# **MENU**

# **ANTIPASTO** (APPETIZERS)

#### BREAD AND ITALIAN HERB OIL DIP

A RICH BLEND OF ITALIAN HERBS AND SPICES WITH FLAVORFUL OLIVE OIL. SERVED WITH TOASTED DEMI BAGUETTE FOR \$8.00 ADD EXTRA BAGUETTE FOR \$3.00

#### MAMA'S BOY SALSA

A FAMILY OWNED, LOCAL BUSINESS, MAMA'S BOY SALSA PACKS A PUNCH OF FLAVOR AND IS A GREAT ADDITION TO ADD ZEST TO MANY DISHES. YOUR CHOICE OF MEDIUM OR HOT SALSA. SERVED WITH TORTILLA CHIPS. 8 OZ SERVING FOR \$8.00

#### FRESH SPINACH ARTICHOKE DIP (SERVED HOT)

CREAMY SPINACH AND ROASTED ARTICHOKE HEARTS TOPPED WITH TOASTED BREADCRUMBS AND SHREDDED PARMESEAN CHEESE. SERVED WITH PITA CHIPS FOR \$9.00.

#### HOT JALAPENO POPPER DIP (SERVED HOT)

TANGY WITH JUST A TOUCH OF HEAT, OUR RICH AND CREAMY CHEESES ARE BLENDED WITH SOUR CREAM AND PICKLED JALAPENOS. SERVED WITH PITA CHIPS OR BAGUETTE AND YOUR CHOICE OF CRANBERRY OR RASPBERRY JAM FOR \$9.00.

#### CREAMY DILL DIP (SERVED COLD)

OUR FRESHLY MADE CREAMY DILL DIP IS COOL, TANGY, AND HERB-PACKED. THE PERFECT MATCH FOR FRESH VEGGIES. SERVED WITH CRISP CELERY STICKS AND SWEET BABY CARROTS FOR \$8.00

#### ONION DIP (SERVED COLD)

OUR ONION DIP BLENDS CREAM CHEESE WITH SWEET ONION FLAVOR FOR A DECADENT TWIST. IT'S RICH, SAVORY, AND IRRESISTIBLY SMOOTH. SERVED WITH GOLDEN, CRUNCHY PITA CHIPS FOR \$8.00

# **INSALATA** (SALADS)

#### **SUMMER SALAD**

CRISP LETTUCE, LIGHTLY DRESSED WITH VINAIGRETTE, PEACHES, PROSCIUTTO, MICRO GREENS, AND TOPPED WITH A DOLLOP OF CREAMY BRIE CHEESE FOR \$11.00

#### **CAESAR**

CRISP ROMAINE LETTUCE, PARMESEAN CHEESE, CAESAR DRESSING AND ARTISAN CROUTONS FOR \$9.00. ADD GRILLED CHICKEN BREAST \$5.00



# MENU CHARCUTERIE BOARDS

#### PERSONAL BOARD (for 1)

YOUR CHOICE OF (1) CHEESE: CITRUS GINGER GOUDA, CABERNET CHEDDAR, MERLOT CHEDDAR OR PINOT NOIR CHEDDAR AND GLUTEN FREE CRACKERS FOR \$10.00

#### **MEDIUM** (2-4 PEOPLE)

AN ASSORTMENT OF (3) ARTISAN CHEESES AND GLUTEN FREE CRACKERS, MIXED OLIVES, SAUSAGE, NUTS AND CHOCOLATES FOR \$33.00

#### ON CLOUD WINE SPECIALITY BOARD

INCLUDES ONE BOTTLE OF WINE (YOUR CHOICE), 2 TO 4 WINE GLASSES, MIXED ARTISINAL CHEESES, ASSORTED CURED MEATS, NUTS, GARLIC CHEESE SPREAD, BLACKBERRY JAM AND CRACKERS FOR \$53.00

# **PANINI**

#### TURKEY

SLICED ROAST TURKEY, CREAMY BRIE CHEESE, SLICED HONEYCRISP APPLE AND TANGY CRANBERRY SAUCE. SERVED WITH OUR HOMESTYLE POTATO CHIPS FOR \$15.00.

#### BEEF BRISKET

SLOW SMOKED TENDER BEEF BRISKET, CREAMY CHEDDAR CHEESE CARAMELIZED ONIONS AND BARBEQUE SAUCE. SERVED WITH OUR HOMESTYLE POTATO CHIPS FOR \$16.00

#### CLASSIC GRILLED CHEESE

A GENEROUS SERVING OF WISCONSIN ARTISAN MADE CHEESES THAT IS TOASETED TO PERFECTION. SERVED WITH OUR HOMESTYLE KETTLE CHIPS FOR \$10.00 ADD BEEF BRISKET OR BACON FOR \$5.00

