waiting and look at us weirdly...

We are expensive, we don't make any apologies for this. Ask the price if you'd like to know!

Do not move chairs and tables without asking staff, don't sit down prior to ordering, and don't play with table lamps - if you need help come and ask our bar staff - again manners...

And dont expect us to turn the music down. Enjoy!

THE GOOD STUFF

OUR FITOUT

Our award-winning fitout, built and designed by National Capital was sustainably designed as an old school idea and a modern look.

Our timber is sustainably-sourced recycled pier timber.

Our leather is exclusively-sourced from Tuscan cows.

Our stone is specially-sourced from the mountains of Italy.

We source our produce from sustainable sources, and separate our organics and recyclables.

We have implemented water, electricity and food waste reduction strategies.



ITALIAN BROTHERS

GOOD TO EAT
/CIBO

BEST IN THE MORNING

TOASTA	7.5
Two pieces of Italian Bread, toasted – extras 0.85 and come pre-spread: flavoured house-made oil, extra-virgin olive oil, nutella, housemate butter, salted nutella.	
ZUPPA DI COLAZIONE	12.5
Hot milk, stale italian bread. add coffee +2	
RICOTTA SPECIALE	14.5
Fresh ricotta and CBR Honey from Manuka.	
UOVE E PANCETTA	15.5
Two sunny-side-up fried eggs and two rashers of fried proscuitto di parma served on toast	
UOVE E PANCETTA PANINI	16.5
Two fried eggs and two rashers of fried proscuitto di parma served in a breakfast panini	
EXTRAS	
Pancetta or Egg +\$2.5, sauce; mayonaise, tabasco, tiptree barbecue, tiptree tomato, calabrian pepper, sriracha +\$1 provolone +\$1.5	



ITALIAN BROTHERS

GOOD TO EAT
/CIBO

INSALATA // SALADS

- CAPRESE SALAD** 17.5
Fresh mixed tomatoes, burrata, extra virgin olive oil, balsamic vinegar di modena.
- NONNA'S SALAD** 15.5
Fresh mixed tomatoes, extra virgin olive oil, salt.
- ROCKET SALAD** 18.5
Fresh rocket, pear, extra virgin olive oil, parmigiano reggiano, balsamic vinegar di modena.
- PANZANELLA** 18.5
Stale italian bread, chopped tomatoes, onions, cucumber, topped with extra virgin olive oil and balsamic vinegar di modena.

SMALL PLATES

- NONNO'S GIARDINO** 10.5
Garden fresh tomatoes and cucumbers, cut in half and salted.
- IL POLITICO** 13.5
Hand cut spicy cacciatore served with hand sliced pecorino romano.
- MOZZARELLA SPECIALE** 14.5
Fresh italian buffalo mozzarella and extra virgin olive oil.
- IL PESCATORE** 13.5
Cut bread, pickled white sicilian anchovies

BIGGER PLATES

- SIMPLE SNACK** 15.5
Imported italian olives, fresh bread, served on Nonna's 24cm plate.
- PROSCUTTIO SPECIALE** 18.5
Proscuttio di parma aged for 24 months, fresh mozzarella, CBR Honey from Manuka, and grissini.
- GRILLD CHEESE** 13.5
Toasted bread, melted cheese of the day.
- BRUSCHETTA** 24.5
Toasted italian bread, fresh mixed tomatoes, burrata, extra virgin olive oil, balsamic vinegar di modena. add sundried tomato +2.5

ITALIAN BROTHERS

GOOD TO EAT
/CIBO

APERTIVO

BEVE

SPRITZ	18.5
your choice of; limoncello or select or aperol or campari blended with prosecco.	
PROSECCO	14.5
CAMPARI	12.5
Served with your choice of fresh orange juice or soda water.	
BIRRA	10
Moretti on tap or our range of imported beers on display.	

