

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

Homemade risotto balls stuffed with Italian sausage and cheese, lightly deep-fried and served with marinara

EGGPLANT 12

Fresh, hand-cut eggplant, deep-fried and 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 (5) 13

Wonton wrapped and served with marinara

MEATBALLS (3) 10

Homemade all-beef meatballs with marinara and parmesan cheese

GARLIC BREAD 7

With parmesan cheese and marinara

*We use non-GMO
sunflower oil.

SALADS

add chicken \$5 | add shrimp (4) \$8

add pan-seared north Atlantic wild caught salmon \$12

add feta or bleu cheese \$1

MEDITERRANEAN SALAD 7/12

Cannellini beans, grape tomatoes, cucumbers, olives, teardrop peppers, red onions, basil

CHICKEN ROMANO SALAD 14

New!

Lightly breaded and deep-fried chicken over romaine lettuce, with grape tomatoes, cucumbers, diced eggs, crispy wontons, and creamy parmesan dressing

TOMATO CAPRESE 12

Sliced tomatoes, fresh mozzarella, basil, parmesan cheese, and balsamic glaze

HOUSE SALAD 6/11

Mixed greens, tomatoes, cucumbers

CAESAR SALAD 7/12

Romaine, parmesan cheese, house made croutons
Add anchovies \$2

ITALIAN WEDDING SOUP

CUP 3.50 | BOWL 4.50

SANDWICHES

Served with soup or salad (house or caesar)
(in place of soup or salad, substitute eggplant fries \$3)

EGGPLANT SANDWICH 12

Lightly fried 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 \$3)

ENTREES

Served with soup or salad (house or caesar)

HOUSE MADE LASAGNA 18

New!

Layers of beef, ricotta, parmesan cheese, and marinara

BEEF RAVIOLI 18

New!

Beef-filled ravioli in a spicy red cream sauce with mushrooms and red bell peppers

LOBSTER RAVIOLI w/VODKA SAUCE 23

Lobster stuffed pillows of pasta folded into a creamy vodka sauce, with grape tomatoes, chopped shrimp, parmesan cheese, topped with breadcrumbs

CHICKEN PARMESAN 18

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

EGGPLANT PARMESAN 16

Freshly sliced, deep-fried eggplant medallions topped with mozzarella and marinara, served over linguini in a light cream sauce

SPAGHETTI CARBONARA 20

Pancetta, garlic, peas, poached egg, fresh cracked pepper, and parmesan with a creamy cheese sauce

SPAGHETTI or PENNE WITH MEATBALLS 14

Three all-beef meatballs served on a bed of spaghetti OR penne with marinara and parmesan
(\$10 without meatballs)

SALMON PESTO PASTA 23

New!

Pan-seared North Atlantic wild caught salmon with red bell peppers, grape tomatoes, spinach, and asparagus over angel hair pasta, with a feta garnish

SHRIMP FRA DIAVOLO 18

Large Gulf shrimp, fresh basil, chopped garlic, red pepper flakes, tossed in angel hair pasta and a spicy red sauce

Pizza and drinks on back 

PIZZA

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

HOUSE PIZZAS – No topping substitutions on House Pizzas.

PIZZA MARGHERITA 12" \$15 | 16" \$20 | 10" \$15

pesto olive oil base, sliced tomatoes, fresh and shredded mozzarella, basil

SAUSAGE CLASSIC 12" \$16 | 16" \$23 | 10" \$16

sausage, mozzarella, mushrooms, onions

THE MOXIE 12" \$18 | 16" \$22 | 10" \$18

basil pesto shrimp, tomatoes, feta cheese, mozzarella

ROASTED VEGGIE 12" \$18 | 16" \$23 | 10" \$18

Mozzarella, zucchini, red peppers, mushrooms, tomatoes, artichokes, garlic, mozzarella

DOUBLE TROUBLE 12" \$18 | 16" \$23 | 10" \$18

Italian sausage, andouille sausage, pepperoni, banana peppers, mushrooms, mozzarella

