

SMALL PLATES

OLIVE PATTIES⁺

vegetarian olive patties served with marinara.
Garnished with shaved Parmesan cheese. \$9

CRAB CAKES

two lump crab cakes topped with corn Pico
de Gallo and tomato jam \$16

CHARCUTERIE BOARD

artisanal meats and cheeses, served with
confit tomatoes and crostinis \$15

FRIED CALAMARI

fried golden brown,
served with house marinara \$10

BRUSCHETTA PLATTER

8 garlic crostinis, served with
two toppings \$12
-classic tomato & basil-
-brandy cream wild mushrooms-

ARANCINI

risotto and fontina cheese, rolled in panko
breading, fried golden brown, topped with
marinara, prosciutto, and parmesan \$13

ROASTED CAULIFLOWER DIP

crumbled cauliflower, fontina cheese, cream
cheese, roasted garlic, and fresh herbs.
served with crostinis. \$11

PAN SEARED DIVER SCALLOPS*

corn succotash, spicy roasted
creamed corn sauce \$19

PRINCE EDWARD ISLAND

MUSSELS

chorizo, garlic, shallots, and cherry tomatoes,
white wine sauce, crostini \$18

SOUP OF THE DAY

CUP \$3.50
BOWL \$6

CLASSIC CAESAR

romaine, house-made garlic croutons,
parmesan, classic Caesar dressing
small \$7 large \$14

SONOMA GOAT CHEESE**

spring mix, sun-dried tomato, pine nuts,
goat cheese, sherry vinaigrette
small \$7 large \$14

ROASTED BEET SALAD**

arugula, goat cheese, candied pecans,
dried cranberries, balsamic vinaigrette
small \$7 large \$14

ADD ON'S grilled chicken breast \$4 grilled salmon \$9
 sautéed shrimp \$9 sautéed scallops \$12

ENTRÉES

CHICKEN PARMESAN

airline chicken breast, house marinara,
fresh mozzarella, fettuccine pasta
tossed in alfredo sauce \$19

GRILLED POLENTA CAKES**

served with a warm fig and mushroom
arugula salad and balsamic dressing,
garnished with fresh shaved parmesan \$16

SALMON PUTTANESCA*

grilled North Atlantic salmon served with
sautéed fennel and spinach,
garnished with fried capers \$24

GARGANELLI PASTA

tossed with smoked chicken, cherry
tomatoes, mushrooms, shallots, garlic,
rosemary cream sauce \$20

SHORT RIBS*

braised beef short ribs, mushroom
demi sauce, fontina mashed
potatoes, broccolini \$21

CHICKEN MARSALA*

pan-seared chicken breasts, mushrooms,
marsala-demi sauce, fontina mashed
potatoes, sautéed house vegetables \$19

AIRLINE CHICKEN BREAST*

crispy skin pan roasted chicken breast, served
with a grilled polenta cake,
almond haricot verts, and
rosemary cream sauce \$22

WEST COAST SCAMPI*

romaine, black beans, avocado, corn,
tomato, fontina-smoked gouda, sautéed
shrimp, balsamic vinaigrette
small \$11 large \$17

AVOCADO CHOP*

red leaf, romaine, cucumber, tomato,
mozzarella & Romano cheese, pepperoncini,
bacon vinaigrette
small \$7 large \$14

PORK TENDERLOIN*

ancho chili rubbed and pan roasted. served
with butternut squash risotto,
cherry bourbon sauce \$22

RIGATONI & ITALIAN SAUSAGE

italian sausage, fresh basil, cherry tomatoes,
asiago cream sauce \$20

PAN SEARED WHITEFISH*

served with Yukon potato and leek hash,
and tomato saffron broth \$20

BASTA AND ZUGU

angel hair pasta and marinara served with
choice of homemade meatballs or olives
patties. garnished with shaved parmesan
cheese \$15

BUTTERNUT SQUASH RISOTTO**

creamy risotto served with roasted
butternut squash puree, parmesan cheese \$17

LUMP CRAB RAVIOLI

house-made stuffed with roasted garlic,
ricotta, and asiago cheeses, with white wine
cream sauce, garnished with cherry
tomatoes \$24

8 OZ. FILET*

topped with whipped garlic butter, served
with fingerling potatoes
and broccolini \$28

10 OZ. NEW YORK STRIP*

served with pomme frites and
chimichurri sauce \$25

FLATBREADS

gluten free crust available

ITALIAN CLASSIC

italian sausage, pepperoni, mushroom,
onion, marinara \$13.95

MARGHERITA

fresh mozzarella, basil, tomato, extra
virgin olive oil \$12.50

PROSCIUTTO ALLA VODKA

vodka parma rosa sauce, fresh
mozzarella, tomato, prosciutto \$14

CREATE YOUR OWN

FLATBREAD
with mozzarella and
marinara \$10

MEAT \$3 each grilled chicken, italian sausage, pepperoni, prosciutto

VEGETABLES \$2 each basil, black olives, green olives, jalapeños, mushrooms, red onions,
roasted garlic, roasted red peppers, sun-dried tomatoes, tomatoes

CHEESE \$2 each fresh mozzarella, goat cheese, gorgonzola

WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY,
EGGS, OR SEAFOOD MAY POSE HEALTH RISKS

GLUTEN FREE* AND VEGETARIAN* DISHES ARE NOTED FOR PERSONAL PREFERENCE. GLUTEN FREE PASTA AVAILABLE UPON REQUEST
PLEASE NOTIFY OF SPECIFIC ALLERGIES.