

ONESTO

I T A L I A N

DINNER

JARS

\$8

White Bean Dip,
Walnut Pesto

Local Mushroom, Goat
Cheese, Thyme

Fig, Toasted Walnut,
Gorgonzola

Kalamata Olive
Tapenade, Roast Garlic
Herb Cheese

APPETIZERS

Burrata \$12
tomato confit, walnut pesto

Mussels \$13
white wine, fresh herbs, plum tomato,
fresno peppers, housemade ciabatta

Sautéed Calamari \$12
shallot, garlic, tomato, lemon, basil, fennel seed

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

Grilled Pear \$11
almonds, butternut squash, dried cranberries, romaine,
kale, gorgonzola, apple cider vinaigrette

House \$5/\$8
spring mix, red onion, tomato, castelvetrano olives,
red wine vinaigrette

Caesar \$5/\$8
romaine, pecorino cheese, anchovy fillets, croutons

Panzanella \$10
ciabatta, mozzarella, tomato, red onion,
kale, spring mix, balsamic vinegar

Beet \$10
walnuts, gorgonzola, spring mix,
lemon shallot vinaigrette

Warm Mushroom \$11
pine nuts, goat cheese, dried cherries, arugula,
fresh herbs, caramelized onion vinaigrette

PASTA

Wild Mushroom Ragu \$16
housemade gnocchi

Parsnip Ravioli \$16
sage brown butter, chives

Clam Arrabiata \$19
fresno pepper, shallots, garlic, housemade spaghetti, rosemary tomato cream

Acorn Squash Mezzaluna \$17
garlic cream, chives

Fusilli \$16
asparagus, cremini mushrooms, truffle cream

Bolognese \$19
housemade spaghetti, brisket

Squash Pappardelle \$16
sage, gorgonzola

Meatballs & Pasta \$16
berkshire pork sausage, grassfed beef, sage marinara

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Oyster Mushrooms

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
\$4 CUP / \$6 BOWL

LOCAL SOURCES

Carr Valley
LA VALLE, 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

Strauss Brands
FRANKLIN, WISCONSIN

Valentine Coffee
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 \$22
littleneck clams, onions, peas

Aged Filet \$28
cremini compound butter, zucchini

Scallop Farro Risotto \$28
local mushrooms, roasted leeks

Roasted Short Ribs \$26
gremolata, fingerling potatoes

Cornmeal Encrusted Chicken \$18
arugula, fennel seed, provolone, sage marinara

Grilled Eggplant Cannelloni \$16
basil ricotta, walnut pesto, provolone, sage marinara

ONESTO

I T A L I A N

LUNCH

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Fig, Toasted Walnut,
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Kalamata Olive
Tapenade, Roast Garlic
Herb Cheese

APPETIZERS

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tomato confit, walnut pesto

Mussels \$13
white wine, fresh herbs, plum tomato,
fresno peppers, housemade ciabatta

Sautéed Calamari \$12
shallot, garlic, tomato, lemon, basil, fennel seed

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

BOARDS

\$7/person

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

Meat
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Meat & Cheese Combo

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red wine vinaigrette

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ciabatta, mozzarella, tomato, red onion,
kale, spring mix, balsamic vinegar

Beet \$10
walnuts, gorgonzola, spring mix,
lemon shallot vinaigrette

Warm Mushroom \$11
pine nuts, goat cheese, dried cherries, arugula,
fresh herbs, caramelized onion vinaigrette

PASTA

lunch-sized portion

Wild Mushroom Ragu \$12
housemade gnocchi

Parsnip Ravioli \$12
sage brown butter, chives

Clam Arrabiata \$15
fresno pepper, shallots, garlic, housemade spaghetti, rosemary tomato cream

Acorn Squash Mezzaluna \$13
garlic cream, chives

Fusilli \$12
asparagus, cremini mushrooms, truffle cream

Bolognese \$14
housemade spaghetti, brisket

Squash Pappardelle \$12
sage, gorgonzola

Meatballs & Pasta \$12
berkshire pork sausage, grassfed beef, sage marinara

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Oyster Mushrooms

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
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SANDWICHES

Meatball Sliders \$13
berkshire pork, grassfed beef, marinara, provolone, housemade brioche

Salmon Burger \$12
garlic basil aioli, peppadew peppers, arugula, housemade ciabatta

Grilled Cheese \$11
fontina, provolone, gorgonzola, tomato confit, housemade ciabatta

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

Smoked Chicken \$12
pistachio pesto, provolone, sundried tomato, housemade ciabatta

WINE

BUBBLES

	5oz	8oz	BOTTLE
Primaterra, Prosecco DOC, Veneto, Italy	8	-	32
Barone Pizzini Brut, Franciacorta DOCG, Italy	-	-	75

