

GRILLED OCTOPUS & FRITES herb aioli, calabrian chiles, red wine vinegar & herbs 23
FRIED CLAM STRIPS w/ french fries, pickles, remoulade & cocktail sauce 14
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12
SUMMER BURRATA spicy pickled watermelon, salsa verde, citrus-noodle crumble, basil cracker 15
HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 8
MEATBALLS pork & beef, tomato sauce, parm...five per order 12
FRENCH FRIES house cut, herb salt, aioli*, truffle cream, ketchup 9
STEAK TARTARE* whole grain mustard aioli, capers, egg yolk, horseradish, chiles, herb chips 16
CHORIZO DATES red pepper & almond romesco, lemon zest, manchego & crostini 13
CHARCUTERIE domestic & imported cured meats, smoked salmon, accompaniments, crostini 18
CHEESE domestic & imported cheeses, accompaniments, crostini 18
MARINATED OLIVES citrus, herbs & red bell pepper 7

715 GREEN SALAD two sisters greens, sherry vinaigrette, goat cheese, radish, fennel 12
TOMATO SALAD juniper hill farms-whipped ricotta, tomato vinaigrette, pistachio, fresh herbs 12
PAN FRIED SHISHITOS picada sauce, za'atar 12
MEDITERRANEAN ELOTE grilled sweet corn, za'atar, feta, garlic aioli 10
BRUSSELS SPROUTS caesar vinaigrette, croutons, parm, herbs 12
GARLIC PARM EDAMAME chile oil, herbs 8
CAULIFLOWER SOUP extra virgin olive oil, black pepper 7 cup 12 bowl

GRILLED HALF CHICKEN campo lindo farms-sweet corn, bbq plum glaze, fresh herb charmoula 34
SALMON za'atar spice, lemony chickpea puree, jasmine rice w/ golden raisin & pistachio, herb oil 36
PORK SCHNITZEL crispy pork cutlet, creamy spaetzle, sautéed kale, lemon 33
ITALIAN CHOPPED SALAD choose steak* or shrimp w/ provolone, tomato, peppadew, olive, chorizo 27
RIBEYE* 2 lb bone-in flint hills family farms angus steak & fries 77
FILET* flint hills angus, crispy potato pavé, worcestershire aioli, tomato peppadew salad 52

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 33
CRAB RAVIOLI mascarpone & ricotta filled pasta, butter-poached crab, cognac cream, herbs 32
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 25 add shrimp 8
PENNE RAGU braised pork & beef, tomato sauce, butter, parm 25
LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 26
SPAGHETTI & MEATBALLS tomato sauce, pork & beef meatballs, basil, parm 24

WHIPPED CHEESECAKE brown butter peach compote & rosemary caramel corn 13
SPICED STONEFRUIT GALETTE rustic crust, fresh fruit filling, almonds, vanilla ice cream 13
ROOT BEER FLOAT boylan's root beer, vanilla ice cream...nothing tricky (GF) 9
DARK CHOCOLATE TORTE marsala caramel, ricotta creme fraiche, amarena cherries (GF) 13
CRÈME BRÛLÉE fresh berries, coconut-almond crunch, candied citrus (GF) 9
LEMON CAKE limoncello cream, lemon curd, pistachio, white chocolate 12
AFFOGATO vanilla ice cream thoughtfully drowned w/ espresso (GF) 9

PARMESAN & RICOTTA GNUDI

caio e pepe, parm broth, truffle 25

SEAFOOD ROLL

lobster, clams, shrimp, celery mayo on a housemade split top bun with a lil side salad 23

SUMMER WEDGE

creamy italian, bacon lardons, red onion, tomato, goat cheese 13

SPRINKLE B'TCH

orange creamsicle...vanilla cake, best buttercream 13

PIÑA COLADA SLUSHY

rum, pineapple, coconut, umbrella 11

MUDSLIDE FREEZE

cold press, kahlua, bailey's, amari blend, vodka, vanilla 11

ORANGE JULIUS SLUSHY

DAIRY & ALCOHOL-FREE 7

ROSÉ SANGRIA FOR TWO!

french rosé, peach, strawberry, lemon, pisco, cherry liqueur 20

wine corkage fee is \$50 per 750ml

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.
 not every ingredient is listed. please notify server of allergies gluten free fusilli pasta can be substituted for spaghetti or penne