

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

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

SMOKED SALMON CROQUETTES tzatziki sauce, fresh dill 11

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

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

CHEESE domestic & imported cheeses, house preserves, crostini 16

MARINATED OLIVES citrus, herbs & red bell pepper 7

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

BURRATA wisconsin burrata w/ grapefruit, fennel, red pepper soffritto, pink peppercorn 18

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

POTATO TOSTONES olive aioli, smoked lemon, pickled peppadew 12

ROASTED BRUSSELS caesar vinaigrette, focaccia croutons, parm 11

CAMPO LINDO CHICKEN wild rice rigati, lemon piccata cream, broccolini, roasted cipollinis 30

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

SALMON warm frisée salad, celery root puree, sour cherries, brown butter almonds, truffle oil 34

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

RIBEYE* 2 lb bone-in flint hills angus steak with fries 75

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

SHRIMP SPAGHETTI 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, pistachio, white chocolate 9

CHOCOLATE CARAMEL POT DE CRÈME salted peanuts, mascarpone 9

AFFOGATO vanilla ice cream thoughtfully drowned w/ espresso 8

BEEF CHEEK STROGANOFF

fresh lumache pasta, wild mushrooms, burrata 27

GRILLED OCTOPUS + FRITES

herb aioli, calabrian chiles, red wine vinegar & herbs 18

ROASTED BONE MARROW

pickled shallot, peppadew, roasted garlic, toasted bread 18

HARICOTS VERTS AMANDINE

brown butter, lemon, almonds 11

MINISTRONE SOUP

classic italian soup w/ tomato, sausage, ditalini pasta
7 cup 11 bowl

CARAMEL APPLE SUNDAE

butter poached apples over vanilla gelato w/ caramel sauce & walnut-pecan crumble 12

VANILLA BEAN PANNA COTTA

champagne-blood orange granita, fresh mint 9

LE RAGNAIE 2018

ROSSO DI MONTALCINO

TUSCANY

at turns floral (crushed violets, roses), savory and herbaceous, it's lifted, supple & fresh w/ notes of cherry & spice.
22 glass | 88 bottle (reg. \$99) 92pts