

BRAMASOLE

THE ART OF SHARING

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 cheese & arugula in a lemon vinaigrette \$19

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

CROSTINI 3PC

Ricotta Montata Whipped ricotta with Elk River honey & toasted hazelnuts \$16

Bruschetta Fresh tomatoes with garlic & basil \$16 ~ Add goat cheese +\$4

Fegato Di Pollo Chicken liver pate topped with pickled red onion \$16

Crostini Nordici Smoked salmon, pistachio mascarpone & crushed wine-infused peppercorns \$16

ANTIPASTO

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

Focaccia Baked In-house, served with roasted garlic and balsamic olive oil \$6 (side)/\$11 (full)

Patate alla Trapanese Crisp smashed potatoes with sundried tomato and almond pesto & fresh basil \$16

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

Polpette Kobe beef meatballs in classic pomodoro sauce with grana padano & focaccia \$23

Pomodoro Burrata Cherry tomatoes, basil, garlic with balsamic reduction & pumpkin seeds \$24

Burrata e Prosciutto Served with arugula, croutons & lemon vinaigrette \$27

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

Half \$35 / Full \$49

PASTA

Fettuccine Bolognese Elk ragu with grana padano \$28

Orecchiette Pork sausage, olive oil, chili, semi-dried tomatoes, asparagus & spinach, pecorino \$26

Gamberetto Lemon prawn spaghetti with parmesan & spinach \$29

Gnocchi Creamy pesto sauce with smoked chicken breast, mixed wild mushrooms & grana padano \$27

Olivata Rigatoni alla puttanesca, olives, capers, garlic, tomato & chili topped with grana padano \$22

**Gluten Free options available on most items, please ask your server. \$3*

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