

# ONESTO

I T A L I A N

DINNER

## APPETIZERS

Wagyu Beef Carpaccio 22  
parmesan crisps, truffle dust, garlic aioli

Roasted Pepper Bruschetta 11  
charred marinated peppers, whipped  
cheese, parsley

Burrata 15  
bourbon peach jam, chives, smoked salt

Brûléed Brie 15  
apricot compote, crispy prosciutto

Sautéed Calamari 15  
shallot, garlic, tomato, lemon, basil, fennel seed,  
grilled ciabatta

Crabcake 20  
saffron aioli, fennel and honey crisp salad, citrus  
vinaigrette, grilled lemon

Meat & Cheese Board 19  
chef's selection of premium artisan cheese and  
cured Italian meats, seasonal accoutrements

## SALADS

House 6/12  
spring mix, red onion, castelvetroano olives,  
red wine vinaigrette

Caesar 6/12  
romaine, pecorino cheese, anchovy fillets,  
croutons

Panzanella 16  
truffle balsamic, brioche, arugula, basil, burrata,  
heirloom tomatoes

Warm Mushroom 14  
pine nuts, goat cheese, dried cherries, arugula,  
fresh herbs, caramelized onion vinaigrette

## PASTA

Bolognese 22  
spaghetti, brisket, pancetta

Ravioli 24  
sweet corn ricotta, browned butter, zucchini, calabrian chili  
relish

Rock Shrimp Pesto 26  
reginette, charred scallion pesto, parmesan, lemon

Rigate alla Vodka 22  
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

Carbonara 25  
pancetta, egg, parmesan, black pepper, white wine, butter

Lobster Campanelle 28  
calabrian chili, blistered tomatoes, caramelized fennel,  
cream, lemon

## ADDITIONS

Seasonal Soup 6/cup

Asparagus 11  
black garlic Caesar, parmesan,  
hazelnuts

Orzotto 12  
spring peas, lemon, parmesan,  
pea shoots

Lobster Tail 20  
citrus butter, grilled lemon

Scallops (2) 20

Salmon 12

Chicken Breast 6

Meatballs (2) 6

All pasta housemade fresh daily.  
Gluten-friendly option available upon request.

vegetarian

gluten-friendly

contains nuts & seeds

consuming raw or  
undercooked meat, poultry,  
seafood, shellfish or eggs  
may increase your risk of  
food-borne illness

## ENTREES

Center Cut Ribeye 65  
porcini butter, asparagus

Duroc Pork Chop 38  
espresso rub, roasted mushrooms,  
port wine demi

Scallops 36  
orzotto, spring peas, fresno oil, lemon, crispy  
prosciutto

Salmon 30  
spring vegetables, smoked tomato, green onions

## HAND CRAFTED COCKTAILS

### Aperol Spritz 15

Aperol, Indigenous Prosecco, housemade pomegranate syrup, sparkling soda

### Maple Bourbon Old Fashioned 16

Elijah Craig small batch, Angostura Bitters, Wisconsin maple syrup

### Blood Orange Mule 13

Sacred Spring vodka, blood orange juice, lime juice, Fever Tree blood orange ginger beer

### Olivette 15

Bombay Sapphire, St. Germain elderflower, Noilly Prat dry vermouth, olive

### Apple Ginger Whiskey Cider 15

Restoration Rye, housemade mulled cider

### Black Pepper Shrub Whiskey Sour 17

Dancing Goat Single Barrel Rye, housemade black pepper shrub syrup, lemon juice, egg white

### Smoky Basil Oaxacan Mezcal 16

Montelobos, lime juice, agave, basil, lime, black lava salt

### Red Sangria 14

pinot noir, apricot brandy, grand marnier, cranberry juice, s.pellegrino limonata

### Chai Espresso Martini 15

Wheatley vodka, Kahlua, Illy espresso, masala chai

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## SPIRIT-FREE

### Italian Spritz 12

Lyre's italian spritz, classico na sparkling, sparkling soda

### Phony Negroni 11

St. Agrestis, big rock

### Caramel Apple Espresso Martini 12

Owen's mixer, house made apple caramel syrup

### Fresh Lemonade 4

add blood orange flavor for \$1

### Iced Rishi Black Tea 3.5

### Sprecher Root Beer 5

### San Pellegrino Sparkling Water 5/9

### Acqua Panna Spring Water 5/9

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## BEER

### New Glarus Spotted Cow 6

farmhouse ale

### Lakefront Riverwest Stein 6

american amber ale

### Central Waters Mudpuppy Porter 6

american robust porter

### Downeast Cider 8

hard cider

### 3 Sheeps Fifteen Two 6

american stout

### Stella Artois 6

international pale lager

### Peroni Nastro Azzurro 6

italian

### Birra Moretti L'Autentica 8

italian lager

### Athletic Brewing Run Wild IPA 7

american ipa <sup>h/b</sup>

### Clausthaler 7

international pale lager <sup>h/b</sup>

# ONESTO

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## LUNCH

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### SANDWICHES

Pesto Chicken 15  
sun-dried tomato, walnut pesto, arugula,  
provolone, focaccia

The Italian 15  
varzi salami, capicola, fontina, basil aioli,  
arugula tomato, piquillo pepper, red wine  
vinaigrette, focaccia

Meatball Slider 15  
berkshire pork sausage, grass-fed beef,  
marinara, provolone, brioche

Grilled Cheese 15  
arugula pesto, burrata, fontina, roasted  
tomatoes, sourdough