

# LUNCH

## STARTERS

- Soup of the Moment 7
- Warm Medley of Olives  
Garlic, Thyme & Chilies 6
- Creamed Ceci Bean Bruschetta  
Lemon, Virgin Olive Oil 6
- Bruschetta of Mozzarella di Bufala Campana  
Oven-Roasted Cherry Tomatoes, Balsamic 7
- Bresaola  
Shaved Fennel, Sweet Peppers, Parmesan 9
- Pizza Fondue  
Cheesy Tomato Sauce & Pizza Bread 8

## SHARE SALADS

- Romaine Lettuce  
Market Tomatoes, Crisp Pancetta, Shaved Parmesan  
& Creamy Mustard Dressing 8
- Chopped Italian Lettuces  
Gorgonzola, Spicy Walnuts, Shaved Pear & Balsamic Vinaigrette 8
- Organic Arugula  
3-Hour Roasted Grapes, Local Apples, Spicy Walnuts,  
Shaved Parmesan & Walnut Vinaigrette 9
- Organic Mixed Greens  
Cucumber, Crimini, Tomato & Herb Vinaigrette 7
- Nichols Farm Heirloom Beets  
Watercress, Almonds, Goat Cheese & Balsamic Vinaigrette 8

## ENTREE SALADS

- Romaine Lettuce & Market Tomatoes  
Crisp Pancetta, Pulled Chicken & Mustard Dressing 11
- Organic Mixed Greens  
Cucumber, Radish, Crimini, Tomatoes, Chicken & Herb Vinaigrette 10
- Organic Arugula  
Pulled Chicken, 3-Hour Roasted Grapes, Local Apples,  
Spicy Walnuts, Shaved Parmesan & Walnut Vinaigrette 11
- Fingerling Potato  
Frisée, Pancetta, Poached Organic Egg,  
Croutons & Sherry Vinaigrette 10

WINE  
PAIRING

## PIZZA

RED

- Bin 711 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 . . . . . 14
- Bin 721 Margherita  
Mozzarella di Bufala Campana, Tomato Sauce & Torn Basil . . . . . 14
- Bin 240 Parma Classic  
Mozzarella Cheese, Tomato Sauce, Prosciutto with Arugula\* . . . . . 16
- Bin 432 Buratta & Fire-Roasted Eggplant  
Mozzarella Cheese & Tomato Sauce\* . . . . . 17

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 . . . . . 13
- Bin 729 Taleggio & 3-Hour Roasted Grapes . . . . . 11
- Bin 410 Laura Chenel Goat Cheese  
Melted Leeks, Garlic & Pancetta Lardons . . . . . 13
- 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 . . . . . 14

**- PIZZA PARTY -** \$12 per Person  
Served for parties of 6 or more  
Select Any Three Share Salads, Select Any Three Pizzas, Select Any Two Desserts  
\*Add \$2

**- LUNCHEON -**  
Serves Two  
Select Any One Share Salad, Select Any One Pizza & Wisconsin Electric Cookies \$18  
\*Add \$2

**- LAZY LUNCHEON -**  
Served with Wine of the Week; Paired for Two \$28  
\*Add \$2

## SARDINIAN SANDWICHES

- Herbed Chicken Salad with Whole Grain Mustard  
Shaved Lettuce, Tomato, Almonds & Currants 9
- Prosciutto & Burrata  
Arugula, Market Tomatoes 10
- Smoked Pork Belly  
Tomato, Sweet Onion Fondue & Mâche 9
- Soup, Salad & Sandwich  
Any Half Sandwich, Served with Organic Mixed Greens 10

## SPECIALTY

- Housemade Fennel Sausage Calzone  
Mozzarella & Mascarpone 9.5
  - Chicken Calzone  
Garlic Spinach & Mozzarella 9.5
  - Tagliatelle all' Amatriciana  
Slagel Farm Guanciale 13
  - Gnocchi with Housemade Sausage  
Spinach & Teardrop Tomatoes 15
  - Rock Shrimp & Kabocha Squash Risotto Carnaroli 16
  - Chicken Milanese  
Radicchio & Endive with Shaved Parmesan & Lemon 16
- We feature naturally raised pork & chicken.*

## 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