

# ONESTO

I T A L I A N

DINNER

## APPETIZERS

### Burrata 13

red pepper relish, gremolata,  
chive oil **gf** **v**

### Sautéed Calamari 15

shallot, garlic, tomato, lemon, basil,  
fennel seed, grilled ciabatta **n** **+**

### Honey Roasted Bruschetta 9

roma tomato, basil, housemade ricotta **v**

### Beef Tenderloin Carpaccio 16

shaved fennel and herb salad,  
pink peppercorn, lemon shallot  
vinaigrette **gf** **n** **+**

### Meat & Cheese Board 19

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

## JARS

Fig, Gorgonzola,  
Toasted Walnut 9 **v** **n**

Olive Tapenade,  
Herbed Cheese 9 **v**

White Bean Puree,  
Walnut Pesto 9 **v** **n**

## SALADS

### House 5/10

spring mix, red onion, castelvetrano olives,  
red wine vinaigrette **v** **gf**

### Caesar 5/10

romaine, pecorino cheese, anchovy fillets, croutons **+**

### Beet 6/12

goat cheese, pistachio dukkha, spring mix, honey  
cider dressing **gf** **n**

### Warm Mushroom 6/12

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

## PASTA

### Bolognese 21

housemade pasta, brisket

### Lobster Ravioli 25

cracked pepper ricotta, mascarpone cream, marinara **+**

### Wild Mushroom Ragu 19

ricotta gnochetti, chive oil **v**

### Torchetti 19

nduja sugo, pancetta, stracciatella

### Fusilli 21

asparagus, cremini mushroom, truffle cream sauce **v**

### Meatballs & Pasta 19

berkshire pork sausage, grass-fed beef, sage marinara **n** **+**

### Duck Egg Carbonara 21

cured egg yolk, pancetta, black pepper, parmesan, fresh herbs **+**

## ADDITIONS

Seasonal Soup 6/cup

Salmon **+** **gf** 12

Duck Fat Potatoes **gf** 6

Chicken Breast **+** **gf** 6

Meatballs (2) **n** **+** **gf** 6

Caramelized  
Cauliflower **v** **gf** 6

Delicata Squash **v** **gf** 6

## DESSERTS

### Tiramisu 9

cocoa, mascarpone

### Flourless Chocolate Cake 9

amaretto caramel,  
hazelnut dust **gf** **n**

### Cheesecake 8

with seasonal  
accompaniment

### Affogato 8

espresso, gelato

### Gelato & Sorbet

single 5, double 8

## ENTREES

### Short Rib 35

duck fat potatoes, braised spinach, demi glace **gf** **+**

### Risotto 20

sweet pea, sundried tomato, red chard, parmesan **v** **n**

### Scallops 32

celery root puree, squash caponata, fennel, pomegranate balsamic **gf** **n** **+**

### Grilled Salmon 27

rainbow carrots, artichoke cream **gf** **n** **+**

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

# ONESTO

I T A L I A N

LUNCH

## APPETIZERS

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chive oil **gf** **v**

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pink peppercorn, lemon shallot  
vinaigrette **gf** **n** **+**

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meats, seasonal accoutrements

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Toasted Walnut 9 **v** **n**

Olive Tapenade,  
Herbed Cheese 9 **v**

White Bean Puree,  
Walnut Pesto 9 **v** **n**

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red wine vinaigrette **v** **gf**

### Caesar 5/10

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cider dressing **gf** **n**

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fresh herbs, caramelized onion vinaigrette **v** **gf** **n**

## PASTA

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housemade pasta, brisket

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### Wild Mushroom Ragu 18

ricotta gnochetti, chive oil **v**

### Torchetti 19

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### Fusilli 19

asparagus, cremini mushroom, truffle cream sauce **v**

### Meatballs & Pasta 18

berkshire pork sausage, grass-fed beef, sage marinara **n** **+**

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cured egg yolk, pancetta, black pepper, parmesan, fresh herbs **+**

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cocoa, mascarpone

### Flourless Chocolate Cake 9

amaretto caramel,  
hazelnut dust **gf** **n**

### Cheesecake 8

with seasonal  
accompaniment

### Affogato 8

espresso, gelato

### Gelato & Sorbet

single 5, double 8

## SANDWICHES

served with house salad

### Pesto Chicken 13

sun dried tomato, walnut pesto, arugula, provolone, croissant **n** **+**

### The Italian 13

arzi salami, capicola, fontina, basil aioli, arugula, tomato, piquillo pepper,  
red wine vinaigrette, focaccia

