

ONESTO

I T A L I A N

LUNCH

JARS

\$7/each

White Bean Dip,
Walnut Pesto

Fresh Mozzarella, Basil,
Preserved Lemon

Fig, Toasted Walnut,
Gorgonzola

Housemade Ricotta,
Tomato Confit

APPETIZERS

Burrata \$12
tomato confit, walnut pesto

Honey Roasted Bruschetta \$8
roma tomato, basil, housemade ricotta

Mussels \$12
white wine, fresh herbs, plum tomato,
fresno peppers, housemade ciabatta

Baked Provolone \$9
pecorino, marinara, cream cheese

BOARDS

\$7/person

Cheese
chef's choice of
cheeses, roasted garlic,
accoutrements

Meat
chef's choice of
cured meats, olives,
accoutrements

Meat & Cheese Combo

SALADS

Arugula Prosciutto \$10
oyster mushrooms, celery, red grapes,
balsamic vinaigrette

House \$4/\$8
spring mix, red onion, tomato, castelvetro olives,
red wine vinaigrette

Fennel & Zucchini \$9
arugula, dried cherries, toasted pine nuts, dill,
ricotta salata, honey lemon dressing

Beet \$9
walnuts, gorgonzola, spring mix,
lemon shallot vinaigrette

Caesar \$4/\$8
romaine, pecorino cheese, anchovy filets, croutons

Antipasto \$11
pepperoncini, castelvetro olives,
seasonal tomato, red onion, celery, provolone,
salami, fusilli pasta, red wine vinaigrette

PASTA

lunch-sized portion

Wild Mushroom Ragu \$11
housemade gnocchi

Sweet Corn Ravioli \$10
housemade ricotta, caramelized red onion, brown butter

Local Mushroom Tortelloni \$10
pecorino chive cream sauce

Fusilli \$10
asparagus, cremini mushrooms, truffle cream

Brisket Bolognese \$12
housemade spaghetti

Littleneck Clams \$11
garlic, white wine, linguine, red chili flakes

Meatballs & Pasta \$10
berkshire pork, grassfed beef, sage marinara

ADDITIONS

\$4/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Local Mushrooms

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
\$4 CUP / \$6 BOWL

LOCAL SOURCES

Carr Valley
LA VALLE, WISCONSIN

Hawthorne Coffee Roasters
MILWAUKEE, WISCONSIN

Lonesome Creek Milling
LONE ROCK, WISCONSIN

New Century Chicken/Eggs
SHULLSBURG, WISCONSIN

River Valley Ranch Mushrooms
BURLINGTON, WISCONSIN

Sartori
PLYMOUTH, WISCONSIN

Sassy Cow
COLUMBUS, WISCONSIN

Spice House
MILWAUKEE, WISCONSIN

All pasta housemade fresh daily.
Gluten-friendly option available upon request.

consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness

vegetarian

gluten-friendly

contains nuts & seeds

SANDWICHES

Salami \$10
manchego, arugula, pickled onion, chive butter, housemade ciabatta

Grilled Cheese \$10
fontina, provolone, gorgonzola, confit tomatoes, housemade ciabatta

Veggie \$10
roasted red pepper, confit tomato, grilled zucchini, provolone,
white bean spread, walnut pesto, housemade ciabatta

Italian \$11
prosciutto, salami, mortedella, red onion, pepperoncini, provolone,
balsamic vinaigrette, housemade ciabatta

Smoked Chicken \$11
pistachio pesto, provolone, sundried tomato, housemade ciabatta

Meatball Sliders \$11
berkshire pork, grassfed beef, marinara, provolone, housemade brioche

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DINNER

JARS

\$7/each

White Bean Dip,
Walnut Pesto

Fresh Mozzarella, Basil,
Preserved Lemon

Fig, Toasted Walnut,
Gorgonzola

Housemade Ricotta,
Tomato Confit

APPETIZERS

Burrata \$12
tomato confit, walnut pesto

Honey Roasted Bruschetta \$8
roma tomato, basil, housemade ricotta

Mussels \$12
white wine, fresh herbs, plum tomato,
fresno peppers, housemade ciabatta

Baked Provolone \$9
pecorino, marinara, cream cheese

BOARDS

\$7/person

Cheese
chef's choice of
cheeses, roasted garlic,
accoutrements

Meat
chef's choice of
cured meats, olives,
accoutrements

Meat & Cheese Combo

SALADS

Arugula Prosciutto \$10
oyster mushrooms, celery, red grapes,
balsamic vinaigrette

House \$4/\$8
spring mix, red onion, tomato, castelvetrano olives,
red wine vinaigrette

Fennel & Zucchini \$9
arugula, dried cherries, toasted pine nuts, dill,
ricotta salata, honey lemon dressing

Beet \$9
walnuts, gorgonzola, spring mix,
lemon shallot vinaigrette

Caesar \$4/\$8
romaine, pecorino cheese, anchovy filets, croutons

Antipasto \$11
pepperoncini, castelvetrano olives,
seasonal tomato, red onion, celery, provolone,
salami, fusilli pasta, red wine vinaigrette

PASTA

Wild Mushroom Ragu \$16
housemade gnocchi

Sweet Corn Ravioli \$14
housemade ricotta, caramelized red onion, brown butter

Local Mushroom Tortelloni \$14
pecorino chive cream sauce

Fusilli \$14
asparagus, cremini mushrooms, truffle cream

Brisket Bolognese \$18
housemade spaghetti

Littleneck Clams \$16
garlic, white wine, linguine, red chili flakes

Meatballs & Pasta \$15
berkshire pork sausage, grassfed beef, sage marinara

ADDITIONS

\$4/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Local Mushrooms

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
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MAINS

