

D Mo's
ITALIAN PASTA & CHOP HOUSE

ANTIPASTI

CAPRESSE	9.50
FRESH SLICED TOMATOES, MOZZARELLA, BASIL, BALSAMIC & EXTRA VIRGIN OLIVE OIL	
SHRIMP BALSAMIC	9.00
SAUTEED SHRIMP, BACON, GARLIC- BALSAMIC	
MUSSELS	10.00
SAUTEED MUSSELS IN A WHITE, GARLIC AND TOMATO BROTH WITH GRILLED CROSTINI	
FRITTO MISTO	9.50
CRISPY CALAMARI & SHRIMP WITH MARINARA SAUCE	
BRUSCHETTA AL POMODORO	6.00
TOASTED GARLIC BREAD TOPPED WITH FRESH TOMATOES & BASIL	

ZUPPAS

SOUP OF THE DAY	5.75
MINESTRONE	5.00
HEARTY FRESH VEGETABLE SOUP	
BOWL OF HOMEMADE CHILI	5.75

PASTI/RISSOTI

RAVIOLI DI RICOTTA E SPINACI	12.50
HOMEMADE SPINACH & RICOTTA RAVIOLI WITH BUTTER & SAGE SAUCE	
FETTUCCINE	16.00
HOMEMADE PASTA WITH VEAL RAGÚ & WILD MUSHROOMS	
LINGUINE PESTO	12.00
LINGUINE, SUN DRIED TOMATOES, PESTO	
PAPPARDELLE	16.00
HOMEMADE PAPPARDELLE, SHORT RIB RAGÚ	
SPAGHETTI PALLINE DI CARNE	14.50
SPAGHETTI, HOMEMADE MEAT BALLS	
LINGUINE AI FRUTTI DI MARE	17.50
BLACK AND WHITE LINGUINE, ASSORTED SEAFOOD, MARINARA	
SALMON TORTELLONI	15.00
HOMEMADE TORTELLONI FILLED WITH ATLANTIC SALMON & GOAT-CHEESE IN A LIGHT HERB, TOMATO & CREAM SAUCE	
LASAGNA	12.50
CLASSIC BOLOGNESE LASAGNA	
RIGATONI WITH SPINACH & SAUSAGE	13.50
RIGATONI WITH SPINACH & SWEET ITALIAN SAUSAGE	
RISOTTO LAGUNA	17.50
WITH FRESH SEAFOOD, TOMATO & BASIL	
MAC & CHEESE	12.50
CHOOSE YOUR TOPPING: SHRIMP, SAUSAGE OR CHICKEN	
RICOTTA GNOCCHI	13.50
TRUFFLE CREAM	

SALADS

MIXED GREENS	6.50
A FRESH ASSORTMENT OF BABY GREENS, ITALIAN TOMATOES, LIME THYME VINAIGRETTE	
SPINACH & GOAT CHEESE	8.25
BABY SPINACH SALAD GOAT CHEESE, TOASTED WALNUTS, CRISPY ONIONS, BLOOD ORANGE VINAIGRETTE	
ROASTED RED BEETS	7.50
SHAVED RED BEETS, MIXED GREENS, GOAT-CHEESE, PANNACOTTA, LEMON & RED VINAIGRETTE DRESSING	
FORK & KNIFE	7.25
ROMAINE HEARTS, SHAVED PARMIGIANO, & GARLIC DRESSING	
THE WEDGE	6.75
BABY ICEBERG WITH TOMATOES, BACON, RED ONION, BLUE CHEESE, RANCH DRESSING	

Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

18% Gratuity added to parties of 5 or more.

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ITALIAN PASTA & CHOP HOUSE

FISH & MEAT

GRILLED SALMON	16.95
GRILLED ATLANTIC SALMON, SAUTÉED SPINACH, ROASTED POTATOES, LIME THYME VINAGRETTE	
BRODETTO ALLA VENETA	17.00
SEAFOOD STEW, SHELLFISH, STEWED TOMATOES PINOT GRIGIO	
MARKET FISH OF THE DAY	17.50
TONNO ALLA MEDITERRANEA	18.50
GRILLED TUNA, POLENTA CAKES, ROMESCO SAUCE, SWISS CHARD	
CHAR BROILED CHICKEN	16.00
HALF ROASTED MARINATED CHICKEN, NATURAL JUS SERVED WITH ROASTED GARLIC POTATOES	
POLLO PARMIGIANO	15.50
BREADED CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA CHEESE, & CAPONATA, ARUGULA SALAD	
BRAISED SHORT RIBS	16.50
FIVE SPICY DRY RUBBED, GARLIC MASHED POTATOES, ROASTED TOMATO SAUCE	

PIZZA

12" / 16"

PIZZA MARGHERITA	11.49/14.89
TOMATO SAUCE, FRESH HOMEMADE MOZZARELLA & BASIL	
PIZZA BIANCA	12.49/15.89
FRESH MOZZARELLA, HAM, SHAVED PARMESAN & BASIL	
THREE CHEESE PIZZA	11.49/14.49
MOZZARELLA, PROVOLONE, GORGONZOLA	
PIZZA FUNGHI, SALSICCIA	11.49/14.49
TOMATO SAUCE, ASIAGO, WILD MUSHROOMS, SAUSAGE	

STEAK & CHOPS

NEW YORK STRIP	21.95
14OZ THICK CUT CHAR BROILED	
DOUBLE CUT PORK CHOP	17.00
BONE IN RIB-EYE	25.95
OUR SIGNATURE! A16 OZ RIB-EYE GRILLED TO PERFECTION	
PORTERHOUSE	28.95
20 OZ CUT, GRILLED TO PERFECTION	
FILET 8 OZ.	24.95
CLASSIC 8OZ FILET	
FULL RACK BBQ RIBS	16.95
SLOWLY ROASTED AND BASTED WITH OUR "SECRET SAUCE"	

(CHOICE OF 1)

ROASTED POTATOES	MASHED POTATOES
SAUTEE VEGETABLES	SEASONED FRIES
ONION RINGS	BAKED POTATO

SAUCES

PORT REDUCTION
AU POIVRE SAUCE
STEAK SAUCE

Additional side 4