



ORDER ONLINE

TO PLACE A CURBSIDE TO GO ORDER: CALL 414-800-5015 OR ORDER ONLINE AT WWW.TROUBLEANDSONSPIZZERIA.COM CALL US AT 414-800-5015 WHEN YOU ARRIVE TO PICK UP YOUR ORDER

STARTERS

ARANCINI DI RISO (2) 12

Large homemade risotto stuffed balls with italian sausage and cheese lightly fried*; served over marinara

EGGPLANT 12

Fresh, hand-cut eggplant fried* served with lemon Aioli and house-made marinara

CALAMARI 14

Meaty, hand-cut calamari, lightly seasoned and fried*; served with creamy horseradish and marinara

MOZZARELLA STICKS 12

Won-ton wrapped mozzarella lightly deep-fried* and served with marinara

MEATBALLS 8

Three large, home-made meatballs with marinara and shaved parmesan

GARLIC BREAD 7

With parmesan cheese and marinara

*We use non-GMO sunflower oil.

SALADS

MEDITERRANEAN SALAD 7/12

Cannellini beans, tomato medley, cucumbers, teardrop peppers, calabrese chilis, red onions

TOMATO CAPRESE 12

Sliced tomatoes, fresh mozzarella, basil and balsamic glaze

HOUSE SALAD 6/11

Romaine, tomatoes, cucumber

ITALIAN WEDDING SOUP

CUP 3.50 | BOWL 4.50

ENTREES

Served with soup, house salad OR caesar salad

CHICKEN PARMESAN 18

Lightly breaded and fried*, topped with mozzarella and marinara, served over linguini in a light cream sauce

EGGPLANT PARMESAN 16

Freshly sliced, tender eggplant medallions gently fried*, topped with mozzarella and marinara served over linguini in a light cream sauce

SPAGHETTI CARBONARA 19

Pancetta, garlic, peas, poached egg, creamy cheese sauce

SPAGHETTI or PENNE WITH MEATBALLS 14

Large, handmade meatballs served on a bed of spaghetti OR penne with marinara and parmesan (\$10 without meatballs)

SHRIMP FRA DIAVOLO 18

Fresh basil, chopped garlic, red pepper flakes, tossed in angel hair pasta

LOBSTER RAVIOLI w/VODKA SAUCE 23

Lobster ravioli folded in a creamy vodka sauce with grape tomatoes and garnished with bread crumb parmesan

SANDWICHES

Served with soup, house salad OR caesar salad (OR eggplant fries for \$3)

EGGPLANT SANDWICH \$12

lightly fried*, hand-cut eggplant topped with mozzarella and marinara

ITALIAN BEEF SANDWICH \$12

Italian seasoned beef, giardiniera, melted mozzarella

CHICKEN PARMESAN SANDWICH \$14

lightly breaded and fried*, topped with mozzarella cheese and marinara

FOR THE BAMBINOS

SPAGHETTI OR PENNE PASTA 8

Tossed with butter or marinara, add meatball

PIZZA

12", 16" HAND-TOSSED 10" CAULIFLOWER CRUST

HOUSE PIZZAS

PIZZA MARGHERITA 12" \$15 | 16" \$20 | 10" \$15 pesto olive oil base, sliced tomatoes, fresh basil

SAUSAGE CLASSIC 12" \$16 | 16" \$23 | 10" \$16 sausage, mozzarella, mushrooms, onions

THE MOXIE 12" \$18 | 16" \$22 | 10" \$18 basil pesto shrimp, feta cheese, tomatoes

ROASTED VEGGIE 12" \$18 | 16" \$23 | 10" \$18 Mozzarella, zucchini, red peppers, mushrooms, tomatoes, artichokes, garlic

DOUBLE TROUBLE 12" \$18 | 16" \$23 | 10" \$18 Italian sausage, andouille sausage, pepperoni, banana peppers, mushrooms

HOUSE SPECIAL 12" \$18 | 16" \$23 | 10" \$18 Prosciutto, mozzarella cheese, basil, banana peppers, onions

THE SPROUT 12" \$18 | 16" \$23 | 10" \$18 mushrooms, hand-peeled brussels sprouts, mozzarella cheese, truffle glaze

HAWAIIAN 12" \$16 | 16" \$23 | 10" \$16 Canadian bacon, mozzarella cheese, pineapple, onions

CUSTOM PIZZAS (These can't be ordered online; please call to place your custom pizza order)

ADDITIONAL TOPPINGS FOR HOUSE PIZZAS:

CHICKEN 12' \$4 | \$6 SHRIMP 12' \$6 | \$10 VEGAN CHEESE 12" \$5 | 16" \$9

Toppings 10" (CAULIFLOWER CRUST)/12" \$1.50 each | 16" \$2.50 each

Pepperoni, Italian Sausage, Andouille Sausage, Canadian Bacon, Fresh Mozzarella, Cream Cheese, Feta, Mushrooms, Red Onion, Fresh Basil, Anchovies, Red Bell Peppers, Spicy Banana Peppers, Pepperoncini, Spinach, Black Olives, Green Olives, Pineapple, Hand-peeled Brussels Sprouts, Eggplant, Roasted Garlic, Artichokes

DESSERTS

Gelato

Tiramisu



WINE AND BEER BY THE BOTTLE TO GO

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ITALIAN RED

BARBERA – Villa Giada 37
MONTEPULCIANO – Fantini 28
MONTEPULCIANO – Garofoli “Piancarda” 48
CHIANTI – Castillo de Trebbio 42
SANGIOVESE – Tenuta Caparzo Rosso 60
BRUNELLO – Casanova di Neri “White Label” 132
MERLOT – Pierpaolo Pecorari 12/42

DOMESTIC RED

PINOT NOIR – Cline 37
PINOT NOIR – Adelsheim 65
CABERNET SAUVIGNON – Matchbook 34

ITALIAN ROSE

ROSE – Feudi 41

ITALIAN SPARKLING

PROSECCO – Adami 41
ROSE (SPLIT)– Canella 10
LAMBRUSCO – Cleto Chiarli 34

ITALIAN WHITE

PINOT GRIGIO – Wilhelm Walch “Prendo” 28
CHARDONNAY – Alois Lageder 41
VERDICCIO – Bucci 60
MOSCATO – Centorri 28

DOMESTIC WHITE

SAUVIGNON BLANC – Airfield Estates 41

BEER – BY THE BOTTLE/CAN

Miller Lite 5
Miller High Life 5
Stella Artois 6
Lakefront New Grist (Gluten Free) 6
Blue Moon 6
Chimay Blue 9
Guinness 7
Crispin Cider 6
White Claw Hard Seltzer 5

NON-ALCOHOLIC

Clausthaler Beer (Non-Alcoholic) 5
San Pellegrino (16.9 oz) 6
San Pellegrino (8.45oz) 3