

ONESTO

I T A L I A N

LUNCH

JARS

\$8

White Bean Dip,
Walnut Pesto

Sundried Tomato
Pesto, Ricotta

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

Roasted Acorn Squash \$11
grilled apples, spring mix, pistachios, cranberry
vinaigrette

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 Potato Ravioli \$12
ricotta, sage brown butter, pecans

Lamb Ragu \$14
housemade pappardelle

Mushroom Tortelloni \$13
pecorino cream sauce

Fusilli \$12
asparagus, cremini mushrooms, truffle cream

Bolognese \$14
housemade spaghetti, brisket

Chicken Polpetta \$13
tomato pesto cream sauce, housemade spaghetti

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

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Chicken Polpetta (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

Salami \$12
herb cream cheese, olive tapenade, pickled red onion, arugula,
housemade ciabatta

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

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DINNER

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Sundried Tomato
Pesto, Ricotta

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

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fresno peppers, housemade ciabatta

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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,
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Meat & Cheese Combo

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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 Potato Ravioli \$16
ricotta, sage brown butter, pecans

Lamb Ragu \$19
housemade pappardelle

Mushroom Tortelloni \$16
pecorino cream sauce

Fusilli \$17
asparagus, cremini mushrooms, truffle cream

Bolognese \$19
housemade spaghetti, brisket

Chicken Polpetta \$18
tomato pesto cream sauce, housemade spaghetti

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

ADDITIONS

\$5/each

Smashed Fingerling
Potatoes

Grilled Zucchini

Chicken Polpetta (2)

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

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MAINS

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

Aged Filet \$29
cremini compound butter, zucchini

Roasted Short Ribs \$26
gremolata, fingerling potatoes

Seared Scallops \$28
farro risotto, northern beans, spinach, white wine 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
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	9	13	36

Lush & Complex

Lepia, Soave, Verona, 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
Servaj, Dolcetto, Langhe, 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
12 e Mezzo, Primitivo, Pugila, Italy	10	14	40
El Rede, Malbec, Mendoza, Argentina	9	13	50 (LTR)
Dei, Rosso di Montepulciano, 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
La Spinetta, Il Nero di Casanova, 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)
Casado, Brunello di Montalcino Voliero, 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 *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*

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*

LAKEFRONT BREWING COMPANY

White *BELGIAN WHITE STYLE ALE USDA ORGANIC*

COCKTAILS - \$10

Pelo Del Cane

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

Broadway Sour

bulleit bourbon, lemon juice, simple syrup, red wine float

Negroni

bombay gin, campari, sweet vermouth

Italian Margarita

don julio reposado, di saronno, triple sec, lemon juice

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

Aperol Spritz

aperol, prosecco, soda, orange juice and grapefruit juice

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, lime juice, honey, ginger beer, pomegranate seeds

Seasonal Sangria

featured daily, handcrafted, seasonal ingredients