MANGIARE

PIATTINI DI PROSCUTTIO	11.5
100g of proscuttio di parma - sliced finely	
PIATTINI DI FORMAGGIO	11.5
100g of cheese	
GRISSINI/BISCOTTINI	4.5
Grissini or savoury biscuits to accompany	
TREMEZZINO DI ARTICHOKE	7.5
Tea sandwich, crusts removed - with artichoke heart and mayonnaise.	
TREMEZZINO DI CUCUMBER	7.5
Tea sandwich, crusts removed - with cucumber and mayonnaise.	
TREMEZZINO DI MORTADELLA	8.5
Tea sandwich, crusts removed - with one slice of mortadella and mayonnaise.	
TREMEZZINO DI TONNO	8.5
Tea sandwich, crusts removed - with tuna and spicy mayonnaise.	
TREMEZZINO DI SALMONE	9.5
Tea sandwich, crusts removed - with smoked salmon and mayonnaise.	
TREMEZZINO DI ANCHOVY	9.5
Tea sandwich, crusts removed - with sicilian white anchovies and mayonnaise.	



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GOOD TO EAT
/CIBO
//SALUMERIA

PLATTERS // PIATTI

CLASSICO ANTIPASTI 45.5

Classic antipasto served on nonna's 24cm plate, including our specialist selection of; meats, cheeses, bread, and other deli products.

FORMAGGI 55.5

Cheese board, served on nonna's 24cm plate, including our specialist; soft and hard cheeses, bread, and complimentary deli products.

CARNE 55.5

Meat board, served on nonna's 24cm plates, including our specialist selection of; meats, bread, and complimentary deli products.

ANTIPASTI PREMIO 60.5

Premium antipasto, served on nonna's 24cm plate, our specialist selection of; premium meats, cheeses, bread, and other deli products.

PANNINI & TRAMEZZINI 35.5

Sandwiches, served on nonna's 24cm plate, our specialist selection of cut sandwiches.

ANTIPASTO DI TERRONE (POOR MAN'S ANTIPASTO) 35.5

Bread, pickled and preserved vegetables, served on nonna's 24cm plate.

FEED ME 35.5PP

Premium antipasto, served individually, our specialist selection of; premium meats, cheeses, and other deli products. inclusive of one serve of bread, add dessert and coffee + 11.50pp

DOLCE 29.5

Dessert, our specialist selection of; cakes, mousses, and house made desserts. add a coffee + 4pp



ITALIAN BROTHERS

GOOD TO EAT
/CIBO
GOOD TO SMOKE
/FUMARE

TO START

PANE AL TAVOLO 5.5

Italian bread, home made flavoured extra virgin olive oil.

VISITING COMARE 7.5

Perfect for visiting and coffee, don't let mumma see you eat it; sweet biscuits and cut pannatone.

TO FINISH

PASTICCINO

Fresh cakes, pastries, and sweets, handcrafted by our local pasticceria.

TIRAMISU

The finest tiramisu imported from italy; coffee, savoiardi biscuits, marsala, cream.

BANANA BREAD

toasted add. 25

AFFOGATO

ice-cream, coffee. add a liqueur + 6.50²⁰¹⁶

CREME BRULEE/CARAMEL

the finest creme brûlée imported from france.

GELATO

artisanal vanilla ice cream served with belgian chocolate. add crushed house cookie +4

PANINI DI GELATO

two house made choc-chip cookies with artisanal vanilla ice-cream between them.

TO SMOKE

TOBACCO MENU AVAILIABLE ON REQUEST

Cuban and other Cigars

Cigarettes

Tobacco Accessories



ITALIAN BROTHERS

GOOD TO DRINK
/BEVE
//AL BAR

CAFFÈ - SOLO PICCOLO

CAFFÈ AL BAR	2.5
an espresso, served standing at the bar with mineral water, biscotti and paid in cash.	
CAFFÈ RISTRETTO	4
15ml of espresso, in a heated cup, served with mineral water	
CAFFÈ ESPRESSO	4
30ml of espresso, in a heated cup, served with mineral water	
CAFFÈ LUNGO	4
60ml of espresso, in a heated cup, served with mineral water	
CAFFÈ DOPIO	4
two shots of 30ml espresso, in a heated cup, served with mineral water	
CAFFÈ CORRETTO	10
espresso, served with either grappa, sambuca, frangelico, or brandy. in the coffee or on the side.	
CAFFÈ RAXENTIN	10
espresso, served with either grappa, sambuca, frangelico, or brandy. in the finished espresso cup.	

