

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**

Marinated Castelvetro Olives 15

goat cheese, basil, garlic confit, orange
zest, chili, thyme, radish sprouts **v** **n** **gf**

Meat & Cheese Board 19

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

JARS

Housemade Ricotta,

English Peas, Mint,

Lemon Zest 9 **v**

Olive Tapenade,

Herbed Cheese 9 **v**

White Bean Puree,

Walnut Pesto 9 **v** **n**

SALADS

House 5/10

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

Caesar 5/10

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

Beet 12

goat cheese, pistachio dukkha, arugula, honey
cider dressing **gf** **n**

Warm Mushroom 12

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

PASTA

Bolognese 21

housemade spaghetti, brisket, pancetta

Lobster Ravioli 25

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

Cacio e Pepe 20

wild mushrooms, black pepper, parmesan **v**

Rigate alla Vodka 21

san marzano tomato, cream, basil, dehydrated fresno chili **v**

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

Scallops (2) **gf** 14

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

Potato Puree **gf** 6

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

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

Caramelized

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

Sautéed Spring

Vegetable **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

New York Strip 43

potato puree, broccolini, confit garlic, red wine demi glace **gf** **+**

Halibut 35

salsa verde, spring vegetables, breakfast radish, white wine sauce **gf**

Scallop Risotto 33

watercress, english peas, lemon, extra virgin olive oil **gf**

Seared Salmon 28

braised fennel, wild mushrooms, citrus frisée salad **gf**

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

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**

Marinated Castelvetrano Olives 15

goat cheese, basil, garlic confit, orange
zest, chili, thyme, radish sprouts **v** **n** **gf**

Meat & Cheese Board 19

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

JARS

Housemade Ricotta,

English Peas, Mint,

Lemon Zest 9 **v**

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 12

goat cheese, pistachio dukkha, arugula, honey
cider dressing **gf** **n**

Warm Mushroom 12

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

PASTA

Bolognese 19

housemade spaghetti, brisket, pancetta

Lobster Ravioli 25

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

Cacio e Pepe 18

wild mushrooms, black pepper, parmesan **v**

Rigate alla Vodka 19

san marzano tomato, cream, basil, dehydrated fresno chili **v**

Fusilli 19

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

Meatballs & Pasta 18

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

Duck Egg Carbonara 19

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

ADDITIONS

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

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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

SANDWICHES

served with house salad

Pesto Chicken 13

sun dried tomato, walnut pesto, arugula, provolone, focaccia **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


ROSÉ & ORANGE	5OZ	8OZ	BOTTLE
20,000 Leguas, Orange Wine, Vino de La Tierra de Castilla, Spain	11	15	49
Sun Goddess, Traditional Pinot Grigio, Friuli Venezia Giulia, Italy	11	15	49
Borgo Savaian di Bastiani Stefano, Sauvignon Blanc, Pinot Grigio Friuli Venezia Giulia, Italy	10	14	45
Muton Noir Love Drunk, Chardonnay, Pinot Noir, Willamette Valley, Oregon	10	14	45
Tenuta di Tavignano Frizzante La Birba, Lacrima Marche, Italy	10	14	45
Bonny Doon La Cigare Orange, Grenache Gris, Grenache Blanc, Grenache, Orange Muscat, Santa Cruz, California	10	14	45


WHITE	5OZ	8OZ	BOTTLE
Elegantly Fruity			
Vigna Boca, Pinot Grigio, Delle Venezia, Italy 	10	14	45 (LTR)
Sarracco, Moscato, Piedmont, Italy	11	15	48
Brown Estate Chardonnay, Napa Valley, California 	11	15	48
Count Karolyi, Gruner Veltliner Tolna, Hungary	10	14	43
Falesco Le Poggere Est! Est! Est!, White Blend Umbria, Italy	11	15	48

Lively & Crisp			
Veiga Naum, Albarino, Rias Baixas, Spain	11	15	49
Ottos Constant Dream, Sauv Blanc, Marlborough, New Zealand	10	13	37
Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany	10	14	43
Garzon, Albarino Maldonado, Uruguay	10	14	45
Ca Maoil, Trebbiano, Veneto, Italy	10	14	45
Unshackled, Sauvignon Blanc, Northern Coast, California	14	18	56

Lush & Complex			
Tavignano, Verdicchio di Jesi Classico Superiore, Marche, Italy	10	14	45
Chateau Lestrille, White Bordeaux (Sauvignon Blanc), Bordeaux, France	11	15	48
Tenuta Santa Maria, Lepiga Soave, Veneto, Italy	10	14	43
Long Meadow Ranch, Chardonnay, Napa Valley, California	14	18	56

RED	5OZ	8OZ	BOTTLE
Bright, Fresh & Refined			
Poppy, Pinot Noir, Monterey, California 	14	18	65 (LTR)
Fattoria di Lucignano, Chianti Colli Fiorentini DOCG, Tuscany, Italy	10	14	43
Roco Gravel Road, Pinot Noir, Willamette, Oregon	-	-	56
Franco Serra, Dolcetto d' Alba, Piedmont, Italy	10	14	43
Fiorini Terre Al Sole, Lambrusco Frizzante, Emilia-Romagna, Italy	10	14	43

Ripe, Juicy & Vibrant			
Indigenous, Barbera Pidmonte DOC, Piedmont, Italy	10	14	45
Stefano Antonucci Montepulciano Marche, Italy	10	14	45
Le Croci Barbera d'Asti Superiore DOCG, Italy	-	-	53
12 e Mezzo, Primitivo del Salento, Puglia, Italy	10	12	34
Peltier Station Red Blend, Lodi, California 	10	12	42 (LTR)
Wild Thing Zinfandel, Mendocino, California	13	17	75

Opulent, Powerful & Structured			
La Spinetta, Sangiovese DOC, Tuscany, Italy	15	19	60
Illuminati, Montepulciano d'Abruzzo, Abruzzo, Italy	11	15	53
Ciacci Piccolomini Toscana Rosso "Super Tuscan", Tuscany, Italy	11	15	53
Fossil Point, Cabernet Sauvignon, Paso Robles, California 	16	20	69 (LTR)
Pedroncelli, Red Blend, Geyserville, California	11	15	48

COCKTAILS

Seasonal Sangria 13
featured daily, handcrafted ingredients

Melegnano Mule 13
wheatly vodka, pama liqueur, ginger beer, lime

Venetian Spritz 14
aperol, campari, prosecco, seltzer

Spaghett 13
aperol, housemade limoncello, miller high life on the side

Espresso Martini 14
myer's dark rum, espresso, kahlúa

Sandia 14
altos reposado tequila, lime juice, watermelon, simple syrup

Bacio 14
wheatly vodka, elderflower liqueur, strawberry puree, prosecco

Affari 14
central standard gin, house made limoncello, lime juice, simple syrup

Broadway Old Fashioned 13
maker's mark whiskey, honey syrup, luxardo cherries, orange, bitters

One Italian Summer 14
hendrick's gin, elderflower liqueur, lemon juice, cava

BOTTLED BEERS

NEW GLARUS BREWING
Spotted Cow FARMHOUSE ALE
Two Women PILSNER

LAKEFRONT BREWERY
IPA INDIA PALE ALE
Riverwest Stein AMERICAN AMBER
Wisconsinite WEISS

MILWAUKEE BREWING
Outboard Cream Ale SEASONAL

MILLER BREWING
High Life AMERICAN LAGER
Lite AMERICAN LAGER

N/A

Clausthaler
Sprecher Root Beer
Fever Tree Ginger Beer
S Pellegrino Sparkling Water
Acqua Panna Spring Water

RESERVE WINES

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