

LUNCH

SUMMER 2010



BEGINNINGS

Foil-Roasted Crackling Niçoise Olives	4
Soup of the Moment	4
Pizza Fondue: Cheesy Tomato Sauce & Pizza Bread	7.5
Nichols Farm Heirloom Beets, Watercress, Salt-Roasted Almonds & Gorgonzola	9
Chopped Italian Lettuces, Currants, Pine Nuts & Balsamic Vinaigrette	8
Organic Mixed Greens, Cucumber, Radish, Crimini, Tomatoes & Herb Vinaigrette	7.5
Romaine Lettuce & Market Tomatoes, Crispy Pancetta, Creamy Mustard Dressing	7.5

ENTREE SALADS

Romaine Lettuce & Market Tomatoes, Crispy Pancetta, Pulled Chicken & Mustard Dressing	9
Organic Arugula, Pulled Chicken with 3-Hour Roasted Grapes, Local Apples & Spicy Walnuts	9
Organic Mixed Greens, Cucumber, Radish, Crimini, Tomatoes, Chicken & Herb Vinaigrette	9
Poached Shrimp, Shaved Fennel, Radish, Carrot, Cucumber & Lemon-Truffle Vinaigrette	12

SARDINIAN FLAT SANDWICHES

Market Tomatoes, Mozzarella di BuFala, Arugula & Balsamic Vinaigrette	9
Herbed Chicken Salad with Whole Grain Mustard, Shaved Lettuce, Tomato, Almonds & Currants	9
Roasted Local Peach, Taleggio & Spicy Walnuts	9
Prosciutto di Parma, Arugula, Market Tomatoes & Burrata	9
Smoked Pork Belly, Tomato and Sweet Onion Fondue & Mâche	9
Soup, Salad & Sandwich: Any Half Sandwich, Served with Organic Mixed Greens	9

WINE PAIRING

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

PIZZA RED

Classic Margherita: Tomato Sauce, with Mozzarella Cheese and Torn Basil	9.5
Housemade Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella Cheese	11
Triple Pepperoni, Tomato Sauce & Mozzarella Cheese, Finished with White Truffle Oil	12
Mozzarella di BuFala Campana, Tomato Sauce & Torn Basil	12

WHITE

Bin No. 320	Shaved Artichoke, Reggiano Parmesan & Garlic	9.5
Bin No. 324	Seasonal Wild Mushrooms, Smoked Mozzarella	11
Bin No. 731	Taleggio and 3-Hour Roasted Grapes	11
Bin No. 428	Laura Chenel Goat Cheese, Melted Leeks, Garlic & Pancetta	11
Bin No. 244	Cracked Organic Egg, Speck & Black Pepper	13
Bin No. 542	Housemade Lamb Sausage, Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde	11

CALZONE

House-Made Fennel Sausage, Mozzarella & Mascarpone	9
Chicken & Garlic Spinach, Mozzarella	9

LA MADIA LUNCHEON

\$15

Serves Two

Select any One Beginning,
Select any One Pizza &
Wisconsin Electric Cookies

LAZY LUNCHEON

\$25

Served with

Wine of the Week
Pairing For Two

LA MADIA PIZZA PARTY

Served for parties of 7 or more

Select any Three Beginnings

Select any Three Pizzas

Select any Two Desserts

\$10 per
person

BEVERAGES

JULIUS MEINL Ceylon Black Iced Tea	3
ABITA Cane Sugar Root Beer	4
BLUMERS Cream Soda	3
Shaken Fresh-Squeezed Lemonade	3.50
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