CAFFÈ - PICCOLO O GRANDE O LARGO

CAFFÈ AMERICANO	4
espresso, hot water	
CAFETERIA	4
home style moka coffee, served in doppio size, best served with sugar	
CAFFÈ LATTE	4
espresso, hot milk with foam, served in a glass	
CAFFÈ FLAT WHITE	4
espresso, hot milk, served in a cup	
CAFFÈ CAPPUCINO	4
espresso, hot milk with foam, dusted with coca, served in a cup	
CAFFÈ MISCELATO	4
espresso, hot milk, foamed in the jug, either with coca or without	



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GOOD TO DRINK
/BEVE
//AL BAR

SENZA ALCOHOL

COFFEE EXTRAS

large +1.10

babychino \$1.50

double shot, vanilla syrup, caramel syrup, honey +0.85

hot milk, cold milk, hot water +0.25

TEA

4.55

premium french and singaporean teas, served in a large cup; french earl grey, english breakfast, moroccan mint, chamomile, vanilla bourbon.

HOT CHOCOLATE

4.55

coca, st dreaux chocolate, served with belgian milk callets

PREMIUM HOT CHOCOLATE

5.55

organic coca, italian nutella, st dreaux chocolate, served with belgian milk callets and a chocolate cigar

CIOCCOLATO CALDO

6.55

thick italian hot chocolate

DOLCE E GABBANA JUICE

8.5

freshly squeezed dolce and gabbana grade a orange juice, add lemon or lime +0.50

DIGESTIVO EFFERVESCENTE

5.5

just what nonna gives you when you've eaten too much.

BEROCCA

5.5

MILKSHAKES

10.5

milk, ice cream, flavouring - shaken by hand.
chocolate, vanilla or caramel.

GRANITA

4.5

flavour of the week

5.5

CREMA AL CAFFÉ

5.5

a cold coffee granita

6.5



ITALIAN BROTHERS

GOOD TO DRINK
/BEVE
//AL FRIGO

BEVILO TUTTO *SEE DRINKS FRIDGE*

COCA-COLA, COCA-COLA NO SUGAR	4.5
LEMONADE	4
BIRRA PERONI (LAZIO)	10
PERONI NASTRO AZZURO (LAZIO)	10
BIRRA MORETTI ON TAP (VENEZIA-GIULIA)	10 / 6
GINGER BEER	6
RED BULL	5
ITALIAN SOFT DRINKS	5.5
COCONUT WATER	6
AQUA MINERALE / AQUA ITALIANA	4.5
SAN BITTERS	6.5
SUCCA	8.5
	4
	4



ITALIAN BROTHERS

GOOD TO DRINK
/BEVE
//ENOTECA

COCKTAILS + LIQUEUR (40ml shots)



MARTINI 18.5
gin, vermouth, fresh green olives

NEGRONI 18.5
vermouth, campari, gin, fresh orange, lemon peel

BELLINI 18.5
apricot nectar, prosecco

AMERICANO 18.5
vermouth, campari, soda, fresh orange



SPRITZ 18.5
aperol / limoncello / select / campari, prosecco, fresh orange



PADRE PIO 15.5
frangellico, lime juice

CARDINALE 18.5
gin, vermouth, campari, orange peel

PADRINO 18.5
amaretto, whiskey

GARIBALDI 18.5
campari, orange juice, fresh orange

ESPRESSO MARTINI 18.5
kahlua, vodka, espresso coffee

SECOND-SHELF SPIRITS 12.5

TOP-SHELF SPIRITS 15.5

WHISKEY – ASK FOR MORE INFORMATION

BASICS 10.5

VINO GHIACCIATO (FROZEN WINE) 16.5

FROZEN COCKTAIL 19.5

SENZA CAFÉ // WITHOUT COFFEE 14.5
frangellico, sambuca, amaro, amaretto, limoncello, meloncello, grappa

AL CAFÉ // WITH COFFEE 10.5
frangellico, sambuca, amaro, amaretto, limoncello, grappa



ITALIAN BROTHERS

GOOD TO DRINK
/BEVE
//ENOTECA

VINO DI CASA

Please note we only keep a few by the glass wines open at a time to maintain freshness, ask staff for more information.

