

ONESTO

I T A L I A N



DINNER

APPETIZERS

Burrata 13

red pepper relish, gremolata, chive oil  



Sautéed Calamari 15

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

Honey Roasted Bruschetta 9

roma tomato, basil, housemade ricotta 

Marinated Castelvetrano Olives 15

goat cheese, basil, garlic confit, orange zest, chili, thyme, radish sprouts   

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 

Olive Tapenade,

Herbed Cheese 9 

White Bean Puree,


Walnut Pesto 9  

SALADS


House 5/10

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


Caesar 5/10

romaine, pecorino cheese, anchovy fillets, croutons 

Beet 12

goat cheese, pistachio dukkha, arugula, honey cider dressing  

Warm Mushroom 12

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

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 



Rigate alla Vodka 21

san marzano tomato, cream, basil, dehydrated fresno chili 

Fusilli 21

asparagus, cremini mushroom, truffle cream sauce 

Meatballs & Pasta 19


berkshire pork sausage, grass-fed beef, sage marinara  

Duck Egg Carbonara 21

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

ADDITIONS




Seasonal Soup 6/cup

Scallops (2)  14

Salmon   12

Potato Puree  6

Chicken Breast   6

Meatballs (2)    6

Caramelized

Cauliflower   6

Sautéed Spring

Vegetable  6

DESSERTS

Tiramisu 9

cocoa, mascarpone

Flourless Chocolate

Cake 9

amaretto caramel,

hazelnut dust  

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  

Ruby Red Trout 35

salsa verde, roasted summer vegetables, white wine sauce 


Scallop Risotto 33


watercress, english peas, lemon, extra virgin olive oil 


Seared Salmon 28


braised fennel, wild mushrooms, citrus frisée salad 

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

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LUNCH

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English Peas, Mint,

Lemon Zest 9 

Olive Tapenade,

Herbed Cheese 9 

White Bean Puree,


Walnut Pesto 9  

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




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Beet 12

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Lobster Ravioli 25

cracked pepper ricotta, mascarpone cream, marinara 

Cacio e Pepe 18

wild mushrooms, black pepper, parmesan 



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Meatballs & Pasta 18


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Duck Egg Carbonara 19

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
Chicken Breast   6

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Caramelized

Cauliflower   6

Sautéed Spring

Vegetable  6

DESSERTS

Tiramisu 9

cocoa, mascarpone

Flourless Chocolate

Cake 9

amaretto caramel,

hazelnut dust  

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  

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  


Veggie 13


grilled zucchini, white bean puree, peppadew pepper, walnut pesto, focaccia  

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	-	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
WHITE	5OZ	8OZ	BOTTLE
Elegantly Fruity			
Vigna Boca, Pinot Grigio, Delle Venezia, Italy 	10	14	45 <small>(LTR)</small>
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
Horologist, 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 Lestrelle, 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 <small>(LTR)</small>
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 Piedmonte 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 <small>(LTR)</small>
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 <small>(LTR)</small>
Pedroncelli, Red Blend, Geyserville, California	11	15	48

COCKTAILS

Seasonal Sangria 13
featured daily, handcrafted ingredients

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

Venetian Spritz 14
aperol, campari, prosecco, seltzer

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

Espresso Martini 14
wheatley vodka, espresso, kahlúa

Sandia 14
altos reposado tequila, lime juice,
watermelon triple sec

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.