



A CONTEMPORARY PIZZERIA

RESTAURANT WEEK – February 20 – 27, 2009
Lunch Menu

Choose...*One Beginning, One Pizza, One Dessert, and One Glass of Red or White Wine of the Week*
\$22

Beginnings

Foil-Roasted Crackling Nicoise Olives
Pizza Fondue

Organic Mixed Greens, Cucumber, Radish, Mushrooms, Tomatoes and Herb Vinaigrette
Heirloom Beet Salad, Watercress, Salt-Roasted Almonds and Gorgonzola Dolce
Romaine Lettuce and Market Tomatoes, Crispy Pancetta, Creamy Mustard Dressing

Pizza

Classic Margherita
House-Made Fennel Sausage, Tomato Sauce with Mozzarella Cheese
Triple Pepperoni, Tomato Sauce and Mozzarella Cheese finished with White Truffle Oil
Shaved Artichoke, Reggiano Parmesan and Garlic
Roasted Asparagus, Sweet onions, Pecorino Toscano and Oregano
Arugula and Prosciutto di Parma
Taleggio and Vin Santo Roasted Grapes
Mozzarella di Bufala Campana, Tomato Sauce and Torn Basil
Seasonal Wild Mushrooms, Pecorino

Desserts

“Wisconsin Electric” Butter, Lemon and Pinenut Cookies
Chocolate Tortino, Toasted Pistachios
Blood Orange Ice in Prosecco
House Made Gelato of the Day
Affogato with Chocolate and Sambuca Gelato
Spiced Apple and Pecan
Crostata, Vanilla Bean Gelato

Wine of the Week

Remo Farina, Bianco di Custoza, 2006 Italy
La Baronne, Carignon Blend, 2003 France



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Dinner Menu

Choose...One Beginning or Salad, One Entrée, and One Dessert
\$32

Beginnings

Foil-Roasted Crackling Nicoise Olives
Pizza Fondue
Toasted Market Tomato Bruschetta
Toasted Seasonal Wild Mushroom Bruschetta
Oven Roasted Globe Artichokes
Bresaola with Shaved Fennel, Sweet Peppers, and Parmesan
Mejool Dates stuffed with Taleggio and Wrapped in Prosciutto di Parma

Salads

Organic Mixed Greens, Cucumber, Radish, Mushrooms, Tomatoes and Herb Vinaigrette
Arugula, Herbed Chicken with Crisp Apples and Spicy Walnuts
Market Tomatoes, Bufala Mozzarella and Roasted Peppers, Honey Balsamic Dressing
Heirloom Beet Salad, Watercress, Salt-Roasted Almonds and Gorgonzola Dolce
Romaine Lettuce and Market Tomatoes, Crispy Pancetta, Creamy Mustard Dressing

Entrée's - Specialty, Pasta, and Pizza

Straw and Hay Pasta, Chicken, Mascarpone Cream
Ricotta Gnocchi, House-Made Sausage and Spinach
Chicken, Spinach and Ricotta Ravioli, Brown Butter Sauce
Pappardelle Pomodoro, Shrimp and Fresh Fennel
Risotto Carnaroli, Autumn Wild Mushrooms and Parmesan
Pork Milinaise, Radicchio and Endive with Shaved Parmesan and Lemon
Chianti Braised Short Ribs
Diver Sea Scallops, Lemon Butter Sauce and Fingerling Potatoes (additional \$3.50 pp)
Classic Margherita Pizza
House-Made Fennel Sausage, Tomato Sauce with Mozzarella Cheese
Shaved Artichoke Pizza, Reggiano Parmesan and Garlic
Roasted Asparagus Pizza, Sweet onions, Pecorino Toscano and Oregano
House-Made Fennel Sausage Pizza, Sweet Peppers and Vidalia Onions
Triple Pepperoni Pizza, Tomato Sauce & Mozzarella Cheese finished with White Truffle Oil
White Clams with Sweet Chili Peppers Pizza, Fresh Herbs
Seasonal Wild Mushrooms Pizza, Pecorino
Parma Classic Pizza: Mozzarella Cheese, finished with Arugula and Prosciutto di Parma
Taleggio and Vin Santo Roasted Grapes Pizza
Mozzarella di Bufala Campana Pizza, Tomato Sauce and Torn Basil

Desserts

"Wisconsin Electric" Butter, Lemon and Pinenut Cookies
Chocolate Tortino, Toasted Pistachios
Blood Orange Ice in Prosecco