

# ONESTO

I T A L I A N

DINNER

## JARS

\$7/each

White Bean Dip,  
Walnut Pesto

Fresh Mozzarella, Basil,  
Preserved Lemon

Fig, Toasted Walnut,  
Gorgonzola

Housemade Ricotta,  
Tomato Confit

## APPETIZERS

Baked Provolone  \$9  
pecorino, marinara, cream cheese

Burrata    \$12  
tomato confit, walnut pesto

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

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

## 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

Panzanella  \$9  
ciabatta, mozzarella, tomato, red onion,  
kale, spring mix, balsamic vinegar

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

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

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

## PASTA

Wild Mushroom Ragu   \$16  
housemade gnocchi

Butternut Squash Ravioli  \$15  
sage brown butter

Local Mushroom Tortelloni  \$15  
pecorino chive cream sauce

Fusilli  \$16  
asparagus, cremini mushrooms, truffle cream

Bolognese \$18  
housemade spaghetti, brisket

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  
\$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

## 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

# 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

Baked Provolone  \$9  
pecorino, marinara, cream cheese

Burrata    \$12  
tomato confit, walnut pesto

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

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

## 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

Panzanella  \$9  
ciabatta, mozzarella, tomato, red onion,  
kale, spring mix, balsamic vinegar

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

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

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

## PASTA

lunch-sized portion

Wild Mushroom Ragu   \$11  
housemade gnocchi

Butternut Squash Ravioli  \$12  
sage brown butter

Local Mushroom Tortelloni  \$10  
pecorino chive cream sauce

Fusilli  \$11  
asparagus, cremini mushrooms, truffle cream

Bolognese \$12  
housemade spaghetti, brisket

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

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

Cremini Mushroom Melt  \$10  
garlic butter, provolone, 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

## WINE

### FLOWING (Tap Wines)

	5oz	8oz	CARAFE
Gazerra, Pinot Grigio, Sicily, Italy	8	12	45
Elki, Sauvignon Blanc, Elqui Valley, Chile	8	12	45
Rickshaw, Chardonnay, Sonoma Coast, California	9	13	50
Annabella, Pinot Noir, Carneros, California	11	16	60
El Rede, Malbec, Mendoza, Argentina	9	13	50
Long Meadow Ranch, Cabernet, Napa Valley, California	16	23	80

### BUBBLES

	5oz	8oz	BOTTLE
Primaterra, Prosecco DOC, Veneto, Italy	8	-	32
Cuvee Zardetto, Veneto, Italy	-	-	40

### WHITE

	5oz	8oz	BOTTLE
<b>Elegantly Fruity</b>			
Mastro, Greco, Campania, Italy	10	14	40
Sarracco, Moscato, Piedmont, Italy	10	14	40

### White - Lively & Crisp

Walnut Block, Sauvignon Blanc, Marlborough, New Zealand	9	13	36
Torre Quarto Nina, Falanghina, Puglia, Italy	8	12	32
Revelry, Riesling, Columbia Valley, Washington	9	13	36

### Lush & Complex

Malvira, Arneis DOCG, Roero, Italy	-	-	48
Librandi Critone, Calabria, Italy	11	16	44
Boomtown, Chardonnay, Columbia Valley, Washington	-	-	40

### RED

	5oz	8oz	BOTTLE
<b>Bright Fresh &amp; Refined</b>			
Fontanafredda, Barbera, Piedmont, Italy	9	13	36
Block Nine, Pinot Noir, California	-	-	40
La Maidina, Chianti, Tuscany, Italy	8	12	32
Albino Rocca, Nebbiolo, Piedmont, Italy	11	16	44

### Ripe, Juicy & Flamboyant

Resonata, Nero d'Avola, Sicily, Italy	8	12	32
Quattro Mani, Montepulciano, Abruzzo, Italy	8	12	32
Fattoria Ambra, Carmignano DOCG, Tuscany, Italy	-	-	48
Arcangelo, Primitivo, Puglia, Italy	12	18	48
Zenato Ripassa Valpolicella, Corvina, Veneto, Italy	-	-	80

### Opulent & Powerful

Rosso di Altesino, Sangiovese, Toscana, Italy	12	18	48
Villadoria, Barolo DOCG, Piedmont, Italy	-	-	90
Big Easy, Syrah, California	-	-	65
Mirafiore, Barolo, Piedmont, Italy	-	-	100
Ciacchi Piccolomini d'Aragona "Ateo", Cabernet, Piedmont, Italy	12	18	48

### Ports (2 oz)

Kopke L.B.V. 2007 Porto	8	-	-
Warre's Otima 10 year old Tawny	9	-	-
Kopke 10 year old Tawny	10	-	-

### BOTTLED BEERS

#### MILLER BREWING COMPANY

High Life *AMERICAN LAGER*

Lite *AMERICAN LAGER*

#### NEW GLARUS BREWING COMPANY

Spotted Cow *FARMHOUSE ALE*

#### LAKEFRONT BREWERY

IPA *INDIA PALE ALE*

New Grist *GLUTEN FREE*

Riverwest Stein *AMERICAN AMBER*

#### THREE FLOYDS BREWING COMPANY

Alpha King *AMERICAN PALE 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*

### TAP BEERS

#### MILWAUKEE BREWING COMPANY

Louie's Demise *AMERICAN AMBER*

#### NEW GLARUS BREWING COMPANY

Seasonal *ROTATING SELECTION*

## COCKTAILS - \$10

(Non Tuo Padre) Negroni  
plymouth gin, sweet  
vermouth, campari,  
grape shrub

### Sangria

red wine, brandy, peach  
liqueur, sweet vermouth,  
pomegranate liqueur,  
orange juice

### Bellini

44 north nectarine, peach  
liqueur, orange juice,  
prosecco

### Rye Pie

bulleit rye, maraschino,  
yellow chartreuse, lemon  
juice

### Onesto Fashioned

korbel brandy, housemade  
old fashioned mix

### Third Ward's Manhattan

kinnickinnic whiskey,  
traverse city cherry  
whiskey, lemon juice,  
simple syrup, cherry bitters

### Whiskey Dolce

dickel rye, applejack,  
lemon juice, maple syrup,  
egg white, walnut bitters

### Basil Smash

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

### Cranberry

#### Pomegranate Mojito

don q rum, pama liqueur,  
cranberry-pomegranate  
shrub, simple syrup, lime  
juice, mint, seltzer

### Tiramisu Martini

stoli vanilla, bailey's irish  
cream, tiramisu liqueur,  
frangelico

### Aviation

plymouth gin, maraschino,  
crème de violette, lemon  
juice

### Sailor's Toddy

sailor jerry spiced rum,  
applejack, apple shrub,  
lemon juice

### Fragola

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