

# BRAMASOLE

THE ART OF SHARING

## HAPPY HOUR MENU

Mon - Sun: 5 PM - 6 PM | All Night Wednesday

### Wine | 5oz | Bottle

Gehringer Brothers Red Blend \$9 | \$37

Dirty Laundry Hush Rosé \$10 | \$41

Volcanic Hills Magma White \$10 | \$54

### Encore Brewing Company Draft | 16oz | \$7

Kiwi Hibiscus Blonde Ale

Lift Off Lager

### FBC Cans & Cider Cans | 473ml | \$8

Hazy IPA, Hazy Pale Ale, Huckleberry Wheat Ale,

Backpedal Raspberry Sour.

Red Bird Raspberry Cider | Apple Cider

FBC P9 Can | 355ml | \$6

### Feature Spirits | \$14

Cherry Bellissima

### Crostini 3PC | \$14

**Ricotta Montata**

*Whipped ricotta, Elk River honey & toasted hazelnuts.*

**Bruschetta**

*Fresh tomatoes, garlic & basil. (Add goat cheese. +\$4)*

**Fegato Di Pollo**

*Chicken liver pâté & pickled red onion.*

**Crostini Nordici**

*Smoked Salmon, mascarpone, pistachio & wine-infused peppercorns.*

**\*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.*

# 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 and almond pesto & fresh basil \$16

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

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