HOUSE SPECIAL 12" \$18 | 16" \$23 | 10" \$18

Prosciutto, mozzarella, fresh basil, banana peppers, onions

THE SPROUT 12" \$18 | 16" \$23 | 10" \$18

Mushrooms, hand-peeled brussels sprouts, mozzarella, truffle glaze

HAWAIIAN 12" \$18 | 16" \$23 | 10" \$18

Canadian bacon, mozzarella cheese, cream cheese, pineapple, onions

CUSTOM PIZZAS

12" \$12 | 16" \$16 | 10" Cauliflower \$12

+ CHICKEN 12" \$4 | 16" \$6 + SHRIMP 12" \$6 | 16" \$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, Meatballs, Prosciutto, Fresh Mozzarella, Cream Cheese, Feta, Fresh Basil, Anchovies, Green Peppers, Red Bell Peppers, Jalapeno Peppers, Banana Peppers, Teardrop Peppers, Pepperoncini, Mushrooms, Red Onion, Spinach, Black Olives, Green Olives, Hand-Peeled Brussels Sprouts, Eggplant, Pineapple, Artichokes, Sliced Tomatoes, Diced Tomatoes, Roasted Garlic

Custom build-your-own pizzas cannot be ordered with our online system. Please call us directly.

DESSERTS & DRINKS

TIRAMISU 8

GELATO 6

vanilla bean/salted caramel/double dark chocolate

SODA AND SUCH \$3 (Free refills)

Coke, Diet Coke, Sprite, Root Beer, Orange, Grapefruit, Lemonade, Iced Tea, Coffee, Hot Tea

SPARKLING WATER - San Pellegrino (14 oz) 6

WINE/SPARKLING

ITALIAN RED

BARBERA – Villa Giada 10/37

MONTEPULCIANO – Fantini 8/28

MONTEPULCIANO – Garofoli "Piancarda" 13/48

CHIANTI – Castillo de Trebbio 12/42

CHIANTI – Cecchi 8/28

SANGIOVESE – Tenuta Caparzo Rosso 16/60

BRUNELLO – Casanova di Neri "White Label" 13/2

MERLOT – Pierpaolo Pecorari 12/42

ITALIAN WHITE

PINOT GRIGIO – Wilhelm Walch "Prendo" 8/28

CHARDONNAY – Alois Lageder 11/41

VERDICCIO – Bucci 16/60

MOSCATO – Centorri 8/28

ITALIAN SPARKLING

PROSECCO – Adami 11/41

ROSE – Canella 10

LAMBRUSCO – Cleto Chiarli 9/34

RED

PINOT NOIR – Cline – Sonoma County, CA 10/37

PINOT NOIR – Adelsheim – Willamette Valley, OR 65

CABERNET SAUVIGNON – Matchbook – CA 9/34

MALBEC – MDZ – Argentina 8/28

ROSE

Angels and Cowboys – Sonoma County, CA 10/37

WHITE

SAUVIGNON BLANC – Airfield Estates – Yakima Valley, WA 11/41

BEER - BY THE BOTTLE/CAN

Miller Lite 5

Miller High Life 5

Stella Artois 6

Blue Moon 6

Third Space Happy Place IPA 6

Heineken 6

Lakefront New Grist (GF) 6

Guinness 7

City Lights Coconut Porter 7

Hacker Pschorr 7

Chimay Blue 9

Sharps (NA) 5

Crispin Cider 6

Ask Server for current tap beer selections.

New!

64 oz. Growlers-to-Go: \$15 bottle purchase + \$15 fill or refill

COCKTAILS

NEGRONI 9

Gin, Cocchi Torino Vermouth, Cappelletti (up or rocks)

THE TROUBLEMAKER 12

Plantation Original Dark Rum, Amaro, D'Aristi Honey Liqueur, splash of grapefruit soda (up or rocks)

ITALIAN MARGARITA 10

Reposado tequila, Lazzaroni amaretto, triple sec, lime

THE GODFATHER 10

Scotch whiskey, Lazzaroni amaretto

CLASSIC ITALIAN MARTINI 12

Gin, dry vermouth, Bittercube orange bitters, lemon twist

SPRITZ 8

Cocchi Americano, Adami Prosecco, splash of grapefruit soda