#### **\ITALIAN CLUB**

A BOLD, SAVORY BITE OF ITALY—THIS PANINI STACKS LAYERS OF SALAMI, SPICY SOPPRESSATA, AND MELTY MOZZARELLA WITH TANGY SUN-DRIED TOMATOES, OLIVE OIL, A DASH OF ITALIAN SEASONING AND ZESTY PEPPERONCINI, ALL PRESSED BETWEEN CRISPY, GOLDEN-GRILLED BREAD. PACKED WITH FLAVOR AND ATTITUDE. SERVED WITH OUR HOMESTYLE POTATO CHIPS FOR \$16.00



# **MENU**

# PINSA (MEDITERRANEAN FLATBREAD)

\*Your choice of regular or gluten free crust\*

#### **TRADITIONAL**

SAVORY ROASTED TOMATO SAUCE, SAUSAGE, PEPPERONI, FRESH MOZZARELLA CHEESE FOR \$17.00

#### RUSTIC

GARLIC AND HERB SPREAD, HERITAGE SMOKED DUCK, SHREDDED CABBAGE & PARMASEAN CHEESE FOR \$18.00

#### **ALFREDO**

CREAMY ALFREDO SAUCE, CRISP BACON BITS, TENDER GRILLED CHICKEN BREAST, FRESH MOZZARELLA CHEESE FOR \$18.00

#### B.B.O.

TENDER GRILLED CHICKEN, CRISPY BACON, ZESTY ITALIAN DRESSING, CHEESE, RED ONION AND PEPPERONCINI SLICES, TOPPED WITH OUR RICH HONEY BOURBON BBQ SAUCE FOR \$18.00

#### **VEGGIE**

SAVORY ROASTED TOMATO SAUCE, ASSORTED BELL PEPPERS, GREEN AND BLACK OLIVES, RED ONION, MUSHROOMS AND FRESH MOZARELLA CHEESE FOR \$17.00.

# **SANDWICHES**

#### **ITALIAN BEEF**

SAVORY SHREDDED ROAST BEEF, GIARDINERA AND ARTISAN PROVOLONE/MOZARELLA MELTED TO PERFECTION. SERVED ON A DEMI BAGUETTE FOR \$15.00

#### **MEATBALL BOMBER**

(3) PREMIUM MEATBALLS AND MELTED MOZZARELLA CHEESE PAIRED WITH YOUR CHOICE OF SAVORY ROASTED TOMATO SAUCE OR ALFREDO SAUCE. SERVED ON A DEMI BAGUETTE FOR \$16.00

# **BALLZINI** (ARTISAN MEATBALLS)

#### **OLD-STYLE**

SAVORY ROASTED TOMATO SAUCE, (3) PREMIUM MEAT BALLS AND FRESH SHAVED PARMESEAN FOR \$15.00. ADD SMALL SALAD FOR \$5.00

# **MENU**

### TACO THURSDAY \* ONLY AVAILABLE ON THURSDAY\*

#### **BEEF**

SEASONED GROUND BEEF, RIPE TOMATOES, CRISP LETTUCE AND FRESHLY SHREDDED CHEESE. SERVED ON A WARM FLOUR TORTILLA AND SIDE OF SALSA, SOUR CREAM AND CORN CHIPS FOR \$6.00. ADD AVOCADO FOR \$1.00.

#### **CHICKEN**

SEASONED GRILLED CHICKEN SERVED ON A SOFT, WARM FLOUR TORTILLA. TOPPED WITH CRISP LETTUCE, RIPE TOMATOES, SHREDDED CHEESE AND A DOLLOP OF SOUR CREAM. SERVED WITH LIME WEDGES, SALSA, SOUR CREAM AND CORN CHIPS FOR \$6.00. ADD AVOCADO FOR \$1.00

#### **DUCK**

SUCCULENT HERITAGE SMOKED DUCK, RICH IN FLAVOR AND PERFECTLY TENDER, SERVED ON A WARM FLOUR TORTILLA. OUR VERY POPULAR GARLIC HERB CHEESE SPREAD IS TOPPED WITH SALSA, AVOCADO AND CHEESE AND A SIDE OF CORN CHIPS FOR \$6.00

# **DESSERTS**

#### CRÈME BRULEE CHEESECAKE

LUSHIOUS, VELVETY NEW YORK CHEESECAKE SOTS ATOP A CREAMY FRENCH CRÈME BRULEE CUSTARD, ALL ON A BUTTERY, VANILLA COOKIE CRUST. TOPPED WITH A CLASSIC FIRE TORCED BRULEE, THICK AND CARAMELISED FOR \$8.00

#### CHEESECAKE SLICE OF THE DAY

ASSORTED FLAVORS OF CHEESECAKE AVAILABLE. ASK SERVER FOR FLAVOR OF THE DAY FOR \$6.00 LOCALLY MADE BY PASTRY CHEF SUE

# **DESSERT WINES**

#### MOCHA VINO DESSERT WINE

A SWEET, DECADENT DESSERT WINE THAT IS REMINISCENT OF PORT, BUT IS BURSTING WITH NOTES OF CHOCOLATE AND COFFEE 10/30

#### RIESLING ICEWINE

THIS SWEET, RICH AND INDULGENT ICEWINE HAS NOTES OF HONEY, CITRUS AND NECTAR. 10/30

