

# ONESTO

I T A L I A N

DINNER

## JARS

\$8

Smoked Ricotta, Tomato Jam, Orange Zest

Chef's Choice, *Selections made based on seasonality*

Fig, Toasted Walnut, Gorgonzola

Kalamata Olive Tapenade, Roasted Garlic Herb Cheese

## APPETIZERS

Burrata    \$12  
seasonal fruit, berry coulis, honey, fresh herbs, pink peppercorns

Smoked Salmon "Tartare" \$12  
fresh herbs, fresno peppers, onions, olive oil, pickled mustard seed, crostini

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

Carrot   \$11  
spring mix, radish, cherry, ricotta, fresh herbs, ginger 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

Ribboned 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 Capelette  \$16  
browned butter, leeks, paprika

Shrimp Ravioli  \$19  
cherry tomatoes, garlic butter, scallions

Fusilli  \$17  
asparagus, cremini mushrooms, truffle cream

Bolognese \$19  
housemade spaghetti, brisket

Chicken Polpetini \$17  
pesto cream, spinach lumache

Meatballs & Pasta  \$17  
berkshire pork sausage, grass-fed beef, sage marinara

## ADDITIONS

\$5/each

Grilled Oyster Mushrooms

Chicken Polpetini (4)

Caramelized Cauliflower

Meatballs (2)

Chicken Breast

Seasonal Soup  
\$4 CUP

## ONESTO BRUNCH

Saturday and Sunday  
10am-3pm

Every weekend, we invite you to brunch with us. Begin with a boozy beverage or board to share, indulge in entrées sweet & savory, and maybe even treat yourself to an affogato. Our flavors honor Italian traditions. The way we combine those flavors: Only Onesto.

## ENTREES

Seared Salmon    \$24  
eggplant caponata, fresh herbs

Aged Filet   \$29  
cremini compound butter, zucchini

Porchetta  \$27  
rainbow carrots, spinach sardu, pink peppercorn

Seared Scallops  \$29  
grilled oyster mushrooms, roasted leeks, pea purée, red pepper oil, fennel seed, orange zest

Arancini  \$18  
lentil, smoked gouda, eggplant purée, apricot preserve, red pepper oil, scallions

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

## 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
<b>Elegantly Fruity</b>			
Hybrid, Pinot Grigio, Lodi, California ⚡	8	12	45 (LTR)
Sarracco, Moscato, Piedmont, Italy	10	14	40
Poggio Anima, Rosé, Sicily, Italy ⚡	9	13	50 (LTR)
La Monde, Pinot Grigio, Friuli Grave, Italy	12	18	48

### Lively & Crisp

Adegas Gran Vinum Nessa, Albariño, Rías Baixas DO, Spain	11	16	44
Chasing Venus, Sauvignon Blanc, Marlborough, New Zealand	10	14	40
Massone, Gavi Masera, Piedmont, Italy	8	12	32
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	40
La Spinetta, Vermentino di Casanova, Tuscany, Italy	14	21	56
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	18	48

### Lush & Complex

Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	8	12	32
Malvira, Arneis DOCG, Roero, Italy	12	18	48
Vigne Sannite, Falanghina del Sannio, Campania, Italy	10	14	40
Long Meadow Ranch, Chardonnay, Napa Valley, California	12	18	48

### RED

	5oz	8oz	BOTTLE
<b>Bright, Fresh &amp; Refined</b>			
Annabella, Pinot Noir, Carneros, California ⚡	11	16	60 (LTR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	9	13	36
Lamadrid, Malbec, Agrelo, Argentina	10	14	40
Indigenous, Nebbiolo d'Alba DOC, Roero, Italy	12	18	48
Marchesi di Gresy, Langhe Nebbiolo Martinenga DOC, Barbaresco, Italy	-	-	60

### Ripe, Juicy & Vibrant

Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	10	14	40
Franco Serra, Barbera d'Asti Superiore DOCG, Piedmont, Italy	9	13	36
Boxhead, Shiraz, South Australia	8	12	32
12 e Mezzo, Primitivo del Salento, Puglia, Italy	8	12	32
Omen, Red Blend, Sierra Foothills, California ⚡	8	12	45 (LTR)
Uccelliera, Rosso di Montalcino DOC "Voliero", Tuscany, Italy	-	-	70

### Opulent, Powerful & Structured

La Spinetta, Terre di Pisa Sangiovese DOC, Tuscany, Italy	13	19	52
Nicolis, Valpolicella Classico DOCG, San Pietro, Italy	10	14	40
Ciacchi Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	14	21	56
Proletariat, Cabernet Sauvignon, Walla Walla, Washington ⚡	15	22	75 (LTR)
Podere Brizio, Brunello di Montalcino, Tuscany, Italy	-	-	120
Fratelli Seghesio, Barolo DOCG, Piedmont, Italy	-	-	90

## 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

### ROTATING SELECTION OF LOCAL, SEASONAL BEER

#### MILWAUKEE BREWING COMPANY

Louie's Demise *AMERICAN AMBER*

#### THIRD SPACE BREWING

Happy Place *MIDWEST PALE ALE*

## COCKTAILS

Sgroppino \$12  
ketel one, prosecco,  
lemon sorbet

Seasonal Sangria \$10  
featured daily, handcrafted,  
seasonal ingredients

Fragola \$10  
ketel one citroen, aperol,  
strawberry balsamic shrub,  
lemon juice, seltzer

Third Ward  
Classic Manhattan \$12  
kinnickinnic whiskey,  
angostura bitters, carpano  
luxardo cherry

Basil Smash \$12  
hendricks gin, st. germaine,  
basil, simple syrup,  
lemon juice

Venetian \$10  
aperol, prosecco, soda,  
orange juice and  
grapefruit juice

Mulo Italiano \$10  
ketel one, fernet, ginger  
beer, orange juice, lime,  
simple syrup

Italian Margarita \$10  
altos reposado, disaronno,  
triple sec, lime juice

Broadway Sour \$10  
bulleit bourbon, lemon  
juice, simple syrup,  
red wine float

Midnight Manhattan \$12  
templeton rye, amaro,  
bitters, luxardo cherry

Serendipity \$10  
housemade limoncello,  
prosecco, campari, lime

Prima Scelta \$10  
campari, fernet, green  
chartreuse



### 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.