<i>ROSSO // RED</i>	150ML	BTL	T/A
SANGIOVESE IGP ABRUZZO, ITALIA 2019	14.5	75	65
MONTEPULCIANO DOC ABRUZZO, ITALIA 2017	15.5	75	65
SHIRAZ SEE STAFF	15	85	75
CABERNET SAUVIGNON SEE STAFF	15	75	65
MERLOT SEE STAFF	15	85	65
 <i>BIANCO // WHITE</i>			
PINO GRIGIO DOC TRENTO, ITALIA 2018	14.5	75	65
SAUVIGNON BLANC NZ 2017	15	75	65
 <i>SPUMATE // SPARKLING</i>			
PROSECCO DOC TREVISO, ITALIA	14.5	75	65
MOSCATO DOC ASTI, ITALIA 2018	15	75	65
CHAMPAGNE, FRANCE, BY THE BOTTLE ONLY - SEE STAFF			
 WINE SPECIAL SEE STAFF	15.5	75	65



ITALIAN BROTHERS

THE IMPORTANT
LA IMPORTANTE

Dear Valued Customers, Please Note,

Surcharges

The following surcharges apply on all transactions and are compounding; 2.6% on EFTPOS transactions, 5% on Saturdays and after 8:30 pm, 10% on Sundays and after 11pm, 15% on Public Holidays. A maximum surcharge of 27.6% applies. There is a 25c fee for bags and coffee trays and a 50c fee on each split of a bill.

Discounts

Please also note that a 25% discount applies to uniformed emergency services and military personnel on non-alcoholic drinks and biscuits.

A discount of 10% can be applied to members of emergency services, the military, veterans, members of certain; orders and clergy, veterans, and la fraternatia members on non-alcoholic drinks and biscuits.

Valid proof of membership must be shown. Terms and Conditions apply. Visit www.italianbrothers.com.au/discounts for more information.

Justice of the Peace

Please note Justice of the Peace services are complimentary available to all members of the public, regardless of whether or not a purchase is made.

WIFI

Network: 'Italian Brothers Customer'
See staff for password.

The Details

Amici Group Pty. Ltd. Trading As Italian Brothers, Fratelli Italiani, and Manuka Fine Foods. Italian Brothers is owned and operated by the Amici Hospitality Group, a member of The PURE Network, subsidiary of The John-Paul Romano Family Corporation International.

ABN – 85 624 329 960

Liquor Licence Number – 11000554 (On + Off)

Tobacco Licence Number – 19400938

It is illegal to sell alcohol or tobacco products to minors.

*Italian: Plentiful, Humble, Hardy, Swift, Loving, Flavourful,
Fulfilling, Soulful, and Passionate.*



ITALIAN BROTHERS

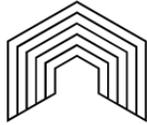
GOOD TO SHARE
/OUR PARTNERS

EST.  2016

AMICI

HOSPITALITY GROUP

OUR PARTNERS



UPGRADED

DESIGN | INNOVATION | PACKAGES | SOLUTIONS



ROMANO
CORP.

BUILDING FOR OUR FUTURE.



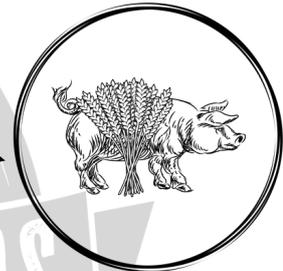
NATIONAL
CAPITAL

DESIGN | DEVELOPMENT | CONSTRUCTION

CONSTRUCTION & DESIGN PARTNERS



CANNBERA
HONEY
MADE BY BEES
100% LOCAL & ORGANIC



PRODUCT PARTNERS



SUD
COOPERATIVO
IL CUORE PULSANTE E LA VITA
D'ITALIA

SOUTHERN
COOPERATIVE
THE BEATING HEART AND THE LIFE
OF ITALY



IMPORT PARTNER



SU APPUNTAMENTO
ALLA SUA ALTEZZA REALE
IL DUCA DI
MELICUCCÀ, SANT'ANGELO ALL'ESCA,
BONITO, E MOTICELLA

FRATELLI ITALIANI
FORNITORI DI CIBI E BEVANDE FINE



CLOTHING PARTNER



BY APPOINTMENT
TO HIS ROYAL HIGHNESS
THE DUKE OF
MELICUCCÀ, SANT'ANGELO ALL'ESCA,
BONITO, AND MOTICELLA

ITALIAN BROTHERS
PURVEYORS OF FINE FOOD AND DRINK

