



UNCOMMON CALIFORNIA ITALIAN

# Throwback Tuesday

## Small Plates

### Crab Cakes | \$17

Served with a Old Bay Tzatziki sauce

### Fried Calamari | \$14

Fried golden brown, house marinara

### Roasted Cauliflower Dip | \$13

Crumbled cauliflower, fontina cheese, cream cheese, roasted garlic, and fresh herbs, garlic crostinis and carrot chips.

### Zucchini Ravioli | \$15

Italian sausage, ricotta, mozzarella & parmesan, zucchini wrapped ravioli, house marinara

### Chicken Bacon Avocado Spring Rolls | \$13

Grilled chicken, bacon, avocado, Monterey Jack cheese, Won-Ton wrapper, Avocado aioli

### Olive Patties | \$13

Olive patties with walnuts, house marinara, shaved parmesan cheese, bread crumbs

### Arancini | \$14

Risotto, fontina cheese, panko breading, fried golden brown, house marinara, prosciutto, parmesan

### Seared Sea Scallops | \$21

Served with a B.L.T. risotto

### Steak & Chips | \$19

Grilled beef tenderloin, crispy sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese

### Bruschetta Platter | \$12

Garlic crostinis  
-classic tomato & basil-

### Shrimp Tempura | \$17

Served with honey lime aioli

### Ahi Tuna | \$20

Sesame encrusted, seared rare, seaweed salad, soy sauce, wasabi

## Entrées (\$18.50 each) *(Limit one entrée per person)*

### Ahi Tuna

Sesame encrusted, seared rare, seaweed salad, soy sauce, wasabi

### Penne Bolognese

Beef and pork sauce with herbs, garlic, tomatoes and red wine

### Chicken Picatta

Sautéed chicken breasts, lemon chardonnay sauce, capers, mashed potatoes, house vegetables

### Rigatoni & Italian Sausage

Italian sausage, fresh basil, tomatoes, asiago cream sauce

### Vegetable Risotto

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

### Shrimp \$12 Salmon \$12

### Chicken \$4 Scallops \$15

### Shrimp Concasse

Sautéed shrimp, angel hair pasta, tomatoes, fresh basil, chardonnay wine sauce

### Chicken Parmesan

Parmesan-panko encrusted chicken breasts, house marinara, fresh mozzarella, fettucine pasta, alfredo sauce

### West Coast Scampi Salad

Romaine, black beans, avocado, corn, tomato, fontina-smoked gouda, sautéed shrimp, balsamic vinaigrette

### Spicy Chicken Ravioli

Roasted Chicken, fontina, parmesan, ricotta, tomato mushroom cacciatore sauce

### Italian Classic Pinsa

Italian sausage, pepperoni, mushrooms, onion

## Desserts

### Affogato | \$7

Italian coffee-based dessert consisting of a double shot of Valentine espresso over vanilla gelato

### Housemade Tiramisu | \$9

Ladyfinger cookies soaked in espresso with a hint of Marsala and layered with Mascarpone cheese and dusted with cocoa powder

### Seasonal Gelato | \$6

### Seasonal Sorbet | \$6

### Seasonal Crème Brûlée | \$8

Seasonal Chef Selection

### Key Lime Pie | \$8

Housemade tart key lime filling with Graham cracker crust. Topped with housemade whipped cream

### Chocolate Lasagna | \$9

Chocolate pasta topped with thin layers of mascarpone cheese & chocolate sauce

### Death by Chocolate | \$10

Rich, Decadent 7 layers of chocolate cake & chocolate ganache

*\*Wisconsin Food Safety Agencies Advise That Eating Raw Or Undercooked Meat, Poultry, Eggs, Or Seafood May Pose Health Risks To Everyone, But Especially To The Elderly, Young Children Under Age 4, Pregnant Women, And Other Highly Susceptible Individuals With Compromised Immune Systems*  
**ONE DISCOUNT MEAL PER PERSON. DINE IN ONLY. NO SUBSTITUTIONS. VALID ONLY ON TUESDAY 4PM TO CLOSE. SELECTIONS MAY CHANGE AT ANY TIME AND SUBJECT TO AVAILABILITY. NOT VALID WITH ANY OTHER PROMOTION, SPECIAL, DISCOUNTS, OR ON HOLIDAY. PROMOTION SUBJECT TO END AT ANY TIME.**