

LUNCH MENU

STARTERS

Nonna's Meatballs | Maple Creek Farms pork shoulder, spicy pomodoro, pecorino 9

Avocado Toast | Tosa Sourdough, lemon yogurt, pea shoots, pistachio 9

Artisanal Cheese Selections | local and imported cheese, honey, toasted bread 12 **V**

SALADS

Beetroot Salad with Soft Egg | salad leaves, chives, crispy leeks, mustard dressing 15 **V, G**

Salmon Caesar Salad | Romaine, focaccia croutons, Caesar dressing, parmesan reggiano 17

Summer Caprese Salad | tomato, avocado, burrata, lovage pesto, 14 **V**

MAINS

Roasted Cod | lemon potatoes, cucumber yogurt salad 15 **G**

Margherita Flatbread | pomodoro sauce, fior di latte mozzarella, basil 14 **V**

Spaghetti Pomodoro | San Marzano tomatoes, basil, garlic, parmesan reggiano 14 **V**

Add Nonna's Meatball \$3

Shrimp Fettucine | Laughing Bird Shrimp, amatriciana sauce, cherry tomato, herbs 16

Sandwiches

All sandwiches served with malt vinegar chips and a house pickle

The Scinnie Cheese Burger*

short rib, brisket and sirloin burger, American cheese, dijonaise, smoked bacon, melted onions, Miller's pretzel bun 12/16 **DbI**

Barcelona Turkey Sandwich

Crisp turkey escalope, Catalan mayo, arugula, preserved lemon, ciabatta 13

Mushroom and Cheddar Press

Carmelized mushrooms, roasted garlic, aged white cheddar, sourdough 12 **V**

DESSERT

Today's Granita 5 **V, G**

Mascarpone Mousse | Rhubarb, coconut struesel 5 **V, G**

Chocolate Tart | Rich dark chocolate tart, passion fruit curd, cardamom tuille 5 **V**

V—Vegetarian

G—Prepared without gluten

Please alert your server to any allergies or aversions so we can best accommodate you.

*Wisconsin Food Safety Agencies advise that eating raw or uncooked meat, poultry, eggs or seafood pose a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems.

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Summer Cocktails

Calatrava Kiss, Tito's Vodka, orange juice 10

Mimosa, Cava, orange juice 7

Sparkling Lemonade, Tito's Vodka, Lemonade, brut 10

Tito's Mule, Tito's Vodka, lime juice, ginger beer 10

Calatrava Bloody Mary, Tito's Vodka, garnish 10

Spring Fling, St. Germain Liqueur, and Sparkling Brut 9

Beer

Miller Lite, Wisconsin 5

MKE Booyah, Wisconsin 5

MKE Outboard, Wisconsin 5

Lakefront IPA, Wisconsin 5

New Glarus Spotted Cow, Wisconsin 5

Lakefront New Grist, Wisconsin 5 GF

Lakefront New Grist Ginger, Wisconsin 5 GF

Lakefront Smash Lemon Drop, Wisconsin 5

Crispin Cider, Wisconsin 6

Flying Dog Bloodline Blood Orange IPA, MD 6

Blue Moon, Colorado 6

White Wine

Asti, Gancia, Italy 6/18

White flower, peach flower and honeysuckle

Brut, Wycliff, California 5/15

Touch of sweetness and a crisp, clean finish

Pinot Grigio, Mazzoni, Tuscany, Italy 7/24

Grapefruit, citrus, floral, mineral note

Chardonnay, Mer Soleil Reserve, CA 10/40

Pineapple, citrus blossom, vanilla and white peach

Chardonnay, Sonoma Cutrer, CA 10/25

Pear, Honey crisp apples, lemon drop

Chardonnay, Cline, Sonoma, CA 5/20

Orange blossom, lime, pineapple, vanilla and oak

Riesling, Schmitt Sohne, Relax, Germany 7/24

Apples and Peaches, hint of citrus, crisp

Rose, White Girl, CA 6/20

Melon, Sweet, Light acidity

Red Wine

Pinot Noir, Angeline, California 8/28

Strawberry, raspberry, cherry cola, tea and spice

Cabernet, Louis Martini, California 15/37

Blackcurrant, jammy black plum, cooking spices

Shiraz, Killibinbin, Australia 10/24

Strawberry, raspberry, plum, mocha, creamy

Primitivo, Feudi di San Gregorio, Italy 10/24

Cherry and blueberry, cassis and rasins