

Wood Fired Pizza

- #1 Margherita11
San marzano sauce, tomatoes, fresh mozzarella, basil, extra virgin olive oil & shaved grana padana
- #2 Gi Gi11
San marzano sauce, fresh basil, extra virgin olive oil, shaved grana padana topped with arugula and a grape tomato salad
- #3 Verdure12
Grilled veggies, san marzano sauce, fresh mozzarella & extra virgin olive oil
- #4 Funghi Misto14
Mixed mushrooms, white ricotta sauce, fresh garlic, shaved grana padana, basil & extra virgin olive oil
- #5 Calabrese14
Spinach, mozzarella, calabrian peppers, caciocavallo, extra virgin olive oil
- #6 Quattro Formaggi14
White ricotta sauce, mozzarella, gorgonzola, caciocavallo, shredded parmesan, extra virgin olive oil
- #7 Momo14
Chicken, caramelized onion, white ricotta sauce, caciocavallo, extra virgin olive oil & basil
- #8 Napoli14
Mixed olives, san marzano sauce, fresh mozzarella, basil and extra olive oil
- #9 Va Bene14
San marzano sauce, Italian sausage, sautéed mushrooms, mozzarella, basil and extra virgin olive oil
- #10 Capricciosa14
San marzano sauce, Prosciutto, mixed olives, artichoke hearts, mozzarella, extra virgin olive oil, shaved grana padana
- #11 Fru – Fru16
1/2 San marzano 1/2 white ricotta sauce, prosciutto, grilled asparagus, mozzarella, basil, extra virgin olive oil, shaved grana padano & arugula

Add pepperoni, Italian sausage, mozzarella or anchovies - \$2
Add prosciutto, rosemary ham or speck or and wood fired fried chicken - \$3
** Caciocavallo is smoked mozzarell **



- At The Milwaukee Public Market -

Calzones

- #12 Market Special13
White ricotta sauce, ham, mozzarella, basil, san marzano sauce and extra virgin olive oil
- #13 Sausage, Mushroom and Onion13
San marzano sauce and mozzarella
- #14 Veggie11
Grilled assorted veggies, onions, artichoke hearts, our ricotta sauce and smoked mozzarella
- #15 Pepperoni13
Pepperoni, mozzarella, giardiniera mix, white ricotta sauce and san marzano sauce

Panino Piegato (Fold-Over Sandwich)

- #16 Sliced Meat Ball8
with marinara and fresh mozzarella
- #17 Wood Fired Chicken8
with spinach, provolone and mushrooms
- #18 Chef's SpecialMARKET

Panino

- Italiano8
Genoa, sopressetta, pepperoni, marinara, provolone and red onion
- Muffaletta8
Genoa, ham, mortadella, giardiniera olives, provolone, oregano and garlic dressing
- Marguerite7
Fresh mozzarella, basil, roasted tomato and garlic dressing
- Tenderloin Blue9
Grilled tenderloin, blue cheese, fried onion, radicchio, horseradish aioli
- BLT8
Nueske's peppered bacon, mayo, roasted tomato, romaine
- Grilled Vegetable7
Assorted grilled vegetables, leek confit, hand dipped ricotta and provolone
- Cuban9
Roast pork, Swiss cheese, pickles, onion strings, Dijon mustard and baked ham
- The Reuben9
House made corned beef, thousand island, sauerkraut & Swiss cheese
- Chicken Parmesan8
Crispy chicken cutlets, roasted red peppers, marinara, provolone, spinach and parmesan cheese
- Grilled Chicken8
Grilled chicken, Neuske's bacon, sundried tomatoes sauce and arugula
- Turkey Asparagus8
Fresh roasted turkey, steamed asparagus, fresh mozzarella and Dijon mayo
- Tuna Melt8
Fresh tuna salad, cheddar cheese, chopped capers
- The Waldorf7
Seasonal apples, brie, walnuts, dried cranberries, arugula, spinach and walnut-cranberry aioli

Charcuterie & Cheese Boards

(Selections change daily - please ask bartender for updates)

Charcuterie 11

A daily selection of Two Specialty Meats

- Some of the regularly available choices are proscuitto, serrano, sopressata, capicola, genoa, mortadella, speck and old forest -

Cheese 11

Selections of Two Cheeses and accompaiments. Featured cheeses change daily

- Some of options include pecorino, parmigiano reggiano, grana padano, manchego, fresh tallegio, comte gruyere, gorgonzola, brie, goats cheese, mozzarella, and many more -

Charcuterie & Cheese 17

A choice of Three Items from the above and accompaniments

Full Monty 25

A choice of Six Items from the above and accompaniments

For a real cut above, add our exclusive Jamon Imberico to any of our boards (when available) - \$10

Wood Oven Roasted Amish Chicken

Half 7 Whole 12

Indiana Amish raised chicken rubbed in our special tuscan seasoned salt blend, roasted in our wood burning pizza oven - available everyday until they run out



Pasta

Spaghetti 13

San Marzano tomato sauce with meat balls or chicken breast

Chicken Pesto Linguine 13

Sauteed sundried tomatos, asparagus, and roasted tomatos in a marscopone cream sauce, topped with seared chicken, pesto and fresh mozzarella

Fettuccine 12

San Marzano tomato sauce, leek, garlic and our famous Groppi's Italian sausage

Cutting Room Specials

Specialty Cocktails

Featuring Great Lakes Distillery products and bittercube bitters

Imported and Rare Domestic Beer (Tap & Bottle)

Cutting Room Bloody Mary 10

Check Out Our
Daily Specials Board

Burgers & Brats

All burgers and brats come with a half order of seasoned frites

BBQ Burger 13

A ground sirloin patty seasoned and grilled to perfection with a slice of fresh tomato, lettuce, pickled red onions, sweet and tangy BBQ sauce topped with buttermilk haystack onion strings all on a pretzel bun

The Milwaukee Brat 10

Grilled beer brat in a pretzel bun topped with a fresh tomato, a pickle slice, caramelized onions and sauerkraut

The Momo Burger 13

Seasoned ground sirloin with sautéed mushrooms, crispy bacon served under two slices of melted Pepper Jack cheese, topped with a fresh tomato and arugula

Frites Not Incuded

Classic Sausage 6

Choice of sauteed peppers and onions or sauerkraut

Classic Burger 8

Choice cheddar, pepper jack or provolone, served with arugula and tomato

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness **

Frites

- french fries fried in lard served with garlic aioli and ketchup -

Frites Half 3.50 Full 5

Truffle Frites Half 5 Full 8

Tossed in truffle salt and oil and our parmesan blend