

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

STEAK TARTARE* whole grain mustard aioli, capers, egg yolk, horseradish, herb 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, accompaniments, crostini 17

CHEESE domestic & imported cheeses, accompaniments, 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

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

BRUSSELS SPROUTS aged balsamic, the good olive oil, croutons, pecorino 11

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

CAMPO LINDO CHICKEN wild rice w/ rigati pasta, arugula salad, lemon, capers, chimichurri 30

SALMON parsnip pancake, buttered leeks, roasted mushrooms & béarnaise 34

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

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

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 28

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

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & pecorino 24 add shrimp 6

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

ULTIMATE S'MORES graham cracker cake, butterscotch, chocolate ganache, toasted fluff & almonds 13

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

MARINATED HANGER STEAK

charred green onion, demi glace, kale, crispy potatoes 32

SPAGHETTI VERDE

artichoke pesto, shrimp, herb-chili crumb, local goat cheese 28

LITTLE GEM CAESAR

caesar vinaigrette, croutons, pecorino, herbs 12

CRISPY PORK BELLY

whipped garlic, bourbon glaze, pickled mustard, turmeric apple & celery, grilled pita 16

GRILLED OCTOPUS + FRITES

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

BUTTERNUT SQUASH SOUP

coconut, curry, macadamia nuts, sour cherries
8 cup 10 bowl

CASTELLANI CHIANTI CLASSICO

2016 Tuscany 93 pts

rich w/ notes of cherry & plum, rustic but not weird
14 glass 56 bottle

GHIA & SODA

classic aperitif cocktail without the hangover! THINK SPRITZ!! 10
(alcohol-free)

AURORA

pom juice, fresh ginger, vinegar, sugar, soda 10 (alcohol-free)
make it boozy for 12

wine corkage fee is \$50 per 750ml

not every ingredient is listed. please notify server of allergies

gluten free fusilli pasta can be substituted for spaghetti or penne but note there's A LOT of gluten present here

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

Executive Chef Kelly Conwell
Sous Chef Jake Smithmier