WHITE

Elegantly Fruity

	5oz	8oz	BOTTLE
Fantini, Trebbiano, Abruzzi, Italy	8	12	32
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	18	48
Gazerra, Pinot Grigio, Sicily, Italy	8	12	45 (LTR)
Sarracco, Moscato, Piedmont, Italy	10	14	40

Lively & Crisp

Chasing Venus, Sauvignon Blanc, Marlborough, New Zealand	8	12	32
La Spinetta, Vermentino di Casanova, Tuscany, Italy	12	18	48
Fontaleoni, Vernaccia di San Gimignano DOCG, Tuscany, Italy	9	13	36
Revelry, Riesling, Columbia Valley, Washington	9	13	36

Lush & Complex

Bertani Soave, Monte Tondo, Italy	12	18	48
Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	8	12	32
Rickshaw, Chardonnay, Sonoma Coast, California	9	13	50 (LTR)
Malvira, Arneis DOCG, Roero, Italy	12	18	48

RED

Bright, Fresh & Refined

	5oz	8oz	BOTTLE
Block Nine, Pinot Noir, California	-	-	40
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	8	12	32
Fontanafredda, Dolcetto, Piedmont, Italy	10	14	40
Annabella, Pinot Noir, Carneros, California	11	16	60 (LTR)
Marchiesi di Gresey, Nebbiolo, Piedmont, Italy	-	-	60

Ripe, Juicy & Flamboyant

Poggio Anima Nero d'Avola, Caltanissetta, Italy	12	18	48 (LTR)
Quattro Mani, Montepulciano, Abruzzo, Italy	8	12	32
Luccarelli, Primitivo, Puglia, Italy	10	14	40
El Rede, Malbec, Mendoza, Argentina	9	13	50 (LTR)
Saltario, Rosso di Montepulciano DOC, Tuscany, Italy	12	18	48
Scagliola, Barbera, Piedmont, Italy	10	14	40
Uccelliera, Rosso di Montalcino DOC "Voliero", Tuscany, Italy	-	-	70

Opulent & Powerful

Nicolis, Valpolicella Classico DOCG, San Pietro, Italy	10	14	40
Rosso di Altesino, Sangiovese, Tuscany, Italy	12	18	48
Villadoria, Barolo DOCG, Piedmont, Italy	-	-	90
Ciacchi Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	12	18	48
Long Meadow Ranch, Cabernet, Napa Valley, California	16	23	80 (LTR)
Altesino, Brunello di Montalcino DOCG, Tuscany, Italy	-	-	130

Ports

	2oz		
Kopke L.B.V. 2009 Porto	8	-	-
Warre's Otima 10 year old Tawny	9	-	-
Kopke 10 year old Tawny	10	-	-

BOTTLED BEERS

MILLER BREWING COMPANY
High Life <i>AMERICAN LAGER</i>
Lite <i>AMERICAN LAGER</i>
NEW GLARUS BREWING COMPANY
Spotted Cow <i>FARMHOUSE ALE</i>
LAKEFRONT BREWERY
IPA <i>INDIA PALE ALE</i>
New Grist <i>GLUTEN FREE</i>
Riverwest Stein <i>AMERICAN AMBER</i>
BREWERY OMMEGANG
Hennepin <i>SAISON</i>

BIRRA MORRETTI

La Rossa Birra Doppio Malto
<i>ITALIAN DOPPLEBOCK</i>
BIRRA PERONI INDUSTRIALE S.P.A.
Peroni Nastro Azzurro <i>ITALIAN PALE LAGER</i>
CRISPIN
Original Hard Cider <i>GLUTEN FREE</i>

TAP BEERS

MILWAUKEE BREWING COMPANY
Louie's Demise <i>AMERICAN AMBER</i>
LAKEFRONT BREWING COMPANY
White <i>BELGIAN WHITE STYLE ALE USDA ORGANIC</i>

COCKTAILS - \$10

Negroni
gin, contatato, sweet
vermouth, grape shrub

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

Bellini
44 north nectarine,
peach liqueur, orange
juice, prosecco

Basil Smash
hendricks gin, st.
germaine, basil, simple
syrup, lemon juice

The Cherry on Top
luxardo maraschino,
vodka, vanilla simple
syrup, lemon juice

Sangria
red wine, brandy, orange
juice, cranberry shrub

Third Ward
Classic Manhattan
kinnickinnic whiskey,
angostura bitters, carpano
luxardo cherry

Contatto Aperitif
prosecco, contatato, soda

Campagna di Padova
bourbon, aperol,
raspberries, lemon juice,
simple syrup

Onesto Fashioned
brandy, housemade old
fashioned mix

Aviation
tanqueray gin, lemon juice,
crème de violette,
simple syrup

Anarita
milagro silver,
pineapple ginger shrub,
triple sec, lime juice

Muletide Greetings
ketel one vodka, pama
liqueur, fresh lime juice,
honey, ginger beer,
pomegranate seeds