

TROUBLE *and* SONS™

PIZZERIA • WHITEFISH BAY, WI

STARTERS

BUTTERMILK CALAMARI 16

Hand-cut calamari, lightly seasoned and fried, served with marinara and Calabrian pepper aioli

EGGPLANT 14

Fresh, hand-cut eggplant, deep-fried, served with lemon basil aioli and marinara

ARANCINI 14

House-made parmesan risotto breaded and stuffed with mozzarella cheese, served with marinara

TOMATO CAPRESE 14

Sliced heirloom tomatoes, fresh mozzarella and basil, balsamic glaze

GARLIC BREAD 8

Mini loaf of warm garlic bread topped with parmesan cheese, served with marinara

MEATBALLS 14

Homemade meatballs served with marinara and crostini

PALLINI DI PASTA 12

Bowl of dough balls baked and topped with mozzarella cheese, made-in-house garlic butter, parmesan cheese, and spices

PARMESAN TRUFFLE FRIES 11

Thinly sliced fried Yukon Gold potatoes, tossed in a blend of spices, cheese, and truffle oil

SANDWICHES

Served with soup or salad (house or Caesar)

STROMBOLI 18

WFB Art Festival favorite!
Pocket filled with cheese and pepperoni

CHICKEN or EGGPLANT PARMESAN 20/18

Lightly breaded and deep-fried, topped with onion jam, mozzarella and marinara

SALADS

All salads are served with toasted crostini

chicken* \$7 | shrimp* \$9 | anchovies* (2oz) \$6
portabella mushroom cap \$6 | salmon* \$14

ANTIPASTO* 18

Olives, feta, provolone, shaved parmesan, pepperoncini peppers, red onions, cherry tomatoes, pepperoni, prosciutto, salami tossed in a fresh herb vinaigrette

GRILLED ITALIAN WEDGE* 19

Crisp romaine lettuce wedge, prosciutto, sliced pepperoncini, cherry tomato, red onion, shaved parmesan, a sherry dijon vinaigrette drizzle

THE STRAWBERRY GOAT 16

Fresh baby spinach, sliced strawberries, spicy pecans, shaved red onions, crumbled goat cheese, strawberry balsamic (vegan available)

CAESAR 12

Romaine, shaved parmesan, garlic butter croutons tossed in Caesar dressing

For the Kiddos

PASTA 6

Choice of spaghetti, penne or linguini tossed with butter, marinara or alfredo (add a meatball* \$3)

More Great Stuff

SOUP - CUP/BOWL 4/6
SIDE ROASTED ROOT VEGETABLES 9
SLICED BREAD 5
SIDE HOUSE SALAD 7
SIDE CAESAR 7
SIDE TRUFFLE FRIES 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have allergies, are vegan, or you have other dietary restrictions, please inform your server prior to ordering.

ENTRÉES

Served with soup or salad (house or Caesar)
Gluten-free pasta available.

SICILIAN STEAK FRITES 48

Char-broiled 8oz NY Strip topped with toasted breadcrumbs, herbs, fried capers, garlic confit compound butter; served with roasted tomatoes and house-made parmesan truffle fries

SHRIMP FRA DIAVOLO* 22

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

TUSCAN SALMON* 27

Grilled salmon topped with roasted tomatoes and onions over angel hair pasta with charred asparagus, basil and Tuscan sauce

STUFFED PORTABELLA 24

Balsamic marinated portabella mushroom caps stuffed with parmesan risotto, drizzled with a balsamic reduction and julienne cut vegetables (vegan available)

FAMILY ROOTS 25

Sauteed carrots, sweet potatoes, shallots, green beans, garlic confit, tossed with penne pasta and sundried tomato pesto sauce with pine nut garnish (vegan)

ROSEMARY CHICKEN* 25

Chicken marinated in fresh rosemary and garlic, lightly breaded and baked. Served with parmesan risotto and mushroom ragout

CHICKEN* OR EGGPLANT PARMESAN 22/19

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

CHICKEN PESTO LINGUINI* 26

Chicken topped with house made pesto and fresh mozzarella over linguine in a white wine cream sauce with asparagus, sundried tomatoes and shallots

SPAGHETTI and MEATBALLS* 20

Two house made meatballs, marinara, parmesan

PIZZA

12", 16" HAND-TOSSED
10" CAULIFLOWER CRUST (GF)

	12"	16"	10" (cauliflower)
Cheese	\$16	\$20	\$16

House Pizzas

Sorry, no topping substitutions on House Pizzas.

Sorry, no half/half on specialty Pizzas.

	12"	16"	10"
PIZZA MARGHERITA* pesto base, roasted tomatoes, fresh mozzarella, fresh basil	\$23	\$27	\$22
MKE CLASSIC Italian sausage, mushrooms, onions, mozzarella	\$23	\$28	\$22
THE BELLA POTATO* pesto base, Yukon Gold sliced potatoes, onion, prosciutto, fresh mozzarella cheese	\$18	\$22	\$17
WFB VEGGIE truffle ricotta base, roasted tomatoes, red peppers, mushrooms, artichokes, garlic, mozzarella	\$18	\$26	\$18
DOUBLE TROUBLE Italian sausage, andouille sausage, pepperoni, banana peppers, mushrooms, mozzarella	\$23	\$29	\$22
HOUSE SPECIAL prosciutto, fresh basil, banana peppers, onions, mozzarella	\$23	\$27	\$22

Custom Pizzas

12" \$16.00 16" \$20.00 10" Cauliflower \$16.00
10" & 12" Toppings \$2.25 each; 16" Toppings \$3.50 each

Toppings:

Andouille Sausage, Italian Sausage, Pepperoni, Anchovies, Artichokes, Banana Peppers, Basil, Black Olives, Tomatoes, Mushrooms, Red Bell Peppers, Onions, Roasted Garlic, Spinach, Fresh Mozzarella

Other Popular Toppings:

	10/12-inch	16-inch
Shrimp	\$9	\$9
Chicken	\$6	\$6
Anchovies	\$6	\$6
Vegan Cheese	\$5	\$9

From Motorcycles to Marinara — A Story of Reinvention in Milwaukee

Life sometimes has a way of putting you on a new path—often when you least expect it.

Before opening Trouble and Sons Pizzeria and MOXIE Food + Drink, we were long-time motorcycle riders and employees of Harley-Davidson Motor Company here in Milwaukee. In December 2015, after a collective 30-some years at Harley-Davidson, our corporate jobs were eliminated in a company downsizing that impacted over 500 employees. It was time to reinvent ourselves.

Being immersed in the motorcycling industry for so long and sharing that passion with so many good people was a gift we were given. We witnessed first-hand the positive energy that is created by bringing people from different walks of life together when they share a common passion—no matter what their differences. We still carry that mission in our hearts—to be warm and welcoming places to share a meal and share a moment, over great food and drink, with people you enjoy.

Thank you for joining us on this adventure. Anne Marie and Tamela