

STARTERS

- Soup of the Moment 7
- Warm Medley of Olives
Garlic, Thyme & Chilies 6
- Bresaola
- Shaved Fennel, Sweet Peppers, Parmesan 9
- Oven-Roasted Globe Artichokes
Mignonette & Mustard Sauces 9
- Steamed PEI Mussels
- Melted Leeks, Fresh Fennel, Garlic & White Wine Brodo 13
- Pizza Fondue
- Cheesy Tomato Sauce & Pizza Bread 8

BRUSCHETTE

- Creamed Ceci Bean, Lemon, Virgin Olive Oil 6
- Mozzarella di Bufala Campana,
Oven-Roasted Cherry Tomatoes, Balsamic 7
- Honey Crisp Apple & Parsnip, Gorgonzola, Walnuts 7
- Seasonal Wild Mushrooms, Marsala Glaze & Whipped Ricotta 9

SALADS

- Organic Mixed Greens
- Cucumber, Crimini, Tomato & Herb Vinaigrette 7
- Market Tomatoes & Mozzarella di Bufala
- Mozzarella di Bufala Campana, Balsamic & Extra Virgin Olive Oil 12
- Organic Arugula
- 3-Hour Roasted Grapes, Local Apple, Spicy Walnuts,
Shaved Parmesan & Walnut Vinaigrette 9
- Chopped Italian Lettuces
- Gorgonzola, Spicy Walnuts, Shaved Pear & Balsamic Vinaigrette 8.5
- Nichols Farm Heirloom Beets
- Watercress, Almonds, Goat Cheese & Balsamic Vinaigrette 9
- Romaine Lettuce
- Market Tomatoes, Crisp Pancetta, Shaved Parmesan
& Creamy Mustard Dressing 8.5
- Fingerling Potato
- Frisée, Pancetta, Poached Organic Egg, Croutons
& Sherry Vinaigrette 10

WINE PAIRING

Bin 711

PIZZA

RED

- Three Cheese
Mozzarella, Provolone & Pecorino with Tomato Sauce 10
- Bin 725 Housemade Fennel Sausage & Sweet Onions
Tomato Sauce with Mozzarella Cheese 13
- Bin 733 Triple Pepperoni
Tomato Sauce & Mozzarella Cheese, finished with White Truffle Oil 15
- Bin 721 Margherita
Mozzarella di Bufala Campana, Tomato Sauce & Torn Basil 15
- Bin 240 Parma Classic
Mozzarella Cheese, Tomato Sauce, Prosciutto, finished with Arugula* 16
- Bin 432 Buratta & Fire-Roasted Eggplant
Mozzarella Cheese & Tomato Sauce* 17
- Bin 731 La Quercia Coppa Piccante
Fire-Roasted Sweet Banana Pepper & Onions 15

WHITE

- Bin 222 Shaved Artichoke
Reggiano Parmesan & Garlic 10
- Bin 213 Carbonara
Slagel Farm Guanciale, Cracked Organic Egg, Pecorino & Black Pepper 15
- Bin 324 Seasonal Wild Mushrooms & Smoked Mozzarella 14
- Bin 729 Taleggio & 3-Hour Roasted Grapes 12
- Bin 410 Laura Chenel Goat Cheese
Melted Leeks, Garlic & Pancetta Lardons 14
- Bin 415 Sopresatta & Fire-Roasted Fennel
Arugula, Parmesan 13
- Bin 251 Cracked Organic Egg
Prosciutto & Black Pepper* 16
- Bin 548 Housemade Lamb Sausage
Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde 15
- Bin 326 Clam & Fresno Chilies
Pecorino, Garlic & Fresh Thyme 17
- Bin 320 Costa Rican Pineapple
Speck & Fresno Peppers, Fleur de Sel 15

- LATE NIGHT FIXE -

Serves Two

Select Any One Salad, Select Any One Pizza, & Wisconsin Electric Cookies \$20

- FIXED -

Paired with one glass of our Wine of the Week per guest \$30

*Add \$2 Sunday - Thursday 9 pm - Close

PASTA

- Tagliatelle all' Amatriciana
Slagel Farm Guanciale 15
 - Chicken, Spinach & Ricotta Ravioli
Brown Butter Sauce 16
 - Gnocchi with Housemade Sausage
Spinach & Teardrop Tomatoes 17
- Our pasta is crafted in-house.
We feature naturally raised pork & chicken.*

SPECIALTY

- Rock Shrimp & Kabocha Squash Risotto Carnaroli 18
- Seared Diver Scallops
- Sweet Potato Puree, Brussel Sprout Leaves, Winter Black Truffles 27
- Chicken Milanese
- Radicchio & Endive with Shaved Parmesan & Lemon 18
- Chianti-Braised Slagel Farms Short Ribs
Vegetable Risotto 23
- Pan-Roasted Steak Florentine
- 12 oz. Prime, Arugula, Lemon, Oregano, Parmesan 34

BEVERAGES

- JULIUS MEINL Ceylon Black Iced Tea, Austria 3
- ABITA Cane Sugar Root Beer, Louisiana 4
- BLUMERS Cream Soda, Wisconsin 4
- Fresh Squeezed Lemonade, Shaken 4
- Lemon's Blush: Sparkling Lemonade, Pomegranate 4
- FERRARELLE Italian Sparkling Water, 1 Liter 5
- ACQUA PANNA Italian Water, 1 Liter 5