

ONESTO

I T A L I A N

LUNCH

APPETIZERS

Burrata 13

delicata squash, pickled apples, hazelnut, apricot conserva, pink peppercorns, micro basil

Sautéed Calamari 13

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

Honey Roasted Bruschetta 9

roma tomato, basil, housemade ricotta

Mussels 18

pancetta, fresh herbs, butter, white wine, nduja, san marzano tomatoes

Meat & Cheese Board 19

chef's selection of premium artisan cheese and cured italian meats, seasonal accoutrements

JARS

Fig, Gorgonzola, Toasted Walnut 9

Olive Tapenade, Herbed Cheese 9

SALADS

House 5/9

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

Caesar 5/9

romaine, pecorino cheese, anchovy fillets, croutons

Beet 11

golden beet, gorgonzola, walnuts, spring mix, lemon shallot dressing

Warm Mushroom 11

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

PASTA

Bolognese 14

housemade pasta, brisket

Lobster Ravioli 20

cracked pepper ricotta, mascarpone cream, marinara

Spinach Gnocchetti 14

prosciutto cream, sun dried tomato, lemon

Torchetti 16

nduja sugo, pancetta, stracciatella

Cappelletti 16

cremini mushroom duxelles, brown butter, black garlic

Fusilli 16

asparagus, cremini mushroom, truffle cream sauce

Meatballs & Pasta 14

berkshire pork sausage, grass-fed beef, sage marinara

ADDITIONS

Seasonal Soup 6/cup

Salmon 12

Scallops (2) 14

Chicken Breast 6

Meatballs (2) 6

Caramelized Cauliflower 6

Fingerling Potatoes 6

Seasonal Vegetable 6

DESSERTS

Tiramisu 9

cocoa, grand marnier, mascarpone

Salted Caramel Tart 9

candied pistachio dust, dried fruit compote

Affogato 7

espresso, gelato

Gelato & Sorbet

single 5, double 7

SANDWICHES

served with house salad

Pesto Chicken 12

sun dried tomato, walnut pesto, arugula, provolone, housemade croissant

The Italian 12

salami, fontina, nduja butter, basil aioli, romaine, roma tomato, pickled red onion, housemade croissant

Meatball Sliders 13

berkshire pork, grass-fed beef, marinara, provolone, brioche

Grilled Mushroom 13

marinated portabella, roasted tomato, arugula, fontina, basil aioli, housemade croissant

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

ONESTO

I T A L I A N

DINNER

APPETIZERS

Burrata 13

delicata squash, pickled apples, hazelnut, apricot conserva, pink peppercorns, micro basil

Sautéed Calamari 13

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

Honey Roasted Bruschetta 9

roma tomato, basil, housemade ricotta

Mussels 18

pancetta, fresh herbs, butter, white wine, nduja, san marzano tomatoes

Meat & Cheese Board 19

chef's selection of premium artisan cheese and cured italian meats, seasonal accoutrements

JARS

Fig, Gorgonzola, Toasted Walnut 9

Olive Tapenade, Herbed Cheese 9

SALADS

House 5/9

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

Caesar 5/9

romaine, pecorino cheese, anchovy fillets, croutons

Beet 6/11

golden beet, gorgonzola, walnuts, spring mix, lemon shallot dressing

Warm Mushroom 6/11

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

PASTA

Bolognese 19

housemade pasta, brisket

Lobster Ravioli 25

cracked pepper ricotta, mascarpone cream, marinara

Spinach Gnocchetti 18

prosciutto cream, sun dried tomato, lemon

Torchetti 19

nduja sugo, pancetta, stracciatella

Cappelletti 19

cremini mushroom duxelles, brown butter, black garlic

Fusilli 19

asparagus, cremini mushroom, truffle cream sauce

Meatballs & Pasta 18

berkshire pork sausage, grass-fed beef, sage marinara

ADDITIONS

Seasonal Soup 6/cup

Salmon 12

Scallops (2) 14

Chicken Breast 6

Meatballs (2) 6

Caramelized Cauliflower 6

Fingerling Potatoes 6

Seasonal Vegetable 6

DESSERTS

Tiramisu 9

cocoa, grand marnier, mascarpone

Salted Caramel Tart 9

candied pistachio dust, dried fruit compote

Affogato 7

espresso, gelato

Gelato & Sorbet

single 5, double 7

ENTREES

Scallops 29

delicata squash, celery root, lemon brown butter, pomegranate, toasted hazelnut

Grilled Salmon 26

charred fennel, rainbow carrots, salsa verde

Short Rib 29

fingerling potatoes, cipollini onion, herb butter

Eggplant Cannelloni 18

basil ricotta, provolone, marinara, walnut pesto

Mushroom Risotto 17

arborio rice, fresh herbs, grilled portobello mushroom

All pasta housemade fresh daily.

Gluten-friendly option available upon request.

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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
Elegantly Fruity			
Hybrid, Pinot Grigio, Lodi, California 🍷	8	12	42 (L,TR)
Sarracco, Moscato, Piedmont, Italy	11	15	42
Poggio Anima, Rosé, Sicily, Italy 🍷	8	12	42 (L,TR)
Lively & Crisp			
Nessa, Albarino, Rias Baixas, Spain	11	15	42
Faultline, Sauvignon Blanc, Marlborough, New Zealand	9	13	36
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	39
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
Long Meadow Ranch, Chardonnay, Napa Valley, California	14	18	51

RED

	5oz	8oz	BOTTLE
Bright, Fresh & Refined			
Annabella, Pinot Noir, Carneros, California 🍷	14	18	60 (L,TR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	9	12	36
Rios de Tinta, Tempranillo, Ribera del Duero, Spain	12	16	45
Indigenous, Nebbiolo d'Alba DOC, Roero, Italy	17	21	60
Domaine Piaugier Cotes du Rhone	10	14	49
Ripe, Juicy & Vibrant			
Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	10	14	39
Le Croci Barbera d'Asti Superiore DOCG, Italy	11	15	52
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 (L,TR)
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 Toscana Rosso "Super Tuscan", Piedmont, Italy	11	15	52
Proletariat, Cabernet Sauvignon, Walla Walla, Washington 🍷	16	20	69 (L,TR)
Dandelion Vineyards, Shiraz, McLaren Vale, South Australia	15	19	54

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
- 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

TAP BEERS

MILWAUKEE BREWING COMPANY

- Louie's Demise ALE

THIRD SPACE BREWING

- Happy Place MIDWEST PALE ALE

ROTATING SELECTION OF LOCAL, SEASONAL BEER

N/A BEER

CLAUSTHALER

SPRECHER ROOT BEER

COCKTAILS

Seasonal Sangria 12

featured daily, handcrafted, seasonal ingredients

Melegnano Mule 12

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

Pear au Pair 13

grey goose vodka, ginger, pear, fresh lime

Basil Smash 12

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

Italian Margarita 12

altos reposado, disaronno, triple sec, lime juice

Wisconsin Cider II 12

korbel brandy, pear, ginger, cider, cranberry

Il Stiletto 13

woodford reserve bourbon, rothmann & winter apricot, lazzaroni maraschino

Broadway Sour 12

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

Midnight Manhattan 13

templeton 3 yr rye, averna amaro, agnostura

Montenegro Nights 13

amaro montenegro, yzaguirre reserva dry, fresh lemon

RESERVE WINE & WINE BY THE BOTTLE

See our exclusive bottle only and reserve wine list with this QR code.

