

# ONESTO

I T A L I A N

## JARS

8

Cranberry Pink  
Peppercorn Compote  
whipped clove mascarpone  
cheese **v**

Chef's Choice  
selections made  
based on seasonality

Fig  
toasted walnut,  
gorgonzola **v n**

Kalamata Olive Tapenade  
roasted garlic herb  
cheese **v**

## APPETIZERS

Burrata 12  
grilled red grapes, lemon poached fennel,  
leek and pistachio pesto **v gf n**

Mussels 14  
shallots, garlic, fresno pepper, fresh herbs,  
grilled ciabatta, anise liqueur cream sauce **+ gf**

Sautéed Calamari 12  
shallot, garlic, tomato, lemon, basil,  
fennel seed **+**

Honey Roasted Bruschetta 9  
roma tomato, basil, housemade ricotta **v**

## BOARDS

8/person

Cheese  
chef's choice of  
cheeses, roasted garlic,  
accoutrements **v n**

Meat  
chef's choice of  
cured meats, olives,  
accoutrements **n**

Meat & Cheese  
Combo **n**

## SALADS

House 5/9  
spring mix, red onion, tomato, castelvetrano olives,  
red wine vinaigrette **v gf**

Caesar 5/9  
romaine, pecorino cheese, anchovy fillets, croutons **+**

Beet 11  
walnuts, gorgonzola, spring mix,  
lemon shallot vinaigrette **v gf n**

Warm Mushroom 11  
pine nuts, goat cheese, dried cherries, arugula,  
fresh herbs, caramelized onion vinaigrette **v gf n**

## PASTA

Wild Mushroom Ragu 17  
housemade gnocchi **v n**

Ricotta Tortelloni 23  
duck confit, shiitake mushrooms, cranberries, garlic

Beetroot Ravioli 16  
lemon poppy seed browned butter **v**

Fusilli 17  
asparagus, cremini mushrooms, truffle cream **v**

Bolognese 19  
housemade spaghetti, brisket

Lamb Polpette 19  
rosemary pappardelle, stone ground mustard cream sauce **n**

Meatballs & Pasta 17  
berkshire pork sausage, grass-fed beef, sage marinara **n +**

## ADDITIONS

5/each

Sautéed Mushrooms **v gf**

Caramelized Cauliflower **v gf**

Meatballs (2) **n + gf**

Lamb Polpette (2) **gf +**

Chicken Breast **gf**

Salmon **+** 10

Scallops (3) **+** 10

Seasonal Soup 4/cup

## ENTREES

Seared Salmon 24  
eggplant caponata, fresh herbs, grilled lemon **gf +**

Bone-In Filet 39  
creamy polenta, portobello mushroom, peppercorn cream sauce **gf +**

Seared Scallops 28  
zucchini noodles, romesco sauce, scallions, arugula,  
grilled focaccia bread **gf n +**

Acorn Squash Risotto 18  
fresh herbs, brown sugar butter, spiced vinaigrette **v gf**

Braised Pork Cheeks 23  
celery root purée, apple, arugula **gf**

## INTERESTED IN HOSTING YOUR EVENT WITH US?

Gather to celebrate the  
season in our intimate  
second-floor event space—  
a warm and inviting urban  
loft, perfect for private  
parties, rehearsals dinners,  
weddings and more.  
Buon Appetito!

### Get In Touch

Phone: 414-585-8934  
Email: events@hospitaledemocracy.com

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

**v** vegetarian

**gf** gluten-friendly

**n** contains nuts & seeds

## WINE

### BUBBLES

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Joios, Cava, Valencia, Spain	9	-	32
BiancaVigna, Rose Brut DOCG	13	-	46
Indigenous, Prosecco Brut DOC, Treviso, Italy	10	-	35

### WHITE

#### Elegantly Fruity

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Hybrid, Pinot Grigio, Lodi, California ☀	8	12	38 (LTR)
Sarracco, Moscato, Piedmont, Italy	11	15	39
Poggio Anima, Rosé, Sicily, Italy ☀	8	12	38 (LTR)
Gini, Soave Classico, Veneto Italy	12	16	42

#### Lively & Crisp

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Nessa, Albarino, Rias Baixas, Spain	11	15	39
Chasing Venus, Sauvignon Blanc, Marlborough, New Zealand	10	14	35
Tiberio, Trebbiano d'Abruzzo, Abruzzo, Italy	13	17	46
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	35
La Spinetta, Vermentino, Tuscany, Italy	15	19	53
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	16	42

#### Lush & Complex

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	9	13	32
False Bay, Chenin Blanc, Coast Region, South Africa	10	14	35
Malvira, Arneis DOCG, Roero, Italy	12	16	42
Long Meadow Ranch, Chardonnay, Napa Valley, California	12	16	42

### RED

#### Bright, Fresh & Refined

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Annabella, Pinot Noir, Carneros, California ☀	12	16	55 (LTR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	9	13	32
Lamadrid, Malbec, Agrelo, Argentina	12	16	42
Rios de Tinta, Tempranillo, Ribera del Duero, Spain	10	14	35
Indigenous, Nebbiolo d'Alba DOC, Roero, Italy	14	18	49

#### Ripe, Juicy & Vibrant

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
Einaudi, Dolcetto di Dogliani DOCG, Piedmont, Italy	11	15	39
Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	10	14	35
Franco Serra, Barbera d'Asti Superiore DOCG, Piedmont, Italy	9	13	32
12 e Mezzo, Primitivo del Salento, Puglia, Italy	8	12	28
Le Monde, Cabernet Franc, Friuli, Italy	13	17	46
Omen, Red Blend, Sierra Foothills, California ☀	8	12	38 (LTR)

#### Opulent, Powerful & Structured

	<b>5oz</b>	<b>8oz</b>	<b>BOTTLE</b>
La Spinetta, Sangiovese DOC, Tuscany, Italy	14	18	49
Graziano, Petite Sirah, Mendocino, CA	13	17	46
Nicolis, Valpolicella Classico DOCG, San Pietro, Italy	11	15	39
Ciaci Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	14	18	49
Proletariat, Cabernet Sauvignon, Walla Walla, Washington ☀	14	18	65 (LTR)
Barbazzale, Etna DOC Rosso, Sicily, Italy	12	16	42

### 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

#### Barbabietole Fizz

gin mare, beet shrub, egg white, simple syrup 

#### Broadway Sour

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

#### Seasonal Sangria

featured daily, handcrafted, seasonal ingredients

#### Fragola

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

#### Third Ward

Classic Manhattan 12 kinnickinnic whiskey, angostura bitters, carpano, luxardo cherry

#### Messicano

altos reposado, simple syrup, lemon juice, egg white, cinnamon 

#### Basil Smash

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

#### Melegrano Mule

ketel one, pama liqueur, ginger beer, lime, honey

#### Schiacciare

elijah craig, averna, butternut squash shrub, lime juice

#### Italian Margarita

altos reposado, disaronno, triple sec, lime juice

#### Wisconsin Cider

korbel, orange liqueur, apple cider, lemon juice

#### Arido Vino Manhattan

maker's mark, yzaguirre, red wine reduction, orange bitters



#### 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.

### RESERVE WINES

Interested in our limited series reserve wine collection? Please ask your server for the Reserve Wine List, available by the bottle.