



UNCOMMON CALIFORNIA ITALIAN

# Throwback Tuesday

## Small Plates

### Crab Cakes | \$16

Served with a Old Bay Tzatziki sauce



### Fried Calamari | \$13

Fried golden brown, house marinara

### Roasted Cauliflower Dip | \$12

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

### Zucchini Ravioli | \$13

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

### Crispy Cauliflower | \$12

Served with a sweet & spicy chili sauce



### Olive Patties | \$9

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

### Arancini | \$13

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

### Seared U-10 Scallops | \$19

Served with a B.L.T. risotto

### Steak & Chips | \$18

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

### Bruschetta Platter | \$10

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 (\$16.00 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 \$10 Salmon \$10

Chicken \$4 Scallops \$14

### 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

Double shot of espresso, vanilla gelato

### Death by Chocolate

### Cake | \$9

Rich, Decadent layers of chocolate cake & chocolate ganache

### Seasonal Gelato | \$5

Seasonal Chef Selection

### Crème Brûlée | \$8

Seasonal Chef Selection

### Key Lime Pie | \$8

Housemade tart key lime filling, Graham cracker crust, housemade whipped cream

### Chocolate Lasagna | \$8

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

### Housemade Tiramisu | \$8

Espresso soaked ladyfingers, Marsala, Mascarpone cheese, cocoa powder

\*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.