

ONESTO

I T A L I A N

BRUNCH

JARS

\$8

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

Smoked Salmon,
Crème Fraîche, Dill, Roe

Roasted Tomato,
Honey, Housemade
Ricotta

STARTERS

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

Honey Roasted Bruschetta \$9
roma tomato, basil, housemade ricotta

Cornetto (*croissant*)
Plain \$3
Chocolate \$3.5

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

SALADS

Carrot \$11
spring mix, radish, cherry tomato, 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

BRUNCH

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

Waffles and Gelato \$13
pressed malted cake, berry coulis, gelato, clear caramel,
toasted pecans

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

Porchetta Benedict \$16
spinach sardu, poached egg, grilled panini bread,
rosemary potatoes

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

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

LUNCH

Bolognese \$14
housemade spaghetti, brisket

Fusilli \$12
asparagus, cremini mushrooms, truffle cream sauce

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

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

ADDITIONS

Rosemary Potatoes \$3

Varzi Salami \$4

Meatballs (2) \$5

Chicken Breast \$5

Seasonal Soup \$4 CUP

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.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness

vegetarian

gluten-friendly

contains nuts & seeds

HAPPY HOUR

Monday-Friday 2-6pm
8oz pours for 5oz prices
half off carafes

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
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

Bright, Fresh & Refined

	5oz	8oz	BOTTLE
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)
Podere Brizio, Rosso di Montalcino DOC, Tuscany, Italy	-	-	60

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
Ciacci 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*

BRUNCH BEVERAGES

Lavender Blue

\$9/*CARAFE* \$40

blueberry lavender shrub, seltzer, housemade limoncello, peach brizard

Fragola Alla Brunch

\$10/*CARAFE* \$45

prosecco, house made limoncello, contratto, strawberry, orange juice

Onesto Bloody Mary

\$10/*CARAFE* \$45

basil and garlic-infused vodka, housemade bloody mary mix

Basil Smash \$12

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

Broadway Bellini

\$12/*CARAFE* \$45

44 north nectarine, peach liqueur, pama liqueur, prosecco, blood orange san pellegrino

The Socialite \$9

elijah craig bourbon, contratto, simple syrup, ruby red grapefruit juice

Seasonal Sangria

\$10/*CARAFE* \$45

handcrafted, seasonal ingredients

Fragola \$10

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

Chef's Coffee \$9

housemade amaretto cream, iced espresso



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.