

## APPETIZERS

**Cheese Board 12**  
chef's choice of cheeses,  
roasted garlic, accoutrements

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

**Burrata 12**  
confit tomatoes, walnut pesto

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

## JARS

**Fig, Gorgonzola,  
Toasted Walnut 9**

**Olive Tapenade,  
Herbed Cheese 9**

## SALADS

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

**Beet 11**  
walnuts, gorgonzola, spring mix,  
lemon shallot vinaigrette

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

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

## PASTA

lunch-sized portion

**Wild Mushroom Ragu 13**  
housemade gnocchi

**Torchetti 16**  
nduja sugo, stracciatella, fresh herbs

**Lobster Ravioli 19**  
cracked pepper ricotta, mascarpone cream, marinara, fried herbs

**Fusilli 13**  
asparagus, cremini mushrooms, truffle cream

**Bolognese 14**  
housemade pasta, brisket

**Meatballs & Pasta 14**  
berkshire pork sausage, grass-fed beef, sage marinara

## ADDITIONS

**Caramelized  
Cauliflower**   5

**Fingerling Potatoes**  5

**Meatballs (2)**    5

**Chicken Breast**   5

**Salmon**   10

**Scallops (3)**   12

**Seasonal Soup** 4/CUP

## 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,  
rehearsal dinners, weddings  
and more.

Buon Appetito!

Get In Touch

Phone: 414-585-8934

Email: [events@hospitalitydemocracy.com](mailto:events@hospitalitydemocracy.com)

## SANDWICHES

all served with chips

**The Italian 11**  
salami, provolone, nduja butter, basil aioli, tomato, romaine, fresh herbs

**Meatball Sliders 13**  
berkshire pork, grass-fed beef, marinara, provolone, housemade brioche

**Grilled Cheese 11**  
roasted tomato, provolone, fontina, thyme, panini bread

**Pesto Chicken 12**  
sun-dried tomato, walnut pesto, romaine, panini bread

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

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shallot, garlic, tomato, lemon, basil,  
fennel seed, grilled ciabatta

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## SALADS

### Caesar 5/9

romaine, pecorino cheese, anchovy fillets, croutons

### Beet 11

walnuts, gorgonzola, spring mix,  
lemon shallot vinaigrette

### Warm Mushroom 11

pine nuts, goat cheese, dried cherries, arugula,  
fresh herbs, caramelized onion vinaigrette

### House 5/9

spring mix, red onion, castelvetrano olives,  
red wine vinaigrette

## PASTA

### Wild Mushroom Ragu 17

housemade gnocchi

### Torchetti 19

nduja sugo, stracciatella, fresh herbs

### Lobster Ravioli 24

cracked pepper ricotta, mascarpone cream, marinara, fried herbs

### Fusilli 17

asparagus, cremini mushrooms, truffle cream

### Bolognese 19

housemade pasta, brisket

### Meatballs & Pasta 18

berkshire pork sausage, grass-fed beef, sage marinara

## ADDITIONS

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## ENTREES

### Seared Salmon 24

eggplant caaponata, fresh herbs, grilled lemon

### Aged Ribeye 39

fingerling potatoes, nduja butter, chives

### Seared Scallops 28

zucchini noodles, romesco sauce, scallions, arugula,  
grilled bread

### Eggplant Cannelloni 18


basil ricotta, provolone, marinara, walnut pesto

## WINE

### BUBBLES

	5oz	8oz	BOTTLE
Joiros, Cava, Valencia, Spain	10	-	39
BiancaVigna, Rose Brut DOCG	14	-	51
Indigenous, Prosecco Brut DOC, Treviso, Italy	12	-	45

### WHITE

	5oz	8oz	BOTTLE
<b>Elegantly Fruity</b>			
Hybrid, Pinot Grigio, Lodi, California 	8	12	42 (LTR)
Sarracco, Moscato, Piedmont, Italy	11	15	42
Poggio Anima, Rosé, Sicily, Italy 	8	12	42 (LTR)
Gini, Soave Classico, Veneto Italy	13	17	48

### Lively & Crisp

Nessa, Albarino, Rias Baixas, Spain	11	15	42
Faultline, Sauvignon Blanc, Marlborough, New Zealand	9	13	36
Tiberio, Trebbiano d'Abruzzo, Abruzzo, Italy	15	19	54
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	39
La Spinetta, Vermentino, Tuscany, Italy	17	21	60
Hoopla, Chardonnay, Yountville/Napa Valley, California	12	16	45


### Lush & Complex

Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	9	13	36
False Bay, Chenin Blanc, Coast Region, South Africa	10	14	39
Malvira, Arneis DOCG, Roero, Italy	13	17	48
Long Meadow Ranch, Chardonnay, Napa Valley, California	14	18	51


### RED

	5oz	8oz	BOTTLE
<b>Bright, Fresh &amp; Refined</b>			
Annabella, Pinot Noir, Cameros, California 	14	18	60 (LTR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	9	12	36
Lamadrid, Malbec, Agrelo, Argentina	12	16	45
Rios de Tinta, Tempranillo, Ribera del Duero, Spain	12	16	45
Indigenous, Nebbiolo d'Alba DOC, Roero, Italy	17	21	60

### Ripe, Juicy & Vibrant

Einaudi, Dolcetto di Dogliani DOCG, Piedmont, Italy	17	21	60
Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	10	14	39
Franco Serra, Barbera d'Asti Superiore DOCG, Piedmont, Italy	9	13	36
12 e Mezzo, Primitivo del Salento, Puglia, Italy	8	12	33
Le Monde, Cabernet Franc, Friuli, Italy	13	17	48
Omen, Red Blend, Sierra Foothills, California 	8	12	42 (LTR)
Vigne Sannite, Sannio Aglianico, Campania, Italy	10	14	39

### Opulent, Powerful & Structured

La Spinetta, Sangiovese DOC, Tuscany, Italy	15	19	54
Graziano, Petite Sirah, Mendocino, CA	13	17	48
Nicolis, Valpolicella Classico DOCG, San Pietro, Italy	12	16	45
Ciacci Piccolomini d'Aragona "Ateo", Cabernet-Merlot, Piedmont, Italy	17	21	60
Proletariat, Cabernet Sauvignon, Walla Walla, Washington 	16	20	69 (LTR)
Barbazzale, Etna DOC Rosso, Sicily, Italy	14	18	51

## COCKTAILS

Broadway Sour 12  
bulleit bourbon, lemon juice, simple syrup, red wine float

Seasonal Sangria 12  
featured daily, handcrafted, seasonal ingredients

Fragola 12  
ketel one citroen, aperol, strawberry balsamic shrub, lemon juice, seltzer

Third Ward  
Classic Manhattan 14  
kinnickinnic whiskey, angostura bitters, carpano, luxardo cherry

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

Melegnano Mule 12  
ketel one, pama liqueur, ginger beer, lime, honey

Italian Margarita 12  
altos reposado, disaronno, triple sec, lime juice

Arido Vino Manhattan 14  
maker's mark, yzaguirre, red wine reduction, orange bitters

## 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

### 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

### BREWERY OMMEGANG

Hennepin SAISON

## TAP BEERS

### ROTATING SELECTION OF LOCAL, SEASONAL BEER

### MILWAUKEE BREWING COMPANY

Louie's Demise AMERICAN AMBER

### THIRD SPACE BREWING

Happy Place MIDWEST PALE ALE



### 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.