### Meatball Slider 14

berkshire pork, grass-fed beef, marinara, provolone, brioche **n** **+**

### Veggie 13

grilled zucchini, white bean puree, peppadew pepper, walnut pesto, focaccia **v** **n**

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## WINE

### BUBBLES

	5oz	8oz	BOTTLE
Joiros, Cava, Valencia, Spain	10	-	40
Bianca Vigna, Rose Brut DOCG	-	-	56
Indigenous, Prosecco Brut DOC, Treviso, Italy	12	-	45

### WHITE

#### Elegantly Fruity

	5oz	8oz	BOTTLE
Vigna Boca, Pinot Grigio, Delle Venezia, Italy 	9	12	42 (LTR)
Sarracco, Moscato, Piedmont, Italy	11	15	48
Scarpetta, Rosé Blend, Tuscany, Italy 	10	14	45 (LTR)
Villa Matilde, Falaghinia, Campania, Italy	10	14	43

#### Lively & Crisp


Veiga Naum, Albarino, Rias Baixas, Spain	11	15	49
Ottos Constant Dream, Sauv Blanc, Marlborough, New Zealand	9	13	37
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	43
Donati, Unoaked Chardonnay, Central Coast, California	10	14	49
A to Z, Pinot Gris, Dundee, Oregon	9	13	45

#### Lush & Complex


Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	9	13	42
Unshackled, Sauvignon Blanc, Northern Coast, California	14	18	56
Long Meadow Ranch, Chardonnay, Napa Valley, California	14	18	56

### RED


#### Bright, Fresh & Refined

Poppy, Pinot Noir, Monterey, California 	14	18	65 (LTR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	9	12	38
Vina Albina, Crianza Tempranillo, Rioja, Spain	-	-	51
Carol Shelton, Zinfandel, Mendocino, California	13	17	75
Aposto, Barbera, Nizza Monferrato, Italy	10	13	38
A to Z, Pinot Noir, Dundee, Oregon	13	17	58

#### Ripe, Juicy & Vibrant

Poggio Anima, Montepulciano d'Abruzzo DOC, Italy	10	14	45
Le Croci Barbera d'Asti Superiore DOCG, Italy	-	-	53
12 e Mezzo, Primitivo del Salento, Puglia, Italy	9	12	34
Le Monde, Cabernet Franc, Friuli, Italy	-	-	56
Peltier Station Red Blend, Lodi, California 	9	12	42 (LTR)

#### Opulent, Powerful & Structured

La Spinetta, Sangiovese DOC, Tuscany, Italy	15	19	60
Roco Gravel Road, Pinot Noir, Willamette, California	-	-	56
Alta Mora Etna Rosso, Nerello Mascalese, Sicily, Italy	10	14	45
Ciacci Piccolomini Toscana Rosso "Super Tuscan", Piedmont, Italy	11	15	53
Fossil Point, Cabernet Sauvignon, Paso Robles, California 	16	20	69 (LTR)
Pedroncelli, Red Blend, Geyserville, California	11	15	48

## BOTTLED BEERS

### NEW GLARUS BREWING COMPANY

Spotted Cow FARMHOUSE ALE  
Two Women PILSNER

### LAKEFRONT BREWERY

IPA INDIA PALE ALE  
Riverwest Stein AMERICAN AMBER  
Wisconsinite WEISS

### MILWAUKEE BREWING COMPANY

Plowed In WINTER SEASONAL

### MILLER BREWING COMPANY

High Life AMERICAN LAGER  
Lite AMERICAN LAGER

### N/A

CLAUSTHALER  
SPRECHER ROOT BEER  
FEVER TREE GINGER BEER  
S. PELLEGRINO SPARKING WATER  
ACQUA PANNA SPRING WATER

## COCKTAILS

### Seasonal Sangria 13

featured daily, handcrafted ingredients

### Melegnano Mule 13

wheatly vodka, pama liqueur, ginger beer, lime

### Perfect Gin Manhattan 14

rehorst barrel aged gin, cocchi americano, cocchi vermouth di torino, orange, bitters

### Spaghatt 13

aperol, housemade limoncello, miller high life on the side

### Espresso Martini 14

myer's dark rum, espresso, kahlúa

### Vespar 13

bombay sapphire gin, altos reposado, honey syrup, sauvignon blanc float

### Scotch Daiquiri 13

dewar's white label, honey syrup, lime juice

### Boulevardier 14

elijah craig bourbon, campari, cocchi vermouth de torino

### Broadway Old Fashioned 13

maker's mark whiskey, honey syrup, luxardo cherries, orange, bitters

### #75 13

bombay gin, housemade limoncello, prosecco

## RESERVE WINE & WINE BY THE BOTTLE

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

