

# ONESTO

I T A L I A N

LUNCH

## JARS

\$8

Pea Pesto, Whipped Mascarpone, Lemon

Sundried Tomato Pesto, Ricotta

Fig, Toasted Walnut, Gorgonzola

Kalamata Olive Tapenade, Roasted Garlic Herb Cheese

## APPETIZERS

Burrata   \$12  
tomato confit, pea 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    \$11  
red grapes, almonds, parmesan, spring mix, basil, strawberry balsamic dressing

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

Spinach Ravioli  \$12  
asparagus, peas, lemon thyme butter

Boar Ragu  \$14  
ziti, horseradish breadcrumbs

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

Farro Risotto

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

# ONESTO

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DINNER

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Fig, Toasted Walnut, Gorgonzola

Kalamata Olive Tapenade, Roasted Garlic Herb Cheese

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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

Spinach Ravioli  \$16  
asparagus, peas, lemon thyme butter

Boar Ragu  \$19  
ziti, horseradish breadcrumbs

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

Farro Risotto

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

Braised Short Ribs  \$26  
cherry balsamic glaze, seared polenta

Seared Scallops \$28  
farro risotto, fava beans, spinach, beurre blanc

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

## WINE

### BUBBLES

	5oz	8oz	BOTTLE
Joiros, Cava, Valencia, Spain	9	-	40
Gardiz, Prosecco, Veneto, Italy	10	-	40
BiancaVigna, Rose Brut DOCG	10	-	40
Barone Pizzini, Brut, Franciacorta DOCG, Italy	-	-	75

### WHITE

#### Elegantly Fruity

	5oz	8oz	BOTTLE
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	9	13	36
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

#### 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, 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)
Terzetto, Barbera d' Asti, 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, 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)
Voliero, Brunello di Montalcino, 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>
THIRD SPACE BREWING
Happy Place <i>MIDWEST PALE ALE</i>

## COCKTAILS - \$10

### Pelo Del Cane

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

### Fennel 75

herradura tequila, fennel liqueur, lime juice, honey syrup, peychaud's bitters, prosecco

### Broadway Sour

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

### Negroni

bombay gin, campari, sweet vermouth, prosecco

### Italian Margarita

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

### Fragola

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

### Basil Smash

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

### Third Ward

Classic Manhattan  
kinnickinnic whiskey, angostura bitters, carpano luxardo cherry

### Venetian

aperol, prosecco, soda, orange juice and grapefruit juice

### Arancia Rossa

bacardi, pineapple juice, lime juice, peychaud's bitters, blood orange san pellegrino

### 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