

# 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

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

gluten-friendly

contains nuts & seeds

## 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

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I T A L I A N

## 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

# SEASONAL COCKTAILS

## Aperol Frosé

frozen rosé, strawberry 14

## Sgroppino

frozen skyy citrus vodka, prosecco, lemon 14

## Summer Sangria

housemade, red or white 14

## Hugo Spritz

st. germain elderflower, prosecco, mint, sparkling soda 15

## Strawberry Basil Smash

empres 1908 gin, strawberry, basil, lemon, simple syrup 15

## Italian Cream Soda

chambord raspberry, sparkling soda, whipped cream 14

## Yuzu Passionfruit Mojito

don q pasión rum, fever tree sparkling soda, yuzu, lime, mint 14

## French Blonde

lillet blanc, hendrick's gin, st. germain elderflower, grapefruit juice, lemon bitters 16

## Carajillo

licor 43, espresso 16

## 24k Gold Espresso Martini

wheatly vodka, kahlua, simple syrup, espresso, gold leaf 19

## CLASSIC COCKTAILS

### Aperol Spritz

aperol, prosecco, sparkling soda 15

### Old Fashioned

elijah craig small batch, angostura bitters, demerara syrup 15

### Negroni

tanqueray gin, cocchi vermouth di torino, campari 12

### Manhattan

new riff private barrel rye, cocchi vermouth di torino, angostura bitters 18

### Mint Julep

j. henry & sons bourbon, mint, simple syrup 19

### Margarita

casamigos blanco, cointreau, lime juice, simple syrup 16

### French 75

plymouth gin, prosecco, lemon juice, simple syrup 14

## SPIRIT-FREE

### Italian Spritz

lyre's classico n/a sparkling, sparkling soda 13

### Phony Negroni

st. agrestis, big rock 11

### Cosnopolitan

seedlip grove 42, cranberry juice, lime juice, simple syrup 13

### Seedlip Paloma

seedlip notas de agave, grapefruit juice, lime juice, simple syrup, chili lime salt, sparkling soda 13

## BEER AND CIDER

### New Glarus Spotted Cow

farmhouse ale 7

### Lakefront IPA

india pale ale 7

### Downeast Cider

hard cider 8

### Stella Artois

pale lager 8

### Peroni Nastro Azzurro

euro pale lager 7

### Athletic Brewing Run Wild IPA

non alcoholic american ipa 7