

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 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

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-4pm

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, grilled lemon

Bone-In Filet \$38
twelve-ounce aged filet, 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
Elegantly Fruity			
Hybrid, Pinot Grigio, Lodi, California Δ	8	12	45 (LTR)
Sarracco, Moscato, Piedmont, Italy	10	14	40
Poggio Anima, Rosé, Sicily, Italy Δ	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
Bright, Fresh & Refined			
Annabella, Pinot Noir, Carneros, California Δ	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 Δ	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
Ciacchi Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	14	21	56
Proletariat, Cabernet Sauvignon, Walla Walla, Washington Δ	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

Melegnano Mule \$10
ketel one, pama liqueur,
ginger beer, lime, honey

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.