



UNCOMMON CALIFORNIA ITALIAN

Throwback Tuesday

Drink Special: *Ask your Server for our Feature of the Day*

Small Plates

Crispy Crab Cakes | \$18

Drizzled with a Old Bay Tzatziki sauce

Fried Calamari | \$15

Steak cut, house marinara

Roasted Cauliflower Dip | \$15

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

Arancini | \$15

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

Olive Patties | \$14

Black & Kalamata olives, walnuts, house marinara, parmesan cheese, pinko bread crumbs

Zucchini Ravioli | \$16

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

Meatballs | \$16

Parmesan, Calabrian chillies, roasted garlic, housemade red sauce, shaved Parmesan

Shrimp Tempura | \$18

Served with honey lime aioli & candied walnuts

Fried Zucchini | \$15

Parmesan-panko breaded, house marinara

Crispy Brussel Sprouts | \$15

House Fennel Sausage, Parmesan cheese

Steak & Chips | \$24

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

Bruschetta Platter | \$13

Garlic crostinis -classic tomato & basil-

Ahi Tuna | \$24

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

Chicken Bacon

Avocado Spring Rolls | \$17

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

Crispy Cauliflower | \$15

Roasted Cauliflower, Thai Chili sauce

Entrees (\$18.50 each)

(Limit one entrée per person)

Italian Classic Pinsa

Italian sausage, pepperoni, mushrooms, onion

Penne Bolognese

Beef and pork ragu 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 \$14 Salmon \$14

Chicken \$4 Scallops \$18

Salmon Puttanesca

Pan-seared salmon, Angel hair pasta, Puttanesca sauce

Chicken Parmesan

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

Penne Asparagus

Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

Spicy Chicken Ravioli

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

Shrimp Concasse

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

Desserts

Affogato | \$9

Valentine Espresso over vanilla gelato

Housemade Tiramisu | \$10

Cocoa, Mascarpone, Ladyfingers

Seasonal Crème Brûlée | \$8

Seasonal Chef Selection

Key Lime Pie | \$8

Tart Key Lime base, graham cracker crust

Flourless Chocolate Cake | \$10

Fudge Chocolate Cake, Chocolate Ganache

Seasonal Gelato | \$6

Seasonal Sorbet | \$6

Chocolate Lasagna | \$9

Chocolate pasta, Mascarpone, chocolate syrup

Death by Chocolate | \$12

Rich, Decadent 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.