

BRAMASOLE

THE ART OF SHARING

INSALATA

- Prima** Simple arugula salad in a balsamic vinaigrette with shaved parmesan & crispy prosciutto \$14
Omnia Fresh garden salad with Black Lodge mushrooms, tomatoes & cucumber in pesto vinaigrette \$16

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

CROSTINI 3PC

- Fegato di Pollo** Chicken liver pâté with pickled red onions \$14
Ricotta Montata Whipped ricotta with Elk River honey & toasted hazelnuts \$14
Bruschetta Fresh tomatoes with garlic & basil \$14 ~ add goat's cheese +\$2
Cannellini Bean With roasted garlic & sundried tomato jam \$14

ANTIPASTO

- Marinated Olives** House marinated olives with fennel, chili & herbs \$9
Focaccia Baked in-house, served with roasted garlic and balsamic olive oil \$5 (side)/\$10 (full)
Polpette Kobe beef meatballs in classic pomodoro sauce with grana padano & focaccia \$18
Igname Burrata served with roasted yam, arugula, croutons & chili walnut pesto \$24
Prosciutto Burrata served with arugula, croutons & lemon vinaigrette \$24
Charcuterie Board A selection of meats & cheeses served with house preserves, olives & breads.
Half \$30 / Full \$45

PASTA

- Fettucine Bolognese** Elk ragu with grana padano \$25
Orecchiette Olive oil, pork sausage, chili, kale, pecorino \$23
Gamberetto Lemon prawn spaghetti with parmesan & spinach \$23
Agnello Lamb shank rigatoni with sweet onion, peppers & grana padano \$25
Gnocchi Creamy pesto sauce with smoked chicken breast, Black Lodge mushrooms & grana padano \$24
Cacio e Pepe Spaghetti with butter, pepper, pecorino, grana padano, & arugula \$19

**GF, DF Available on most items, please ask your server.*