

# 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, mascarpone

### Flourless Chocolate

### Cake 9

amaretto caramel, hazelnut dust

### Crème Brûlée

### Cheesecake 7

basil simple syrup

### Affogato 7

espresso, gelato

### Gelato & Sorbet

single 5, double 8

## 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.

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

LUNCH

## APPETIZERS

### Burrata 13

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

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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

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Chicken Breast   6

Meatballs (2)    6

Caramelized Cauliflower   6

Fingerling Potatoes  6

Seasonal Vegetable   6

## DESSERTS

### Tiramisu 9

cocoa, mascarpone

### Flourless Chocolate

### Cake 9

amaretto caramel, hazelnut dust

### Crème Brûlée

### Cheesecake 7

basil simple syrup

### Affogato 7

espresso, gelato

### Gelato & Sorbet

single 5, double 8

## SANDWICHES

served with house salad

### Pesto Chicken 12

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

### The Italian 12

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

### Meatball Slider 13

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

### Grilled Mushroom 13

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

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

#### Elegantly Fruity

	5oz	8oz	BOTTLE
Hybrid, Pinot Grigio, Lodi, California <sup>(L,TR)</sup>	8	12	42
Sarracco, Moscato, Piedmont, Italy	11	15	42
Poggio Anima, Rosé, Sicily, Italy <sup>(L,TR)</sup>	8	12	42

#### 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

#### Bright, Fresh & Refined

Annabella, Pinot Noir, Carneros, California <sup>(L,TR)</sup>	14	18	60
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 <sup>(L,TR)</sup>	8	12	42

#### 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 <sup>(L,TR)</sup>	16	20	69
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.

