

SATURDAY DINNER October 9

MASKS REQUIRED INSIDE unless seated at your table

FRITTO MISTO tempura-fried vegetables & gulf shrimp w/ caper-saffron aioli* & red sauce 15

STEAK TARTARE* caper aioli, egg yolk, pickled veg, fresh horseradish, herb salt potato chips 16

SMOKED SALMON CROQUETTES tzatziki sauce, fresh dill 11

MEATBALLS pork & beef, tomato sauce, parm...five per order 10

CHORIZO DATES red pepper & almond romesco, lemon zest, manchego & crostini 12

FRENCH FRIES house cut, herb salt, aioli*, truffle cream, ketchup 9

HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 8

MARINATED OLIVES citrus, herbs & red bell pepper 7

CHARCUTERIE domestic & imported cured meats, pickles, mustard, crostini 17

CHEESE domestic & imported cheeses, house preserves, crostini 16

715 GREEN SALAD local greens, sherry vinaigrette, goat cheese, radish, fennel 10

STEAK SALAD* grilled steak, local leafy greens, bleu cheese, shaved onion, red wine vinaigrette 23

CARROTS AL PASTOR smoky yogurt, almond chile sauce, cilantro & lime 9

ROASTED BRUSSELS caesar vinaigrette, focaccia croutons, parm 9

SUNCHOKES BRAVAS smoky bravas sauce, whipped garlic, rainbow chard 9

CAULIFLOWER SOUP extra virgin olive oil, black pepper 6 cup 10 bowl

FILET* crispy potato pavé, truffle cream, italian mushroom salad 49

SALMON warm german potato salad, smoked yogurt, pickled mustard seed, fried garlic 34

PORK SCHNITZEL crispy pork cutlet, creamy spaetzle, sautéed kale, lemon 27

HALF CHICKEN fennel sausage cassoulet, roasted greens & squash 30

CRAB RAVIOLI mascarpone & ricotta filled pasta, butter-poached crab, cognac cream, herb crumbs 27

SHRIMP SPAGHETTI gulf shrimp, harissa butter, garlic, brandy, lemon 28

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 24

LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 25

SPAGHETTI & MEATBALLS tomato sauce, pork & beef meatballs, basil, parm 22

LITTLE DONUTS crisp apple compote, vanilla bean ice cream, crème anglaise, nuts 11

LEMON CAKE limoncello cream, lemon curd, thyme crumble, white chocolate 9

CHOCOLATE CARAMEL POT DE CRÈME salted peanuts, brown butter, mascarpone 9

AFFOGATO vanilla ice cream thoughtfully drowned w/ espresso 8

STEAK FRITES*

16oz wet-aged ribeye w/
compound butter & herb fries 56

LINGUINI & SCALLOPS

fresh squid ink pasta, bay scallops,
mushroom butter, leeks, pistachios
& cured egg yolk 32

ESCARGOT GRATIN

"cheesy snail bake"
chicharrones, grana padano,
herb crumb 16

BURRATA SPECIAL

wisconsin burrata w/ arugula,
delicata squash & local apple salad,
balsamic, apricot salsa, chili flake 18

PUMPKIN BLONDIE

cream cheese mousse,
dulce de leche,
toasted marshmallow 11

gluten free fusilli pasta can be substituted for spaghetti or penne
not every ingredient is listed. please notify server of allergies

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.

corkage fee is \$50 per 750ml