BRAMASOLE

THE ART OF SHARING

LATE NIGHT MENU

Daily 9pm - Close

INSALATA

Prima Arugula Salad in a balsamic vinaigrette with shaved parmesan & crispy prosciutto $16

Insalata d'Autunno Greens, roasted squash, apples, pomegranate, gorgonzola & cider vinaigrette $19

Pera Roasted pears, toasted walnuts, goat's cheese & arugula in a lemon vinaigrette $19

Add chicken (5oz) $9 or prawns (6pc) $11

CROSTINI 3PC | $16

Ricotta Montata Whipped ricotta, Elk River honey & toasted hazelnuts

Bruschetta Fresh tomatoes, garlic & basil.
(add goat cheese +$4)

Fegato Di Pollo Chicken liver pâté topped
with pickled red onion

Crostini Nordici Smoked salmon, pistachio mascarpone & crushed wine-infused peppercorns

ANTIPASTO

Olive Condite House-marinated olives with fennel,
chili & herbs $10

Focaccia Baked in-house, served with roasted garlic
& balsamic olive oil. $6 (side)/$11 (full)

Patate alla Trapanese Crisp smashed potatoes with sundried tomato, almond & basil pesto $16

Brie al Forno Red wine blueberries, Twisted Fern blueberry jam, toasted focaccia & baguette $20

Burrata all'Affumicata Braised cabbage, smoked paprika vinaigrette, garlic & rosemary pangrattato $24

Prosciutto Burrata Arugula, croutons & lemon vinaigrette $27

Charcuterie Board Select meats & cheeses served with house preserves, olives & breads

Half $35 / **Full** $49

Gluten Free options available on most item please ask your server. $3

**For your convenience, a 20% service charge will be added to parties of 6 or more.*