

DINNER

SUMMER 2010

LAMADIA

BEGINNINGS

Foil-Roasted Crackling Niçoise Olives	4
Soup of the Moment	4
Toasted Bruschetta, Local Heirloom Tomato, Extra-Virgin Olive Oil, Parmesan & Basil	7
Toasted Bruschetta, Seasonal Wild Mushrooms, Marsala Glaze & Whipped Ricotta	9
Tender Ceci Beans, Broccoli Rabe, Crostini & Lemon-Garlic Vinaigrette	7
Bresaola, Shaved Fennel, Sweet Peppers, Parmesan	8
Organic Melon with Prosciutto	12
Oven-Roasted Globe Artichokes with Mignonette and Mustard Sauces	8.5
Pizza Fondue: Cheesy Tomato Sauce & Pizza Bread	8

SALADS

Organic Mixed Greens, Cucumber, Crimini, Tomato & Herb Vinaigrette	8
Shaved Fennel, Radish, Carrot, Cucumber, Frisee & Lemon-Truffle Vinaigrette	9
Heirloom Tomatoes, Mozzarella di BuFala Campana, Balsamic Vinegar & Extra-Virgin Olive Oil	10
Organic Arugula, 3-Hour Roasted Grapes, Local Apple & Spicy Walnuts	9
Chopped Italian Lettuces, Currants, Pine Nuts & Balsamic Vinaigrette	8.5
Nichols Farm Heirloom Beets, Watercress, Salt-Roasted Almonds & Gorgonzola	9
Romaine Lettuce, Market Tomatoes, Crisp Pancetta & Creamy Mustard Dressing	8.5

WINE PAIRING

- Bin No. 710
- Bin No. 726
- Bin No. 735
- Bin No. 722
- Bin No. 214
- Bin No. 321

PIZZA RED

Classic Margherita: Tomato Sauce with Mozzarella Cheese & Torn Basil	9.5
Housemade Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella Cheese	13
Triple Pepperoni, Tomato Sauce & Mozzarella Cheese, Finished with White Truffle Oil	14.5
Mozzarella di BuFala Campana, Tomato Sauce & Torn Basil	14.5
Parma Classic: Mozzarella Cheese, Tomato Sauce, Prosciutto di Parma, Finished with Arugula	14
Heirloom Tomatoes, Arugula Pesto, & Ricotta	13

WHITE

- Bin No. 320
- Bin No. 324
- Bin No. 731
- Bin No. 428
- Bin No. 244
- Bin No. 542
- Bin No. 240
- Bin No. 226
- Bin No. 131

Shaved Artichoke, Reggiano Parmesan & Garlic	9.5
Seasonal Wild Mushrooms & Smoked Mozzarella	13
Taleggio and 3-Hour Roasted Grapes	12
Laura Chenel Goat Cheese, Melted Leeks, Garlic & Pancetta Lardons	13
Cracked Organic Egg, Speck & Black Pepper	16.5
Housemade Lamb Sausage, Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde	14
Costa Rican Pineapple, Speck and Fresno Chilies	15.5
White Clam and Fresno Chilies, Finished with Lightly Pickled Cucumbers	15
Burrata, Nichols Farm Summer Squash, Market Tomatoes & Torn Basil	17

SPECIALTY

Market Risotto Carnaroli	15
Pappardelle with Chicken Ragù	16
Chicken, Spinach & Ricotta Ravioli, Brown Butter Sauce	16
Tagliatelle with Heirloom Tomatoes, Parmesan, Extra-Virgin Olive Oil & Basil	13
Seared Red Grouper with Summer Vegetable Soffritto	19
Pan-Roasted Rushing Waters Trout, Sweet Corn, Leeks & Tender Green Beans	15
Chicken Milanese, Radicchio and Endive with Shaved Parmesan & Lemon	17
Chianti-Braised Short Ribs, Risotto Carnaroli	22

Our pasta is crafted in-house.

LATE NIGHT FIXE

\$20

Sunday - Thursday 9 pm - Close

Serves Two

Select any One Salad,

Select any One Pizza,

& Wisconsin Electric Cookies

LATE NIGHT FIXED

\$30

Served with Wine of the

Week Pairing For Two

BEVERAGES

JULIUS MEINL Ceylon Black Iced Tea, Austria	3
ABITA Cane Sugar Root Beer, Louisiana	4
BLUMERS Cream Soda, Wisconsin	3
Fresh Squeezed Lemonade, Shaken	3.50
FERRARELLE Sparkling Water, 1 Liter	5
ACQUA PANNA Italian Water, 1 Liter	5
Lemon's Blush: Sparkling Lemonade, Pomegranate	3.50

We feature naturally raised pork & chicken. In an effort to conserve our natural resources, we offer water upon request.

JONATHAN FOX, Chef/Proprietor • TONY BARDWELL, Partner • BRANDON K. WOLFF, Chef de Cuisine