

ONESTO

I T A L I A N

LUNCH

JARS

\$8

White Bean Dip,
Walnut Pesto

Grape Compote, Ricotta,
Basil, Orange Zest

Fig, Toasted Walnut,
Gorgonzola

Kalamata Olive
Tapenade, Roasted
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 \$9
roma tomato, basil, housemade ricotta

BOARDS

\$8/person

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

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

Meat & Cheese Combo

SALADS

Fennel Arugula \$11
pistachios, parmesan, black grapes, lemon shallot
vinaigrette, white truffle berry compote

House \$5/\$9
spring mix, red onion, tomato, castelvetrano olives,
red wine vinaigrette

Caesar \$5/\$9
romaine, pecorino cheese, anchovy fillets, croutons

Panzanella \$11
ciabatta, mozzarella, tomato, red onion,
kale, spring mix, balsamic vinegar

Beet \$11
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

Sweet Corn Ravioli \$12
ricotta, shallots, basil brown butter

Roasted Artichoke & Spinach \$12
sun dried tomatoes, housemade fettuccini, shallots, garlic, lemon zest

Local Mushroom Tortelloni \$13
chives, sweet pea pecorino cream sauce

Fusilli \$12
asparagus, cremini mushrooms, truffle cream

Bolognese \$14
housemade spaghetti, brisket

Swiss Chard Gnudi \$13
pine nuts, shallots, garlic, thyme brown butter

Meatballs & Pasta \$13
berkshire pork sausage, grassfed beef, sage marinara

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Chicken Polpette (2)

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
\$4 CUP / \$6 BOWL

LOCAL SOURCES

Carr Valley
LAVALLE, 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

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

Open-Faced Heirloom Tomato \$10
garlic herb cheese, arugula, basil, balsamic

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

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DINNER

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Basil, Orange Zest

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

APPETIZERS

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fresno peppers, housemade ciabatta

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

Honey Roasted Bruschetta \$9
roma tomato, basil, housemade ricotta

BOARDS

\$8/person

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

Meat
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cured meats, olives,
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Meat & Cheese Combo

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kale, spring mix, balsamic vinegar

Beet \$11
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 \$17
housemade gnocchi

Sweet Corn Ravioli \$16
ricotta, shallots, basil brown butter

Roasted Artichoke & Spinach \$16
sun dried tomatoes, housemade fettuccini, shallots, garlic, lemon zest

Local Mushroom Tortelloni \$16
chives, sweet pea pecorino cream sauce

Fusilli \$17
asparagus, cremini mushrooms, truffle cream

Bolognese \$19
housemade spaghetti, brisket

Swiss Chard Gnudi \$17
pine nuts, shallots, garlic, thyme brown butter

Meatballs & Pasta \$17
berkshire pork sausage, grassfed beef, sage marinara

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Chicken Polpette (2)

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup
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MAINS

Crispy Seared Salmon \$23
littleneck clams, onions, peas

Aged Filet \$29
cremini compound butter, zucchini

Seared Scallops \$28
caramelized cauliflower, anise pea puree, shallots, garlic, fennel seed

Roasted Short Ribs \$26
gremolata, fingerling potatoes

Chicken Polpette \$18
spinach, shallots, garlic, vermouth tomato cream sauce

Grilled Eggplant Cannelloni \$17
basil ricotta, walnut pesto, provolone, sage marinara

WINE

BUBBLES

	5oz	8oz	BOTTLE
Gardiz, Prosecco, Veneto, Italy	9	-	40
Barone Pizzini Brut, Franciacorta DOCG, Italy	-	-	75

WHITE

Elegantly Fruity

	5oz	8oz	BOTTLE
Gazerra, Pinot Grigio, Sicily, Italy	9	13	50 (LTR)
Sarracco, Moscato, Piedmont, Italy	10	14	40
Poggio Anima, Rosato, Sicily, Italy	9	13	50 (LTR)

Lively & Crisp

Chasing Venus, Sauvignon Blanc, Marlborough, New Zealand	8	12	32
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	18	48
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

Bertoni, Soave DOC, Monte Tondo, Italy	12	18	48
Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	8	12	32
Long Meadow Ranch, Chardonnay, Napa Valley, California	12	18	48
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	60 (LTR)
Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	9	13	36
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
Ciacci 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. 2012 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

Pelo Del Cane
makers mark whiskey,
bombay gin, angostura
bitters, lime juice,
ginger beer

Broadway Sour
bulliet bourbon, lemon
juice, simple syrup,
red wine float

Negroni
bombay gin, campari,
sweet vermouth

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

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

Contratto Aperitif
prosecco, contratto, soda

Onesto Fashioned
korbel brandy, housemade
old fashioned mix

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

Melograno Mule
ketel one vodka,
pama liqueur, fresh lime
juice, honey, ginger beer,
pomegranate seeds

Sangria
white wine, white rum,
pomegranate liqueur,
strawberry shrub