



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

Crispy Cauliflower | \$13

Served with a sweet & spicy chili sauce

Olive Patties | \$12

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 | \$19

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

Entrées (\$17.50 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

Chicken Ravioli

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

Italian Classic

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 | \$8

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

Seasonal Gelato | \$5

Seasonal Sorbet | \$5

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 | \$8

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

Death by Chocolate | \$10

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.