Crispy Seared Salmon \$18
littleneck clams, onions, peas

Aged Filet \$28
cremini compound butter, zucchini

Roasted Short Ribs \$26
gremolata, fingerling potatoes

Seared Chicken \$18
prosciutto, basil marinara

Seared Scallops \$22
caramelized cauliflower, pistachio pesto, fennel, red chili flakes

Grilled Eggplant Cannelloni \$15
basil ricotta, walnut pesto, provolone, sage marinara

WINE

FLOWING (Tap Wines)

	5oz	8oz	CARAFE
Gazera Pinot Grigio, SICILY	8	12	45
Gotham Riesling, FINGER LAKES, NY	9	13	50
El Rede Malbec, MENDOZA, ARGENTINA	8	12	45
Annabella Pinot Noir, Carneros, CALIFORNIA	11	16	60

BUBBLES

	5oz	8oz	BTL
NV Primaterra Prosecco D.O.C., VENETO, ITALY	8	-	32
NV Fantinel Brut Rose, FRIULI, ITALY	-	-	50
Villa Donna Moscato d'Asti, PIEDMONT, ITALY	9	13	36

WHITES

Elegantly Fruity

Borgo M. Pinot Grigio, FRIULI, ITALY	8	12	32
Civias Acento, Grillo, SICILY, ITALY	10	15	40
Monte Tondo Soave Classico D.O.C., VENETO, ITALY	-	-	45

Lively & Crisp

Walnut Block Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND	9	13	36
Maculan Pinot & Toi, VENETO, ITALY	8	12	32
Matanzas Creek Winery Sauvignon Blanc, SONOMA, CA			58

Lush & Complex

Deforville Arneis, PIEDMONT, ITALY	12	18	48
J. Hofstatter Pinot Bianco, ALTO ADIGE, ITALY	-	-	55
Dusted Valley "Boomtown" Chardonnay, COLUMBIA VALLEY, WASHINGTON	-	-	40

REDS

Bright, Fresh & Refined

Gia, Langhe Rosso, PIEDMONT, ITALY (ltr)	10	15	48
Block Nine "Caiden's Vineyard's" Pinot Noir, CALIFORNIA	-	-	40
La Maialina Chianti DOCG, TUSCANY, ITALY	8	12	32

Ripe, Juicy & Flamboyant

Resonata Nero d'Avola, SICILY, ITALY	8	12	32
Quattro Mani Montepulciano d'Abruzzo, ABRUZZO, ITALY	8	12	32
Ciacci Piccolomini Rosso di Montalcino, TUSCANY, ITALY	-	-	80
Arcangelo Primitivo IGP, PUGLIA, ITALY	12	18	48
Zenato Ripassa Valpolicella Superiore, VENETO, ITALY	-	-	80

Rich, Opulent & Powerful

J. Pedroncelli "Three Vineyards" Cabernet, DRY CREEK, CALIFORNIA	11	16	44
Ladera Cabernet Sauvignon, NAPA, CALIFORNIA	-	-	100
Mirafiore Barolo, PIEDMONT, ITALY	-	-	100
Ciacci Piccolomino "Ateo" Cabernet/ Merlot, TUSCANY, ITALY	12	18	48

COCKTAILS

Aviation

plymouth gin, maraschino, crème de violette, lemon juice

(Non Tuo Padre) Negroni

plymouth gin, sweet vermouth, campari, grape shrub

Fragola

ketel one citroen, aperol, strawberry balsamic shrub, lemon juice, soda

Rye Pie

rye, maraschino, yellow chartreuse, lemon juice

Anarita

milagro silver, triple sec, pineapple shrub, lemon juice

Mirtillo

stoli blueberi, blueberries, lemon juice, seltzer

Rosé Sangria

rosé, don q rum, peach liqueur, seasonal fruits

Bellini

44 north nectarine, peach liqueur, orange juice, prosecco

Pompelmo Daquiri

don q rum, maraschino, raspberry liqueur, grapefruit, orange juice

Americano

campari, sweet vermouth, grape shrub, simple syrup, soda

Blackberry Mojito

don q rum, blackberry shrub, simple, lime juice, mint, seltzer

Basil Smash

hendricks gin, st. germain, basil, simple syrup, lemon

TAP BEERS

ROGUE ALES

Dead Guy Ale MAIBOCK

OSKAR BLUES

Dale's Pale Ale AMERICAN PALE ALE

MILWAUKEE BREWING COMPANY

Louie's Demise AMERICAN AMBER

NEW GLARUS BREWING COMPANY

Seasonal ROTATING SELECTION

BOTTLED BEERS

MILLER BREWING COMPANY

High Life AMERICAN LAGER

Lite AMERICAN LAGER

COORS BREWING COMPANY

Blue Moon WITBIER

NEW GLARUS BREWING COMPANY

Spotted Cow FARMHOUSE ALE

LAKEFRONT BREWERY

IPA INDIA PALE ALE

New Grist GLUTEN FREE

Riverwest Stein AMERICAN AMBER

MILWAUKEE BREWING COMPANY

Booyah SAISON

THREE FLOYDS BREWING COMPANY

Alpha King AMERICAN PALE ALE

BELLS BREWERY

Oarsman SOUR MASH WHEAT ALE

BREWERY OMMEGANG

Hennepin SAISON

BIRRA MORRETTI

La Rossa Birra Doppio Malto

ITALIAN DOPPLEBOCK

BIRRA PERONI INDUSTRIALE S.P.A.

Peroni Nastro Azzurro ITALIAN PALE LAGER

CRISPIN

Original Hard Cider GLUTEN FREE