

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 and cucumber in pesto vinaigrette \$16

Di Mare Ahi tuna with Romano beans, tomato, basil and arugula in a shallot vinaigrette \$24

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

ANTIPASTO

Marinated Olives House marinated olives with fennel, chili & herbs \$9

Focaccia Baked in-house, served with roasted garlic and balsamic olive oil \$10 Side Order \$5

Polpette Kobe beef meatballs in pomodoro, topped with shaved grana Padano and served with focaccia \$18

Burrata Served with your choice of freshly sliced prosciutto or beet carpaccio, arugula & croutons \$24

House Charcuterie Board A selection of meats and cheeses served with house preserves, pickles, olives & breads

Half \$26 / Full \$40

PASTA

Fettucine Bolognese Elk ragu with grana padano \$25

Orecchiette Olive oil, pork sausage, chili, kale, pecorino \$23

Rigatoni Classic pomodoro sauce with grana padano and pecorino \$19

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