

ONESTO

I T A L I A N

LUNCH

JARS

\$8

Smoked Ricotta, Tomato Jam, Orange Zest

Cranberry Chutney, Basil, Pecans, Whipped Mascarpone

Fig, Toasted Walnut, Gorgonzola

Kalamata Olive Tapenade, Roasted Garlic Herb Cheese

APPETIZERS

Burrata \$12
tomato confit, pistachio pesto, balsamic reduction

Beetroot Carpaccio \$10
lemon shallot vinaigrette, arugula, pickled onions, peppadew peppers, goat cheese

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

Arugula \$11
apples, candied pecans, pecorino, smoked butternut squash puree, cider 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

Carbonara \$13
pancetta, egg, pappardelle pasta

Butternut Squash Capellette \$13
pecorino cream sauce, chives, balsamic reduction

Spinach Ravioli \$12
grilled oyster mushrooms, rosemary browned butter

Fusilli \$12
asparagus, cremini mushrooms, truffle cream

Bolognese \$14
housemade spaghetti, brisket

Chicken Polpette \$13
red pepper coulis, fried garlic, spaghetti

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

ADDITIONS

\$5/each

Grilled Zucchini

Chicken Polpette (2)

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

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
tomato confit, provolone, smoked gouda, thyme, panini bread

Shaved Rib Eye \$14
housemade giardiniera, gorgonzola, hoagie roll

Grilled Chicken \$12
provolone, tomato jam, arugula, pickled red onion, flatbread

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DINNER

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chef's choice of cheeses, roasted garlic, accoutrements

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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

Carbonara \$16
pancetta, egg, pappardelle pasta

Butternut Squash Capelletto \$16
pecorino cream sauce, chives, balsamic reduction

Spinach Ravioli \$16
grilled oyster mushrooms, rosemary browned butter

Fusilli \$17
asparagus, cremini mushrooms, truffle cream

Bolognese \$19
housemade spaghetti, brisket

Chicken Polpette \$18
red pepper coulis, fried garlic, spaghetti

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

ADDITIONS

\$5/each

Grilled Zucchini

Chicken Polpette (2)

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

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MAINS

Crispy Seared Salmon \$23
manila clams, onions, kale

Aged Filet \$29
cremini compound butter, zucchini

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

Seared Scallops \$26
spaghetti squash cacio e pepe, brussels sprouts, 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
Cantina Puianello, Lambrusco, Reggiano DOC, Italy	8	12	32
BiancaVigna, Rose Brut DOCG	10	-	40
Veuve Clicquot Brut, Champagne, France	20	-	100

WHITE

Elegantly Fruity

	5oz	8oz	BOTTLE
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	40
Hybrid, Pinot Grigio, Lodi, California 	8	12	45 (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	10	14	40
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	18	48
La Spinetta, Vermentino di Casanova, Tuscany, Italy	14	21	56

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	9	13	36
Servaj, Dolcetto, Langhe, Italy	10	14	40
Indigenous, Nebbiolo d'Alba DOC, Roero, Italy	12	18	48
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	10	14	40
12 e Mezzo, Primitivo, Pugila, Italy	8	12	32
Omen, Rosso, Sierra Foothills, California 	8	12	45 (LTR)
Terzetto, Barbera d' Asti, Piedmont, Italy	9	13	36
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	13	19	52
Villadoria, Barolo DOCG, Piedmont, Italy	-	-	90
Ciacci Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	14	21	56
Hunt & Harvest, Cabernet, Napa Valley, California 	15	22	75 (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

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

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

Seasonal Sangria
featured daily, handcrafted,
seasonal ingredients

Italiano Uccello
bulleit bourbon, aperol,
fennel liqueur, angostura
bitters

Venetian
aperol, prosecco, soda,
orange juice and
grapefruit juice

Negroni
bombay gin, campari,
sweet vermouth

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

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

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

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

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

Italian Margarita
altos reposado, disaronno,
triple sec, lime juice



WHY WINE ON TAP?

There are many benefits of tap wine, from environmental friendliness to quality. With wine on tap, every drop tastes fresh from the barrel, from the first glass to the last. It also reduces wine's carbon footprint tremendously, reducing the usage of glass bottles, wood corks, paper labels, and cardboard transportation.