

ONESTO

I T A L I A N

BRUNCH

BRUNCH BEVERAGES

Lavender Blue \$10/ <i>CARAFE</i> \$45 Blueberry lavender shrub, seltzer, housemade limoncello, peach brizard	Basil Smash \$10 Hendricks gin, st. germaine, fresh basil, simple syrup, lemon juice	Seasonal Sangria \$10/ <i>CARAFE</i> \$45 Handcrafted, seasonal ingredients
Mimosa \$10/ <i>CARAFE</i> \$45 Prosecco, orange juice	Broadway Bellini \$10/ <i>CARAFE</i> \$45 44 north nectarine, peach liqueur, pama liqueur, prosecco, blood orange san pellegrino	Fragola \$10 Ketel one citroen, aperol, strawberry balsamic shrub, lemon juice, seltzer
Onesto Bloody Mary \$10/ <i>CARAFE</i> \$45 Basil and garlic-infused vodka, housemade bloody mary mix	The Socialite \$10 Buffalo trace bourbon, contratto, simple syrup, ruby red grapefruit juice	Early Riser \$10 J. Henry bourbon, bailey's irish cream, coffee, house whipped cream
		Italian Coffee \$10 Frangelico, disaronno, coffee, house whipped cream

JARS

\$8

Cranberry Chutney, Mascarpone, Toasted Pecans

Smoked Salmon, Crème Fraîche, Dill, Roe

Roasted Tomato, Honey, Housemade Ricotta

STARTERS

Whipped Burrata \$12
Fig jam, prosciutto, basil

Beet Carpaccio \$10
Lemon shallot vinaigrette, arugula, basil, goat cheese, pickled onions, peppadew peppers

Cornetto (*croissant*)
Plain \$2.5
Chocolate \$3
add cranberry chutney \$1

BOARDS

\$8/person

Smoked Salmon
Caperberry mustard, olives, accoutrements

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

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

BRUNCH

Searred Polenta \$14
Bolognese, poached eggs, basil

Spaghetti Squash Frittata \$13
Goat cheese, arugula, rosemary potatoes

Scallop Benedict \$18
Brioche, prosciutto, chive, poached eggs, browned butter, rosemary potatoes

Wild Mushroom Ragu \$14
Eggs, arugula, garlic rubbed ciabatta

Torta and Gelato \$13
Pressed malted cake, berry coulis, gelato, clear caramel, toasted almonds

Carbonara \$13
Pancetta, pecorino, poached egg, pappardelle

Truffled Frittata \$14
Local mushroom, asparagus, pecorino, mixed greens, rosemary potatoes

Grilled Chicken Sandwich \$12
Tomato jam, pickled onion, arugula, flatbread, housemade chips

Brûléed Bread Pudding \$14
Basil mascarpone, cranberry chutney

Short Rib Benedict \$16
Ciabatta, smoked gouda mornay sauce, poached eggs, rosemary potatoes

Meatball Sliders \$13
Berkshire pork, grass-fed beef, marinara, provolone, brioche, housemade chips

Honest \$12
Grilled ciabatta, poached eggs, varzi salami, pistachio pesto, rosemary potatoes

SIDES

House Salad \$5
Spring mix, red onion, tomato, castelvetrano olives, red wine vinaigrette

Rosemary Potatoes \$3

Cold Smoked Salmon \$8

Varzi Salami \$4

SWEETS

Gelato 1 SCOOPS \$5/2 SCOOPS \$7
Chocolate
Vanilla
Chef's Choice

Affogato \$9
Espresso over vanilla gelato

Flourless Chocolate Cake \$7
Clear caramel, pistachio brittle

All pasta housemade fresh daily. Gluten-friendly option available upon request.

vegetarian consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
 gluten-friendly
 contains nuts & seeds

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

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

	5oz	8oz	Bottle
Elegantly Fruity			
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	40
Hybrid, Pinot Grigio, Lodi, California Δ	8	12	45 (LTR)
Sarracco, Moscato, Piedmont, Italy	10	14	40
Poggio Anima, Rosato, Sicily, Italy Δ	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

	5oz	8oz	Bottle
Bright, Fresh & Refined			
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 Δ	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, Puglia, Italy	8	12	32
Omen, Rosso, Sierra Foothills, California Δ	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 Δ	15	22	75 (LTR)
Voliero, Brunello di Montalcino, Tuscany, Italy	-	-	130
Ports			
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>



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.